



FIVE

Church

Charleston



SPECIAL EVENTS & PRIVATE DINING



From intimate dinners to extravagant galas and parties, our experienced staff at 5Church Charleston can help create a truly memorable event for you and your guests.

Located in the heart of Historic Downtown Charleston, 5Church offers an experience that is truly unmatched. Enjoy your event in a breath-taking 100 year-old church with 60 foot cathedral ceilings and original stained glass windows covering both the front and back of the main dining room. Award-winning Chef Partner Jamie Lynch and Executive Chef Adam Hodgson seamlessly combine traditional and modern cuisine with seasonal, fresh, and local ingredients.

MEET YOUR CHEF JAMIE LYNCH



5Church Group Chef Partner, Jamie Lynch, brings years of experience training under some of the best chefs in the country such as Michael Mina, Daniel Boulud, and Andrew Carmellini. Since opening 5Church Charleston in 2012, Chef Jamie has been named Charlotte Magazine's Best Chef award in 2013, 2014, and 2015, as well as Thrillist's Best Chef Charlotte in 2016 and appeared as a Cheftestant on Season 14 of Bravo's Top Chef. In January of 2017, Chef Jamie and Executive Chef Adam Hodgson were invited to cook at the prestigious James Beard House in New York.

Chef Jamie's philosophy comes from using locally-sourced, seasonal ingredients to create dishes that excite the palate in a visually appealing way. He provides creative support for the culinary team at 5Church Charleston led by Executive Chef Adam Hodgson and is available for private event appearances and demos.

MEET YOUR CHEF

ADAM HODGSON



With more than 16 years of experience in the food and beverage industry, Executive Chef Adam Hodgson oversees all culinary and day-to-day operations at 5Church. After receiving his culinary degree from Johnson and Wales University in Charleston, he worked at several upscale and fine dining restaurants around the country before landing at 5Church Charlotte under Chef Jamie Lynch. After spending time as Chef Jamie's sous chef, Chef Adam moved down to Charleston for his current position. Chef Adam's culinary philosophy stems from his expertise in whole animal cookery paired with fresh, local low-country ingredients, making him one of the rising stars in the Charleston culinary scene. Following a sold-out Signature Dinner during 2017's Charleston Wine and Food Festival, Chef Adam was also invited to cook for Charleston Fashion Week's MUSC "Raise the Runway" event.

MEET YOUR SOMMELIER

PATRICIA SMITH



5Church Group Beverage Director Patricia Smith oversees the beverage program and wine lists for all restaurants. A Certified Sommelier, she uses her expertise and many years experience in the industry to create a beverage program that compliments and meets the high caliber of Chef Adam Hodgson's culinary offerings. A Charleston native, Patricia has worked in a wide range of settings in the hospitality industry, including fine dining restaurants with notable wine lists. She combines an elevated but approachable philosophy for creating custom beverage menus, and is available for private wine tastings and mixology events at 5Church Charleston.

MEET YOUR EVENT MANAGER

KRISTEN SHAW



A graduate of UNC Charlotte, Kristen has been with the 5Church Group since 2014. Starting at 5Church Charlotte, Kristen excelled at guest relations and was quickly promoted to Sales and Event Manager. In 2015, she moved to the low-country to help open 5Church Charleston and has maintained her role as a key member of the team. During college, Kristen planned a variety of different events for her sorority, and decided to pursue the job professionally upon graduation. Her warm nature and can-do attitude makes her a favorite to work with among clients and coworkers alike. She is responsive and organized, and enjoys working with clients to execute memorable events while creating personal relationships.

