S P E C I A L  E V E N T S  &  P R I V A T E  D I N I N G


G R A C E  &  G R I T
M O U N T  P L E A S A N T  ♦  S O U T H  C A R O L I N A

S P E C I A L  E V E N T S  &  P R I V A T E  D I N I N G
Thank you for your interest in Grace & Grit for your upcoming event!

At Grace & Grit, fresh local seafood, Lowcountry cuisine and Southern hospitality embody our locally owned and operated Southern establishment. Located just over the bridge in Mt. Pleasant, Grace & Grit offers private dining options and the ideal location for whatever the occasion. Our spaces are ideal for rehearsal dinners, corporate meetings, business presentations, celebrations and more. From casual Lowcountry to intimate coastal, we offer a relaxed and inviting atmosphere with an authentic dining experience for all.

Enclosed you will find information on our private rooms, menus, policies and more. Choose from several of our menu options, featuring an array of Southern and seasonally inspired dishes. We also offer to smaller parties the option to order from our full menu as well.

To learn more about our offerings, please contact our Event Coordinator, Eli Kline, at (843) 698-4748 or eli@gracegrit.com. She is happy to help create the perfect private event for you and your guests!

From all of us at Grace & Grit, we thank you for your consideration and look forward to working with you!
THE HARBOR ROOM

**CAPACITY:**  
**Plated Dinner:** Up to 25 Guests  
**Buffet Dinner:** Up to 49 Guests

The Harbor Room is the perfect option for those seeking a more intimate dining space while still being able to accommodate larger groups. Located off of the main dining room, this room is a light-filled space offering a slightly more formal yet still-relaxed Lowcountry feel and features a floor to ceiling glass wall that looks out onto the patio. Adding to the charm of the space is a Lowcountry inspired mural, historic local maps and white washed walls with modern lighting and mixed seating. A large sliding door offers the ability to close off the room for complete privacy from the main dining room.

**FOOD & BEVERAGE MINIMUMS**

**DINNER**  
Wednesday & Thursday - $2,500  
Available 5:00 pm - 9:00 pm  
Friday & Saturday - $3,000  
Available 5:00 pm - 9:00 pm

**SUNDAY BRUNCH**  
Unavailable for Private Dining

**TABLE CONFIGURATIONS**

The Harbor Room features a mix of seating with banquette tables and independant tables that can be configured to suit your group’s needs and preference. Our event coordinator will work with you in creating a layout perfect for your event.
THE GRIT ROOM

CAPACITY:
- Plated Dinner: Up to 25 Guests
- Buffet Dinner: Up to 49 Guests

A spacious and more casual option, The Grit Room is perfect for accommodating larger groups with space to both dine and mingle with one another comfortably. This room offers a comfortable, relaxed and modern atmosphere that can be dressed up with linens or left natural with its beautiful, rustic reclaimed wood tables. Featuring floor to ceiling glass, this room also looks out to its own private patio.

Located on the opposite side from the restaurant’s other dining rooms, The Grit Room operates as our lunch restaurant, The Grit Counter, during the day, which allows it to transform into a wonderful private event space. Its separation from the main side of the restaurant also ensures a truly private setting for you and your guests in the evening.

The Grit Room is well-suited for both smaller and larger groups and many types of functions, including presentations, company dinners, rehearsal dinners, showers and more.

FOOD & BEVERAGE MINIMUMS

DINNER
- Wednesday & Thursday - $2,500
  - Available 5:00 pm - 9:00 pm
- Friday & Saturday - $3,000
  - Available 5:00 pm - 9:00 pm

SUNDAY BRUNCH
- Unavailable for Private Dining

TABLE CONFIGURATIONS
The Grit Room features multiple tables that seat between 4-10 guests at each, offering flexibility in creating a variety of floor plans to suit your group’s needs.

Our event coordinator will work with you in creating a layout perfect for your event.
DAYTIME LUNCHEONS

A truly private atmosphere for you and your guests awaits at Grace & Grit with our private luncheon options. With private access to Grace & Grit between the hours of 11-2, relax and enjoy dedicated service with customizable menu options based on the menu offerings from our lunch counter, The Grit Counter. The same staff, kitchen and quality can be expected, including our grit flights and mimosa flights for a fun, festive & delicious occasion!

