



COCKTAIL PARTIES • REHEARSAL DINNERS • BRIDAL & BABY SHOWERS • CORPORATE DINNERS



GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

SPECIAL EVENTS & PRIVATE DINING

BIRTHDAY PARTIES • HOLIDAY GATHERINGS • BUSINESS PRESENTATIONS • LUNCHEONS • MORE





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 independent 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!



**ENJOY PRIVATE DINING DURING THE DAY
ON THE PATIO UNDER THE LIVE OAKS OR INDOORS
WITH THE MORE INTIMATE SETTING OF OUR HARBOR ROOM**



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 paved 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.

DEPOSIT & PAYMENT

To confirm your event, a deposit is required and may be paid with a credit card, certified check or cash, or personal check with permission from the Event Coordinator. This deposit is non-transferable and non-refundable if the event is canceled with less than a 14 day notice given to the restaurant.

The deposit amount received will be credited towards your final bill with payment due in full at the conclusion of your event.

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.

GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

PLATED DINNER MENU - \$60 PER PERSON

(INCLUDES NON-ALCOHOLIC BEVERAGES: ICED TEA, FOUNTAIN SODA, COFFEE)

APPETIZERS FOR THE TABLE

GRIT FLIGHT

Pimento Cheese, Brussels Pesto, Blueberry, Seasonal Flavor

PIMENTO CHEESE HUSHPUPIES

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

GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

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

GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

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 HUSHPUPPIES

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

APPETIZERS

PIMENTO CHEESE HUSHPUPPIES
Served Table-Side with Hot Honey Drizzle

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

ENTREES

(Choice of 2 Entrees & 2 Sides)

WHOLE ROASTED SALMON

FRIED CHICKEN

SMOKED PORK LOIN

DESSERT

ASSORTED PIES

\$75 PER PERSON BUFFET

APPETIZERS

PIMENTO CHEESE HUSHPUPPIES
Served Table-Side with Hot Honey Drizzle

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

MINI TOMATO PIES

ENTREES

(All Entrees Included - Choice of 2 Sides)

WHOLE ROASTED SALMON

FRIED CHICKEN

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

DESSERT

ASSORTED PIES

\$95 PER PERSON BUFFET

APPETIZERS

LOCAL PEEL & EAT SHRIMP
Served Table-Side with House Cocktail & Tartar

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

MINI TOMATO PIES

ENTREES

(All Entrees Included - Choice of 2 Sides)

PRIME RIB
Horsely Sauce

WHOLE ROASTED SALMON

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

DESSERT

**ASSORTED PIES
& CAKES**

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 HUSHPUPIES

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

GRACE & GRIT

MOUNT PLEASANT  SOUTH CAROLINA

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)

GRILLED CAESAR SALAD

Charred Romaine, Radicchio, Shaved Croutons,
Parmesan, Traditional Anchovy 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

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