AT A GLANCE

EVENT SPACES



Full & Partial Buyouts

Up to 260 standing

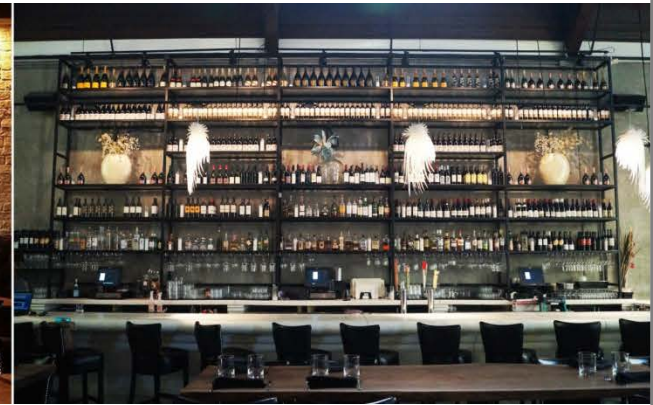
Up to 110 seated



Buffalo Room

55 standing

38 seated



Bar & Communals

60 standing

32 seated



Under the \$5 Bill

70 standing

45 seated



Garden Patio

45 standing

20 seated

EVENT SPACES

FULL & PARTIAL BUYOUTS



CAPACITY

Up to 260 standing | Up to 110 seated

ABOUT THE SPACE

Located in a renovated 100-year old church, our main dining room is truly breath-taking with 60-ft vaulted ceilings and original stained-glass windows. The text of the “Art of War” is hand-written across the ceiling, and the dining room is complemented with unique artwork. A full or partial buyout allows you to customize every aspect of your event including food and beverage offerings, floor plans, as well as AV, music, and decoration. A full restaurant buyout includes the use of all restaurant spaces and room, from the main dining room to the garden patio, with plenty of seating and standing areas for your guests to mingle.

EVENT SPACES

BUFFALO ROOM



CAPACITY

55 standing | 38 seated

ABOUT THE SPACE

The Buffalo Room is a private dining room located next to the main dining room. It has original stained glass windows that can be opened or closed to create a more private experience. Included is a small private patio off the front of the room that looks out on historical Market Street. The room also has direct access to our outdoor garden patio and can be added for clients looking to have separate reception spaces and sit-down dinner areas.

EVENT SPACES

FIVE DOLLAR BILL AREA



CAPACITY

70 standing | 45 seated

ABOUT THE SPACE

Tucked in the back of the main dining room, the \$5 Bill area allows guests to dine in a semi-private space, while still being able to experience the ambiance and energy of the restaurant and bar. With large, stained glass windows and unique artwork, the space is a perfect backdrop for both cocktail hours and seated dinners.

EVENT SPACES

BAR & COMMUNALS



CAPACITY

60 standing | 32 seated

ABOUT THE SPACE

Located in the center of the main dining room with prime access to the bar, this option is perfect for networking and happy hour events. Guests can mingle easily either standing or sitting at the high-top tables. The table set up is perfect for sharing appetizers and light bites while enjoying high energy from the bar.

EVENT SPACES

GARDEN PATIO



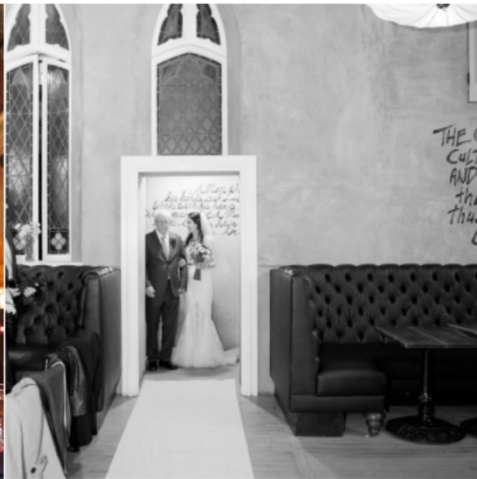
CAPACITY

60 standing | 20 seated

ABOUT THE SPACE

Our Garden Patio is a charming private outdoor space tucked away behind the restaurant with an entrance through the private Buffalo Room. The area has outdoor couches that create a lounge area and tables for dining, and also includes an outdoor bar and television with dedicated service for your event. With garden globe lights and unique artwork, the patio is a popular option during the spring, fall, and winter months. Though the patio is available during summer months, the notorious low-country humidity makes this a less popular option.

WEDDINGS & RECEPTIONS



Engagement Dinners & Parties

Set the tone for your wedding festivities with an unforgettable party with your loved ones! Enjoy specialty craft cocktails at the bar with light hors d'oeuvres or create an upscale experience with a coursed dinner.

Bridal Showers & Luncheons

Choose from our extensive brunch buffet offerings for the most interaction among your guests as they mingle and talk.

Bachelor & Bachelorette Parties

Choose from packages customized to fit your party and customize your celebrations.

Rehearsal Dinners

For a unique rehearsal dinner, join us for coursed dinner service. Invite the rest of your wedding party to the bar afterwards!

Wedding Ceremonies & Receptions

From versatile floor plans, menus, cocktails, and entertainment, there is no limit what we can do to help make the most unforgettable day of your life even better.