THE PATIO

**CAPACITY:** Plated Lunch: Up to 25 Guests  
Buffet Lunch: Up to 50 Guests

The Patio, a spacious and beautifully landscaped option, is perfect for accommodating both smaller and larger groups in a lovely, open air setting. Our pavered patio offers covered shade with fans and expands out among raised beds of live oaks and seasonal blooms. With plenty of space to spread out and flexible seating arrangements, The Patio is well-suited for both smaller and larger groups and many types of functions, including showers, celebrations, and business luncheons.

THE HARBOR ROOM

**CAPACITY:** Plated Lunch: Up to 25 Guests  
Buffet Lunch: Up to 50 Guests

The Harbor Room is the perfect option for those seeking a more intimate dining space while still being able to accommodate larger groups. This room offers a slightly more formal yet still-relaxed Lowcountry feel, with natural light streaming in from its glass wall that looks out onto the patio. Adding to the charm of the space is a Lowcountry inspired mural, historic local maps and white washed walls with modern lighting and mixed seating. A large sliding door offers the ability to close off the room for complete privacy from the main dining room.

F&B MINIMUM + AVAILABILITY

$1,000 Food & Beverage Minimum  
*All food & drink are counted towards meeting the Food & Beverage Minimum. Taxes, gratuity & fees are additional.*

Available: Wednesday - Saturday  |  11:00 am - 2:00 pm
Unavailable for daytime events Sunday-Tuesday
**GENERAL EVENT INFORMATION**

**MENU PLANNING**

Grace & Grit offers both seated and buffet dining options for your private events. From luncheons to four-course dinners, we can work with you to create just what you’re looking for. Provided within our dining packet are our menu options. We are also happy to work with you in accommodating any special dietary needs or restrictions with prior notice.

Grace & Grit does not permit outside food or beverage in the restaurant with the exception of cakes. A $3 per person cake fee is applied for outside cakes brought into the restaurant.

**FOOD & BEVERAGE SELECTIONS**

The final selection and/or approval of menu and beverage items to be provided is required 7 business days prior to the event. Please note all beverages and plated dinners will be charged upon consumption, pricing dependent upon selections. Buffets will be charged according to final headcount provided 1 week prior, but may increase if guest count increases.

**FOOD & BEVERAGE MINIMUM**

There is a Food & Beverage Minimum that corresponds to each event space and service period in order to rent the space privately, with rates subject to change due to specific dates or seasons. All food and beverage items consumed during your event will count towards meeting the Food & Beverage Minimum quoted and may exceed that minimum in some cases. Please note that the Food & Beverage Minimum is a guarantee and not an inclusive fee. All final totals will be based on consumption. If the Food & Beverage Minimum is not met, the remaining balance will be charged to the final bill in the form of a room fee.

**SERVICE CHARGES & TAXES**

Tax and service charges are not included in the above F&B Minimums and are an additional cost. An 11% sales tax will be charged on all food and beverage items with an additional 5% tax on all liquor items. A 3.5% surcharge is added to all credit card transactions but is waived with cash or check payments.

**EVENING EVENTS**: 20% service charge will be added based on the F&B Minimum or the Food and Beverage Subtotal, whichever is greater. Buffets to incur additional attendant fees.

**DAYTIME EVENTS**: $350 Service Charge. This charge covers all gratuity for your event. Events that require additional staff will be subject to an additional service charge.

**AUDIO VISUAL**

We are happy to coordinate the rental of audio/visual equipment for your presentation needs. Information and pricing is listed within the private dining packet. Please let us know what your group requires and we will see to arranging the set up for you, which includes an onsite tech specialist to assist the speaker with securing all proper connections prior to the presentation during the scheduled set up period.

Guests are welcome to provide their own audio/visual equipment through an outside party, however Grace & Grit will not be held responsible for the set up of equipment not provided through the restaurant.

**RENTALS, FLORAL & DECOR**

Grace & Grit is happy to help with providing floral arrangements, rentals and other decor for your event, for a 15% Coordination Fee. Please inquire. We do allow guests to decorate and/or provide decor to be put out by staff, though we request that you provide notice ahead of time of all decor being brought in to the restaurant. Items provided to our Event Coordinator to be put out by staff should be assembled and ready to set out. It is the client’s responsibility to remove all decor items at the end of the event.

