



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



EVENING EVENTS

With delicious southern cuisine, local seafood, expertly crafted cocktails from Charleston's largest bourbon bar and quintessential southern hospitality, Grace & Grit is the perfect venue for your next event. Located in Mt. Pleasant just over the bridge from downtown, we're in the heart of Charleston and offer private onsite parking, making getting to your event a breeze! From plated multi-course dinners to buffets with an onsite bar for social engagements, and 2 spaces to choose from, we offer the perfect fit for all groups & occasions!



THE HARBOR ROOM

CAPACITY: Plated Dinner: Up to 25 Guests
Seated Buffet: Not Available

The Harbor Room is the perfect option for those seeking a more intimate seated dining space. Natural light from the floor to ceiling window highlights the refined coastal feel of this Lowcountry-inspired space, featuring white washed walls, large mural and modern lighting with mixed seating. Located at the back of the main dining room, a large sliding door offers the ability to close off the room for complete privacy, while still feeling connected with a view out onto the patio.



THE CAMELLIA ROOM

CAPACITY: Plated Dinner: Up to 25 Guests
Seated Buffet: Up to 60 Guests
Hors D'Oeuvres Buffet: 60 Guests

Newly renovated in the summer of 2024, The Camellia Room is a spacious and beautiful homage to Mt. Pleasant, perfect for your next event. With Lowcountry charm and a coastal-modern touch, it's perfectly complemented by delicious southern fare, local seafood and the finest Charleston hospitality.

Wonderful for small and large groups alike, this room offers space to both dine and mingle, with a mix of reclaimed wood and marble tables, rope chairs and leather booths, white-washed walls, local artwork and a built-in onsite bar. Featuring floor to ceiling glass and tons of natural light, this room also looks out onto its own private patio that is included with the space.

Located on the opposite side from the restaurant's other dining rooms, The Camellia Room also features it's own separate entrance, offering a truly private setting for you and your guests and is well-suited for many size groups and types of functions including presentations, rehearsal dinners, showers and more.



AVAILABILITY & PRICING

WEDNESDAY - THURSDAY

Available 5:00 pm - 9:00 pm

\$2,500 F&B Minimum + \$250 Room Fee

FRIDAY & SATURDAY

Available 5:00 pm - 10:00 pm

\$3,000 F&B Minimum + \$250 Room Fee

Unavailable for private events Sunday, Monday & Tuesday

DAYTIME EVENTS

A truly private atmosphere for you and your guests awaits at Grace & Grit. Private access to Grace & Grit is offered Tuesday - Friday between the hours of 11-2, with private events offered during Saturday Brunch as well. Relax and enjoy dedicated service with customizable menu options, including our grit flights and mimosa flights for a fun, festive & delicious occasion!



THE HARBOR ROOM | Available Wed-Sat

CAPACITY: Plated Brunch or Lunch: Up to 25 Guests
Seated Buffet: Not Available

The Harbor Room is the perfect option for those seeking a more intimate dining space. Natural light from the floor to ceiling window highlights the refined coastal feel of this Lowcountry-inspired space, featuring white washed walls and modern lighting with mixed seating. A large sliding door offers the ability to close off the room for complete privacy from the main dining room.



THE PATIO | Available Wed-Fri

CAPACITY: Plated Brunch or Lunch: Up to 25 Guests
Seated Buffet: Up to 60 Guests

The Patio, a spacious outdoor option, is perfect for hosting your event 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 MAIN DINING ROOM | Available Wed-Fri

CAPACITY: Plated Brunch or Lunch: Up to 25 Guests
Seated Buffet: Up to 50 Guests

The Main Dining Room is completely yours to enjoy and perfect for larger groups with a buffet and ample space for dining and mingling comfortably throughout. Anchored by the silhouette of Charleston's iconic bridges, strung with oyster shells and surrounded by leather booths and historic personal touches throughout, this space embodies the charm of the Lowcountry and offers an impressive backdrop for your next event.



THE CAMELLIA ROOM | Available Wed-Sat

CAPACITY: Plated Brunch or Lunch: Up to 25 Guests
Seated Buffet: Up to 60 Guests

Spacious and beautifully renovated, The Camellia Room is perfect for hosting events with space to both dine and mingle, from seated brunches & luncheons to a buffet with mimosa bar. It offers a charming coastal atmosphere that can be dressed up with linens or left natural with its reclaimed wood and marble tables. Featuring a large glass wall and its own private patio. The Camellia Room is suited for all occasions & celebrations, from showers to rehearsal brunches and more.