Welcome Receptions & Farewell Brunches

Welcome all your wedding guests in to town with light bites and cocktails in a setting perfect for mingling or end a beautiful weekend on a high note and send off your guests with a one-of-a kind brunch party.

CORPORATE & SOCIAL EVENTS



With our unique and upscale decor, versatile private and semi-private rooms, and memorable food and beverage offerings, 5Church is the perfect setting for a variety of corporate and social events. Below are some events that we have held with great feedback from guests.

Corporate Events

Holiday Parties | Team Dinners | Corporate Retreats | Client Appreciation | Lunch And Learn Seminars | Board Meetings

Social Events

Charity Galas | Family Reunions | Alumni Groups | Birthdays | Girl's Night Out | Prom & Graduation | Bar & Bat Mitzvahs |

FOOD & BEVERAGE



Lunch

Whether you're looking to entertain clients for a speedy business lunch or holding a fully coursed luncheon, our culinary team can design the perfect menu to suit your needs.

Dinner

Starting at \$50 per guest, we offer multiple packages to suit any budget and style of dining. Select favorites from our a la carte menus or have our culinary team design customized items for your group. Offerings are available as family style, plated, or as buffet stations. Menus change seasonally.

Hors d'oeuvres

Fully customize your happy hour or mixer from our extensive list of passed and displayed hors d'oeuvres.

Beverages

From budget-friendly house selections to premium and world-class brands, we offer a wide range of selections to suit any event type. Our experienced and professional beverage staff is trained in proper wine and bar service.

All menus change frequently based on seasonality, as we use the freshest, local ingredients. Please check with your event planner for most current offerings.

SAMPLE MENUS

DINNER

THE SAUCIER

\$50 pp plated | \$ buffet

Family-Style Appetizers (select two)

Local Charcuterie & Cheese Board
Tuna Tartare
Chef's Bruschetta

First Course (select one)

Low-Country Salad
Chef's Selection Seasonal Soup

Main Course (select three)

Bistro Steak
Herb & Brined Chicken
Seasonal White Fish
Seasonal Vegetable Pasta

Dessert (select two)

S'mores Trifle
Lemongrass Frozen Mousse
Chef's Selection Sorbet

THE SOUS CHEF

\$60 pp plated | \$ buffet

Family-Style Appetizers (select two)

Local Charcuterie & Cheese Board
Tuna Tartare
Asian Style Baby Back Ribs
Chef's Bruschetta

First Course (select one)

Low-Country Salad
Chef's Selection Seasonal Soup

Main Course (select three)

Flat Iron Steak
Seasonal White Fish
5Church Lamb Burger
Pan Roasted Pork Tenderloin
Seasonal Vegetable Pasta

Dessert (select three)

S'mores Trifle
Lemongrass Frozen Mousse
Chef's Selection Sorbet

OPTIONAL FAMILY SIDES

Creamy Mashed Potatoes
\$21

Sautéed Broccoli
\$24

Hand-Cut French Fries
\$21

Yukon Gold Potatoes
\$21

SAMPLE MENUS

DINNER

THE CHEF DE CUISINE

\$80 pp plated | \$ buffet

Family-Style Appetizers

(select two)

Seasonal Ceviche
Mini Crab Cakes
Negoya Tebasaki
Pork Belly Pancake

First Course

(select one)

Low-Country Salad
Chef's Seasonal Soup

Family-Style Sides

(select two)

Creamy Mashed Potatoes
Sautéed Broccoli
Hand-Cut French Fries
Maque Choux

Main Course

(select three)

"60 Second" NY Strip Steak
Pork Tenderloin
Atlantic Diver Sea Scallops
Seasonal Vegetable Pasta
Maryland Crab Cakes
Local Fish

Dessert

(select three)

S'mores Trifle
Lemongrass Mousse
Chef's Selection Sorbet

THE EXECUTIVE CHEF

\$100 pp plated | \$ buffet

Family-Style Appetizers

(select three)

Seasonal Ceviche
Mini Crab Cakes
Short Rib Sliders
Beef Carpaccio
Chef Customized Appetizer

First Course

(select one)

Low-Country Salad
Chef's Seasonal Soup
Burrata Salad

Family-Style Sides

(select two)

Creamy Mashed Potatoes
Sautéed Broccoli
Hand-Cut French Fries
Maque Choux

Main Course

(select four)