**LOCATION & PARKING**

Grace & Grit is located in Mount Pleasant near the base of the bridge from downtown Charleston. We are also conveniently located near multiple hotels for those seeking a dining or event space near to where out of town guests may be staying.

On-premise self parking is available in our private parking lot.
APPETIZERS FOR THE TABLE

GRIT FLIGHT
Pimento Cheese, Brussels Pesto, Blueberry, Seasonal Flavor

PIMENTO CHEESE HUSHPUPPIES
Hot Honey Drizzle

SOUP OR SALAD

Choice of

SMOKED LOCAL FISH & CLAM CHOWDER
Potatoes, Bacon, Chives, Tomato Oil

GRILLED CAESAR
Charred Artisan Romaine, Shaved Croutons, Parmesan, Traditional Anchovy Caesar Dressing

ENTREE

Choice of

SOUTHERN FRIED CHICKEN
“Red Rice” Grits, Collard Greens, Hot Honey

LOCAL SHRIMP OR FRIED CHICKEN SUCCOTASH
Butterbeans, Corn, Snow Peas, House Bacon, Heirloom Beans, Boiled Peanuts, Tarragon Cream

LOCAL SHRIMP & GRITS
Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Bell Peppers, Carolina Sweet Onions

PAN ROASTED SALMON
Chef’s Seasonal Set
PLATED DINNER MENU - $75 PER PERSON
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

APPETIZERS FOR THE TABLE

GRIT FLIGHT
Pimento Cheese, Brussels Pesto, Blueberry, Seasonal Flavor

SMOKED LOCAL FISH TOAST
House-Made Grit Bread, Sweet Ginger Pickled Salad, Tomato Oil, Black Pepper Balsamic Reduction

SOUP OR SALAD
Choice of

SMOKED LOCAL FISH & CLAM CHOWDER
Potatoes, Bacon, Chives, Tomato Oil

GRILLED CAESAR
Charred Artisan Romaine, Shaved Croutons, Parmesan, Traditional Anchovy Caesar Dressing

ENTREE
Choice of

SOUTHERN FRIED CHICKEN
"Red Rice" Grits, Collard Greens, Hot Honey

SWEET TEA BRINED PORK CHOP
Chef’s Seasonal Set

LOCAL SHRIMP SUCCOTASH
Butterbeans, Corn, Snow Peas, House Bacon, Heirloom Beans, Boiled Peanuts, Tarragon Cream

LOCAL SHRIMP & GRITS
Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Bell Peppers, Carolina Sweet Onions

PAN ROASTED MARKET FISH
Chef’s Seasonal Set

DESSERT
Choice of

KEY LIME PIE
SALTED HONEY CHESS PIE
SEASONAL GRIT BRÛLÉE
PLATED DINNER MENU - $95 PER PERSON
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

APPETIZERS FOR THE TABLE

**GRIT FLIGHT**
Pimento Cheese, Brussels Pesto, Blueberry, Seasonal Flavor

**SMOKED LOCAL FISH TOAST**
House-Made Grit Bread, Sweet Ginger Pickled Salad, Tomato Oil, Black Pepper Balsamic Reduction