AVAILABILITY & PRICING

\$1,500 Food & Beverage Minimum + \$250 Room Fee
Wednesday - Saturday | 11am - 2pm

Unavailable for private events Sunday, Monday & Tuesday

POLICIES & SERVICES

MENU PLANNING

Grace & Grit offers both plated and buffet dining options for your private events. From luncheons & brunches to four-course dinners, we will 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. Cakes from outside vendors are permitted with advance notice and are subject to a \$3 per person cake fee.

FOOD & BEVERAGE SELECTIONS

Final selections for all food and beverages to be served are required 2 weeks prior to the event.

Plated dinners & alcohol will be charged upon consumption. Buffets will be charged according to the final headcount provided 1 week prior, but may increase if guest count increases.

MINIMUMS & FEES

A Food & Beverage Minimum spend is required, determined by the event space and service period. Rates are subject to change due to specific dates or seasons. Please note that the Food & Beverage Minimum is a spending guarantee and not an inclusive fee. All food and beverage costs will count towards meeting the Food & Beverage Minimum, and may exceed that minimum.

There is a \$250 room fee & 3% admin fee for all private events.

There is a \$450 buffet fee for attendant-served buffets and a \$250 bar fee for all onsite bars.

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 applied towards your final bill with the remaining balance due in full at the conclusion of your event.

SERVICE CHARGE & TAX

Tax and service charges are not included in meeting the F&B Minimums and are an additional cost.

All prices are subject to 11% tax, with an additional 5% tax on 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. This charge covers all gratuity for your event.

DAYTIME EVENTS: \$500 service charge or 20% of the F&B Subtotal, whichever is greater. This charge covers all gratuity for your event.

Events requiring more staff will be subject to an additional service charge.

AUDIO VISUAL

We are happy to coordinate the rental of AV equipment for your presentation needs. Information and pricing is available upon request. Outside AV is allowed, however Grace & Grit will not be held responsible for any set up not provided through the restaurant.

DECOR & RENTALS

Tables, dining chairs, plateware, flatware, napkin linens and glassware are included in the room rental, with votive candles placed at each table, unless requested otherwise.

Grace & Grit is happy to assist in coordinating linen rentals, florals, and other requested decor. Rentals are an additional cost, which will incur a 15% coordination fee, with costs to be approved by client and billed to the final check. With advance notice and approval, we allow guests to decorate or provide decor to be set out by staff. Items provided to our Event Coordinator to be set 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. No open flames, confetti, glitter or any items that may damage venue property are permitted.

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.

Grace & Grit is fully handicap accessible with on-premise parking 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

CREAMED CORN HUSHPUPIES

Hot Honey Drizzle

SOUP OR SALAD

Choice of

CHEF'S FEATURED SOUP

CHAR-GRILLED CAESAR SALAD

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

ENTREE

Choice of

SOUTHERN FRIED CHICKEN

Charleston "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

CHAR-GRILLED 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

HOUSE-MADE SOUTHERN BREADS

Biscuit, Corn Cake Muffin, Creamed Corn Hushpuppies, Honey Butter, House-made Jam

SOUP OR SALAD

Choice of

CHEF'S FEATURED SOUP

CHAR-GRILLED CAESAR SALAD

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

ENTREE

Choice of

SOUTHERN FRIED CHICKEN

Charleston "Red Rice" Grits, South Carolina 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

HOUSE-MADE SOUTHERN BREADS

Biscuit, Corn Cake Muffin, Creamed Corn Hushpuppies, Honey Butter, House-made Jam

SOUP OR SALAD

Choice of

CHEF'S FEATURED SOUP

CHAR-GRILLED CAESAR SALAD

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

FROGMORE SALAD

Local Artisan Greens, Chargrilled Local Shrimp, Roasted Potatoes, Shaved Sweet Onions,
House Smoked Sausage, Roasted Corn, Old Bay Vinaigrette