Petite Filet Mignon
"60 Second" NY Strip Steak
Pork Chop
Local Whole Fish
Atlantic Diver Sea Scallops
Seasonal Vegetable Pasta
Maryland Crab Cakes

Dessert

(select three)

S'mores Trifle
Lemongrass Mousse
Chef's Selection Sorbet

SAMPLE MENUS

LUNCH

OPTION 1

\$26 per person

Family-Style Appetizers

(select one)

Chef's Hummus

Asian Style Baby Back Ribs

Chef's Selection Bruschetta

Main Course

(select three)

Frisee Salad

*ricotta salata, golden raisins,
honey-roasted cashew
vinaigrette*

Broken Caesar

*baby red romaine, broken caesar
dressing, shaved parmesan,
capers, grilled garlic bread*

Classic Burger

*lettuce, tomato, onion, pickle,
brioche bun*

Fried Chicken BLT

*housemade pimento cheese,
bacon, lettuce, tomato,
onion, spicy aioli, brioche bun*

Clams & Grilled Sourdough

*smoked anise broth, bacon,
tomato*

Turkey Sandwich

*Smoked turkey breast, cranberry
relish, arugula, gruyere cheese
on herb focaccia*

OPTION 2

\$36 per person

Family-Style Appetizers

(select two)

Chef's Hummus

Asian Style Baby Back Ribs

Chef's Selection Bruschetta

Tuna Tartare

Main Course

(select four)

Broken Caesar

*baby red romaine, broken caesar
dressing, shaved parmesan,
capers, grilled garlic bread*

5Church Lamb Burger

*red onion marmalade,
gorgonzola fondue*

Prime Steak Sandwich

*Shaved prime beef, cheese,
onions*

First Course

(select one)

Frisee Salad

Chef's Seasonal Soup

Fried Chicken BLT

*housemade pimento cheese,
bacon, lettuce, tomato,
onion, spicy aioli, brioche bun*

Clams & Grilled Sourdough

*smoked anise broth, bacon,
tomato*

Turkey Sandwich

*Smoked turkey breast, cranberry
relish, arugula, gruyere cheese
on herb focaccia*

SAMPLE MENUS

BRUNCH

OPTION 1

\$27 per person

Family-Style Appetizers

(select one)

Charleston Poutine

Pastries

Main Course

Irish Breakfast

two eggs any style, bacon, home fries, charred tomato, toast

Shrimp and Grits

anson mills grits, tasso gravy

Fried Chicken BLT

housemade pimento cheese, bacon, lettuce, tomato, onion, spicy aioli, brioche bun

Low Country Salad

frissee, ricotta salata, cashew vinaigrette

OPTION 2

\$35 per person

Family-Style Appetizers

(select two)

Charleston Poutine

Pastries

Mini Biscuits & Gravy

Main Course

Crab Cakes and Eggs

toasted bread, spinach, jalapeno beurre blanc

5Church Lamb Burger

red onion marmalade, gorgonzola, arugula, brioche bun

French Toast Panini

stuffed with bananas & Nutella

Low Country Salad

frissee, ricotta salata, cashew vinaigrette

Family-Style Desserts

Seasonal Dessert Platter

Cinnamon Sugar Beignets with crème anglaise

SAMPLE MENUS

HORS D'OEUVRES

Boneless Asian Ribs

togarashi

12 pcs | \$55

Tuna Tartare Chips

avocado, relish, ginger hoisin, sesame chips

12 pcs | \$50

Pork Belly Pancakes

braised pork belly, marinated cabbage, sorghum

12 pcs | \$46

Chicken Liver Mousse Toast

Chef's selection of accompaniments

12 pcs | \$52

Mushroom Vol-Au-Vents

seasonal mushrooms, puff pastry

12 pcs | \$60

Mini Maryland Crab Cakes

tomato marmalade, red pepper emulsion, scallion aioli

12 pcs | \$65

Artisan Meat and Cheese Board

chef's selection

\$48

Chef's Bruschetta

20 pcs | \$60

SAMPLE MENUS

LATE NIGHT BUFFET

Hanger Steak and Eggs
Serves 12 | \$100 per platter

Maryland Crab Cakes
Serves 12 | \$96 per platter

French Toast Bites
Serves 12 | \$85 per platter

Fruit Display
seasonal
Serves 12 | \$120 per platter

Hashbrowns
Serves 12 | \$60 per platter

Hotcake Sliders
egg, cheese and bacon, sausage or ham
Serves 12 | \$96 per platter