**PIMENTO CHEESE HUSHPUDDIES**
Hot Honey Drizzle

**SOUP OR SALAD**
Choice of

**SMOKED LOCAL FISH & CLAM CHOWDER**
Potatoes, Bacon, Carrot Chow Chow

**GRILLED CAESAR**
Charred Romaine, Shaved Croutons, Parmesan, Traditional Anchovy Caesar Dressing

**WEDGE SALAD**
Iceberg Lettuce, Sun Dried Tomatoes, Six Minute Egg, Bacon Lardons, Scallions, Blue Cheese Dressing

**ENTREE**
Choice of

**SOUTHERN FRIED CHICKEN**
“Red Rice” Grits, Collard Greens, Hot Honey

**BRAISED SHORT RIBS**
Chef’s Seasonal Set

**BLACKENED SCALLOPS**
Butterbeans, Bacon Creamed Corn, Blueberry Jam

**LOCAL SHRIMP & GRITS**
Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Bell Peppers, Carolina Sweet Onions

**PAN ROASTED MARKET FISH**
Chef’s Seasonal Set

**DESSERT**
Choice of

**SEASONAL GRIT BRÛLÉE**

**CHEF’S SEASONAL CHEESECAKE**

**LOCAL ICE CREAM FLIGHT**
Assortment of Flavors
BUFFET MENU

- DINNER -

ATTENDANT-SERVED BUFFET | EVENING EVENTS ONLY
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

Please Select From One of the Menu Options Below

**$60 PER PERSON BUFFET**

<table>
<thead>
<tr>
<th>APPETIZERS</th>
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<tbody>
<tr>
<td>PIMENTO CHEESE HUSHPUPPIES</td>
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<tr>
<td>Served Table-Side with Hot Honey Drizzle</td>
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<tr>
<td>GRILLED CAESAR SALAD</td>
</tr>
<tr>
<td>Charred Romaine, Parmesan, Shaved Crouton, Traditional Anchovy Caesar Dressing</td>
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<tr>
<th>ENTREES</th>
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<tbody>
<tr>
<td>(Choice of 2 Entrees &amp; 2 Sides)</td>
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<tr>
<td>WHOLE ROASTED SALMON</td>
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<tr>
<td>FRIED CHICKEN</td>
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<tr>
<td>SMOKED PORK LOIN</td>
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<tr>
<th>DESSERT</th>
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<tr>
<td>ASSORTED PIES</td>
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**$75 PER PERSON BUFFET**

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<tr>
<td>Charred Romaine, Parmesan, Shaved Crouton, Traditional Anchovy Caesar Dressing</td>
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<tr>
<td>MINI TOMATO PIES</td>
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<tbody>
<tr>
<td>(All Entrees Included - Choice of 2 Sides)</td>
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<tr>
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<td>FRIED CHICKEN</td>
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**$95 PER PERSON BUFFET**

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<tbody>
<tr>
<td>LOCAL PEEL &amp; EAT SHRIMP</td>
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<tr>
<td>Served Table-Side with House Cocktail &amp; Tartar</td>
</tr>
<tr>
<td>GRILLED CAESAR SALAD</td>
</tr>
<tr>
<td>Charred Romaine, Parmesan, Shaved Crouton, Traditional Anchovy Caesar Dressing</td>
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<tr>
<td>(All Entrees Included - Choice of 2 Sides)</td>
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<tr>
<td>PRIME RIB</td>
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<tr>
<td>Horsey Sauce</td>
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<tr>
<td>WHOLE ROASTED SALMON</td>
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<tr>
<td>LOCAL SHRIMP &amp; GRRITS</td>
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**SIDES**

Gourmet Grits of Any Flavor
Collard Greens
Butterbeans
Sautéed Haricot Verts
Creamed Corn

**GOURMET GRITS**

Pimento Cheese
Smoked Gouda
Jalapeno Cheddar
Smoked Bacon
Brussels Pesto
“Red Rice”
Parmesan
Smoked Tomato
Pecan & Maple
Blueberry
Coconut Cream
Seasonal Flavor

Pricing is per person. Final costs will be based on the guaranteed guest count provided. Additional guests may incur additional charges.
BUFFET MENU
- HORS D’OEUVRES -

SELF-SERVED BUFFET  |  EVENING EVENTS ONLY
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

CHOOSE 4  |  $45 PER PERSON
CHOOSE 6  |  $60 PER PERSON

* ADD ANY ITEM TO A PLATED OR FULL BUFFET DINNER FOR $18 PER PERSON

GRIT BAR
Choice of 3 Flavors (GF)

ASSORTMENT OF DIPS
Pimento Cheese, Green Tomato Bacon Jam, Smoked Local Fish Dip, “Grit Bread”

PIMENTO CHEESE HUSHPUPPIES
Hot Honey Drizzle

CHEESY GRIT BEIGNETS
House Remoulade

FROGMORE CUPS
Local Shrimp, House-made Smoked Sausage, Roasted Potatoes, Onions, Sweet Corn, Old Bay Vinaigrette (GF)