ENTREE

Choice of

SOUTHERN FRIED CHICKEN

Charleston "Red Rice" Grits, South Carolina Collard Greens, Hot Honey

SMOKED BEEF RIB

Chef's Seasonal Set

BLACKENED SCALLOPS

Bacon Cooked Butter Beans, 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

KEY LIME PIE

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

HOUSE-MADE BREAD BASKET

*Biscuit, Corn Cake Muffin,
Creamed Corn Hushpuppies,
Honey Butter, House Jam
(Served Table-Side)*

BUFFET

(Salad + Choice of 2 Entrees & 2 Sides)

MIXED GREENS SALAD

Tomato, Cucumber, Shaved Onion, Roasted Seeds, House Vinaigrette

CHARGRILLED LOCAL SHRIMP

House Cocktail & Tartar, Lemon

FRIED CHICKEN

Hot Honey

SMOKED PORK LOIN

Chef's BBQ Sauce

DESSERT

ASSORTED PIES

Served from Buffet

\$75 PER PERSON BUFFET

APPETIZERS

MINI TOMATO PIES

(Served During Arrival)

HOUSE-MADE BREAD BASKET

*Biscuit, Corn Cake Muffin,
Creamed Corn Hushpuppies,
Honey Butter, House Jam
(Served Table-Side)*

BUFFET

(Salad + All Entrees Included & Choice of 2 Sides)

MIXED GREENS SALAD

Tomato, Cucumber, Shaved Onion, Roasted Seeds, House Vinaigrette

WHOLE ROASTED LOCAL FISH

Herb Dijon Glaze

FRIED CHICKEN

Hot Honey

LOCAL SHRIMP & GRITS

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

DESSERT

ASSORTED PIES

Served from Buffet

\$95 PER PERSON BUFFET

APPETIZERS

FROGMORE CUPS

*Chargrilled Local Shrimp, Potatoes, Sweet Onions,
House Smoked Sausage, Roasted Corn,
Local Artisan Greens, Old Bay Vinaigrette
(Served During Arrival)*

HOUSE-MADE BREAD BASKET

*Biscuit, Corn Cake Muffin,
Creamed Corn Hushpuppies,
Honey Butter, House Jam
(Served Table-Side)*

BUFFET

(Salad + All Entrees Included & Choice of 2 Sides)

MIXED GREENS SALAD

Tomato, Cucumber, Shaved Onion, Roasted Seeds, House Vinaigrette

PRIME RIB

Horseradish Cream, Jus

WHOLE ROASTED LOCAL FISH

Herb Dijon Glaze

LOCAL SHRIMP & GRITS

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

DESSERT

**ASSORTED PIES
& CHEESECAKE**

Served from Buffet

SIDES

Gourmet Grits of Any Flavor
Collard Greens
Bacon-Cooked Butterbeans
Sautéed Haricot Verts
Creamed Corn
Herb Roasted Potatoes

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

CHOOSE 4 | \$45 PER PERSON

CHOOSE 6 | \$60 PER PERSON

GOURMET GRITS

Choice of 3 Flavors (GF)

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

ASSORTMENT OF DIPS

Pimento Cheese, Bacon Jam, Smoked Local Fish Dip, "Grit Bread"

CREAMED CORN HUSHPUPIES

Hot Honey Drizzle

CHEESY GRIT BEIGNETS

House Remoulade

FROGMORE SALAD CUPS

Local Shrimp, House-made Smoked Sausage, Roasted Potatoes,
Onions, Sweet Corn, Old Bay Vinaigrette, Bibb Lettuce (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