Assorted Pastries
muffins, croissants, scones
Serves 12 | \$6 per platter

Biscuit Sliders
egg, cheese and bacon, sausage or ham
Serves 12 | \$96 per platter

Sticky Buns
Serves 12 | \$136 per platter

SAMPLE MENUS

BEVERAGES

OPTION 1

\$36pp for 2 hours | \$10pp ea added hour

Liquor

Vodka – Svedka

Gin – Gordons

Tequila – Luna Azul

Rum – Don 9

Scotch Blend – Dewars

Whiskey – Evan Williams

Beer

Budweiser, Bud Light, Michelob Ultra

Wine

House Red

House White

Champagne Toast

\$3 pp

Shots, Red Bull, and specialty cocktails are not included with this option.

OPTION 2

\$41pp for 2 hours | \$10pp ea added hour

Liquor

Vodka – Absolut

Gin – Tanqueray

Tequila – Casa Noble

Rum – Bacardi

Scotch Blend – Dewars

Bourbon – Makers Mark

Beer

Budweiser, Bud Light, Michelob Ultra Light, Local craft beers

Wine

Cabernet, Malbec, Pinot Grigio, Chardonnay

Mixers

Cranberry, OJ, pineapple, grapefruit

Ginger ale, tonic, sprite, diet coke, coke

Champagne Toast

\$3 pp

Shots, Red Bull, and specialty cocktails are not included with this option.

SAMPLE MENUS

BEVERAGES

OPTION 3

\$50pp for 2 hours | \$10pp ea added hour

Liquor

Vodka – Grey Goose
Gin – Bombay Sapphire
Tequila – Patron Silver
Rum – Mt. Gay
Single Malt Scotch – Glenfiddich
Scotch Blend – Dewars
Bourbon – Makers Mark
Whiskey – Jack Daniels
Canadian Whiskey – Crown Royal

Mixers

Cranberry, OJ, pineapple, grapefruit, ginger ale, tonic, Sprite, Diet Coke, Coke, Red Bull

Cocktails

Classics including margaritas, cosmopolitan, mojito, etc.
Host pre-selects two of our 5Church signature craft cocktails with personalized titles for your event

Beer

Budweiser, Bud Light, Michelob Ultra Light, local craft, current drafts

Wine

Cabernet, Malbec, Pino Grigio, Chadonnay, Prosecco

Shots and Martini's are not included with this option.

BRUNCH BEVERAGE PACKAGE

\$25pp for first hour | \$10pp ea added hour | 2 hour minimum

Cocktails

Mimosas
fresh orange juice

Sangria
Red or White, seasonal fruit, fresh juices

Bloody Mary
housemade mix

Bellini
peach puree

Non-Alcoholic

5Church Signature Blend coffee, latte, espresso, cappuccino
OJ, cranberry juice, pineapple juice, apple juice, tea

Beer

Budweiser, Bud Light, Michelob Ultra, All Current Drafts

Wine

Cabernet Sauvignon, Merlot, Pinot Noir
Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco

Shots, Red Bull, and specialty cocktails are not included with this option.

RECENT PRESS

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FREQUENTLY ASKED QUESTIONS

Do you have room rental fees or food and beverage minimums?

We do not have room rental fees. There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event.

What are my options for parking?

We do not have complimentary valet or parking. There are several public lots around the restaurant, as well as street parking on Market Street. Guests are welcome to drop off members of their party in front of the restaurant before parking.

Can I bring in decorations for my event?

You are more than welcome to bring in flowers, centerpieces, and balloons (No confetti)! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself. Please have a member of your party coordinate drop-off with your Sales & Event Manager.

Can I bring my own music?

Since our music system is played throughout the entire restaurant, we are only able to accommodate custom music choices for full buyout events. Live music is available for Main Dining Hall Events.

Do you offer A/V capabilities?

A/V equipment is available for all clients to use.

Can I bring in outside food or beverage?

We do not allow any outside food and beverage to be brought in without prior consent, with the exception of birthday and wedding cakes. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

How long can my event be?

Your event space rental includes exclusive use for up to two hours. We can accommodate parties of longer duration with advanced notice.

Can you accommodate a guest in my group in a wheelchair?

Our entire restaurant is fully ADA Compliant and handicap accessible.