MINI TOMATO PIES

PORK BELLY “BLT” BITES
(GF available if requested ahead of time)

MINI CHICKEN & WAFFLES
Hot Honey, Maple Drizzle

MINI CHARLESTON HOT CHICKEN SLIDERS
House Pickles, Aioli

ASSORTED HOUSE MADE PIES AND DESSERTS
PLATED LUNCHEON MENU - $40 PER PERSON
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

APPETIZER FOR THE TABLE
"GRIT FLIGHT"
Pimento Cheese, Brussels Pesto, Blueberry, Seasonal Flavor

ENTREE
For Your Menu, Please Select 1 Salad, 1 Grit Bowl & 1 Sandwich To Offer Guests

SALAD
- SERVED WITH GUEST’S CHOICE OF PAN ROASTED SALMON OR GRILLED CHICKEN -
   For Your Menu, Please Choose 1:

SPINACH SALAD
Spinach, Charred Asparagus, Radishes, Herb Goat Cheese, Pickled Cherry Tomatoes, Sweet Corn Vinaigrette

GRILLED CAESAR SALAD
Charred Romaine, Parmesan, Shaved Croutons, Traditional Anchovy Caesar Dressing

SPECIALTY GRIT BOWL
For Your Menu, Please Choose 1:

SHRIMP & GRITS
Grilled Local Shrimp, Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Peppers, Onions

SELF-RESPECTING SOUTHERNER
Fried Chicken, “Red Rice” Grits, Collard Greens, Hot Honey

SANDWICH
For Your Menu, Please Choose 1:

BLT SANDWICH
Bacon, Lettuce, Tomato, Mayo, House-Made Grit Bread Served with Gouda Grits, Fries or Fruit

CHARLESTON HOT CHICKEN
Fried Chicken, House Chili Oil, Pickles, Mayo, White Bread Served with Gouda Grits, Fries or Fruit

LOWCOUNTRY PO BOY
Fried Flounder, Lettuce, Heirloom Tomato, House Tartar Served with Gouda Grits, Fries or Fruit

DESSERT
Guest’s Choice of
KEY LIME PIE
SALTED HONEY CHESS PIE
BUFFET MENU
- LUNCHEON -

SELF-SERVED BUFFET  |  DAYTIME EVENTS ONLY
(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

$40 PER PERSON

CHOICE OF 2

GRIT BAR
Choice of 3 Flavors (GF)

ASSORTMENT OF DIPS
Pimento Cheese, Green Tomato Bacon Jam, Smoked Local Fish Dip, “Grit Bread”

FRUIT DISPLAY
Whipped Vanilla Creme Fraiche

FRESH BAKED BISCUITS
House Jams

CHOICE OF 2

MIXED GREENS SALAD
Tomato, Cucumber, Radish, Buttermilk Herb Dressing, Choice of Protein
(Please Choose: Bacon, Grilled or Fried Chicken)

QUICHE
Lorraine and Bacon & Cheese

THE "OLD VILLAGE"
Scrambled Eggs, Herbs, Bacon, Sausage

BISCUITS & GRAVY
Southern Style Biscuits, Sausage Gravy

FRENCH TOAST
Seasonal Compote, House Bacon, Sausage

GRILLED CAESAR SALAD
Charred Romaine, Radicchio, Shaved Croutons, Parmesan, Traditional Anchovy Dressing, Choice of Protein
(Please Choose: Bacon, Grilled or Fried Chicken)

THE "SELF-RESPECTING SOUTHERNER"
Fried Chicken, Red Rice, Collard Greens, Honey

FRIED CHICKEN BISCUITS
Hot and Not, House Aioli, House Pickles

FRIED CHICKEN & WAFFLES
Butter Pecan Sauce, Hot Honey

MENU ADDITIONS

SHRIMP & GRITS + $15 PP
Local Shrimp, Smoked Gouda Grits, Tasso Ham, Red Eye Gravy, Peppers, Onions

LOBSTER ROLLS + $25 PP

SUBSTITUTE SMOKED SALMON ON SALADS + $10 PP

DESSERT + $10 PP
Assortment of House Pies