SUPPLEMENT ANY ATTENDANT BUFFET MENU WITH

PASSED HORS D'OEUVRES

PRICED PER PERSON | 15 PERSON MINIMUM

MINI TOMATO PIES | \$3

DUCK CONFIT BLT | \$5

TOMATO CAPRESE | \$3

CHICKEN SATAY | \$4

LOCAL SHRIMP COCKTAIL | \$6

COMPRESSED WATERMELON | \$4

Whipped Feta, Micro Basil, Smoked Mauldin

CRAB STUFFED MUSHROOMS | \$6

Carolina Blue Crab, Cremini Mushroom, Lemon Gel

FROGMORE SALAD CUPS | \$5

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

CARAMELIZED ONION LATKE | \$4

Local Bottarga, Herb Goat Cheese

PROSCIUTTO WRAPPED SMOKED SCALLOP | \$8

CHAR-GRILLED LOCAL VEGETABLES | \$4

HOUSE LIL' SMOKIES | \$5

Cane BBQ Sauce

FIRE ROASTED VEGETABLE TARTLETS | \$4

OYSTERS ON THE HALFSHELL | MKT

Local Oyster, House Mignonette

LOBSTER GRILLED CHEESE | MKT

Smoked Gouda, House-made Grit Bread

CAVIAR BITES | MKT

Crisp Top Cornbread, Crème Fraîche

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

Please Select 1 Salad, 1 Specialty Grit Dish & 1 Sandwich To Offer Guests as Options on Your Menu

SALAD

- SERVED WITH GUEST'S CHOICE OF PAN ROASTED SALMON OR GRILLED CHICKEN -

For Your Menu, Please Choose 1:

HOUSE SALAD

Tomato, Shaved Onion, Cucumber,
Roasted Seeds, House Vinaigrette

GRILLED CAESAR SALAD

Charred Romaine, Parmesan, Shaved Croutons,
Traditional Anchovy Caesar Dressing

SPECIALTY GRIT DISH

For Your Menu, Please Choose 1:

SHRIMP & GRITS

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

SOUTHERN FRIED CHICKEN

Fried Chicken, Charleston "Red Rice" Grits,
South Carolina Collard Greens, Hot Honey

SANDWICH

For Your Menu, Please Choose 1:

CROQUE MONSIEUR

Ham, Melted Brie, Blueberry Jam, Arugula, Toasted Roll
Served with Gouda Grits, Fries or Fruit

SHRIMP SALAD

Local Shrimp Salad, Lettuce, Tomato, Toasted Roll
Served with Gouda Grits, Fries or Fruit

BLT

House Bacon, Local Artisan Greens, Heirloom Tomatoes, Dijonaise, Bacon Jam
Served with Gouda Grits, Fries or Fruit

DESSERT

Guest's Choice of

KEY LIME PIE

SEASONAL GRIT BRULÉE

BUFFET MENU

- DAYTIME EVENTS -

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

\$40 PER PERSON

CHOICE OF 2

GOURMET GRITS

Choice of 3 Flavors

ASSORTMENT OF DIPS

Pimento Cheese, Bacon Jam,
Smoked Local Fish Dip, "Grit Bread"

FRUIT DISPLAY

Whipped Vanilla Crème Fraîche

FRESH BAKED BISCUITS

House Jam

CHOICE OF 2

MIXED GREENS SALAD

Tomato, Cucumber, Radish,
Green Goddess Dressing,
Choice of Protein

(Please Choose: Bacon, Grilled or Fried Chicken)

CAESAR SALAD

Romaine, Shaved Croutons,
Parmesan, Traditional Anchovy Dressing,
Choice of Protein

(Please Choose: Bacon, Grilled or Fried Chicken)

QUICHE

Spinach, Onion & Parmesan and Bacon & Cheddar

THE "OLD VILLAGE"

Scrambled Eggs, Herbs, Bacon, Sausage

BISCUITS & GRAVY

Southern Style Biscuits, Sausage Gravy

FRENCH TOAST

Seasonal Compote, Syrup, House Bacon, Sausage

TEA SANDWICHES

Shrimp Salad, Pimento Cheese, Cucumber

SOUTHERN FRIED CHICKEN

Fried Chicken, "Red Rice" Grits,
Collard Greens, Honey

FRIED CHICKEN BISCUITS

Hot and Not, House Aioli, House Pickles

FRIED CHICKEN & WAFFLES

Butter Pecan Sauce, Hot Honey, Syrup

FLAVORS OF GRITS

Pimento Cheese	Parmesan
Smoked Gouda	Smoked Tomato
Jalapeno Cheddar	Blueberry
Smoked Bacon	Coconut Cream
Brussels Pesto	Seasonal Flavor
"Red Rice"	

MENU ADDITIONS

SHRIMP & GRITS + \$15 PP

Local Shrimp, Smoked Gouda Grits, Tasso Ham,
Red Eye Gravy, Peppers, Onions

DESSERT + \$10 PP

Assortment of House Pies