



## PRIVATE EVENT INFORMATION

### ROOM RENTAL

The use of our private dining rooms are subject to a food and beverage minimum purchase based on the specific space your group requires, minimums are not published because they vary based on date, time and space for your event. This minimum does not include applicable service charge or sales tax.

### SERVICE CHARGE AND TAX

An event service fee of 21% will be added to your event and all applicable taxes are added to all food, beverage and other charges, where applicable.

### PAYMENT

All payments are to be made by credit card or cash.  
A signed agreement and deposit is required to guarantee your space.

### CANCELLATIONS

Any cancellation within 14 days of the scheduled event date will result in being charged the food and beverage minimum stated in agreement.

### GUARANTEE

A total guaranteed count is due no 7 business days prior to your event. If no guarantee is received and agreed upon, the number of guests expected will be considered the guarantee number. **Events are charged based on the final guest count provided.**

### FOOD AND BEVERAGE

Due to health, safety and liquor laws, all food and beverage must be supplied by The Honeysuckle unless approved by the Manager. Service fees may apply to items not supplied by The Honeysuckle.

### DECORATIONS

You are welcome to bring in decorations for your event, however glitter and confetti of any kind are not permitted. A room cleaning fee of \$250 will be applied if glitter and/or confetti are used.

### DESCRIPTION OF ROOMS

4 Private Dining Rooms accommodating 15-65 guests for plated dinners,  
and up to 120 guest for reception style events, Buy-Outs available.  
--on-site Audio/Visual equipment available in some spaces  
-- complimentary parking for your guests

### EVENT PLANNING SERVICES

-- custom printed menu  
--customized menu planning

### FOR ADDITIONAL INFORMATION

Contact Lindsay Osborn at 615-538-7446 or [events@pophg.com](mailto:events@pophg.com)



## HORS D' OEUVRES

priced by the piece, passed or set up buffet style

MINI CRAB CAKE 6  
remoulade sauce

DEVEILED EGGS 2  
bacon jam, pimento cheese, chow chow

SHRIMP & GRIT SKEWERS 7  
wild gulf shrimp, stone ground grits, andouille sausage, gouda grit cake

BACON WRAPPED STEAK TIPS 7  
filet, applewood smoked bacon, béarnaise

SHRIMP COCKTAIL 6  
lemon poached shrimp with spicy cocktail

SEASONAL BRUSCHETTA 4  
Inspired by Chef with fresh local ingredients

HOT NASHVILLE CHICKEN BITES 3  
Alabama white sauce

FRIED GREEN TOMATO 4  
tomato jam, cherry bourbon bacon, pimento cheese

ROASTED CAULIFLOWER 11 (serves 2-3)  
chive oil, spicy red pepper aioli

SOUTHERN CHARCUTERIE & CHEESE BOARDS 20 (serves 4)  
artisan meats/ hand crafted cheeses/ flavored mustards/ breads/ jams/ pickles /honey

SEASONAL FRESH FRUIT PLATTER 20 (serves 10)  
seasonal fruit served with honey

SEASONAL CRUDITE PLATTER 20 (serves 10)  
seasonal vegetables served with ranch and bleu cheese

BISCUIT BOARD 9 (per board)  
six fresh biscuits with house made jams, local honey & sorghum butter

👉 **Minimum of 10** for all appetizers, with the exception of Biscuit Boards,  
Fruit/Crudite Platters, Charcuterie Boards, and Roasted Cauliflower  
👉 custom menus require two weeks advance planning



### **THREE COURSE**

**\$49 per guest**

\* Only Available Sunday, Monday and  
Tuesday

#### **~ COURSE ONE ~**

##### **CHOP SALAD**

mixed greens, grape tomatoes, cucumber,  
shaved goat cheese, lemon honey  
vinaigrette

#### **~ COURSE TWO ~** choice of

##### **FILET MIGNON**

(6 ounces)  
chimichurri

\*can upgrade to 10 oz. for \$10 more

##### **SEARED SALMON**

brown butter

##### **CHICKEN FRIED CHICKEN**

white gravy

#### **~ COURSE THREE ~**

##### **HONEYSUCKLE PIE**

Belgian chocolate, salted caramel  
and peanut butter mousse

#### **Sides**

**CRUSHED YUKON POTATOES**

**GRILLED ASPARAGUS**



## THREE COURSE

\$59 per guest

### ~ COURSE ONE ~

Event Planner picks 1 option

**CHOP SALAD**

mixed greens, grape tomatoes, cucumber, shaved goat cheese, lemon honey vinaigrette

- WEDGE SALAD (\$1 upcharge)** quarter wedge, red onion, tomatoes, lardon, grit croûtons, ranch dressing

- STRAWBERRY SALAD (\$2 upcharge)** baby mixed greens, goat cheese, strawberry honey vinaigrette, fresh strawberries, and candied pecans

### ~ COURSE TWO ~

Event planner picks 3 options

- FILET MIGNON** (6 ounces)  
chimichurri  
\*upgrade to 10 oz. for \$10 more

- HONEYSUCKLE'S MEATLOAF**  
blend of ground beef & pork,  
tomato bacon gravy

- SEARED SALMON**  
brown butter

- ROASTED HALF CHICKEN**  
Springer Mountain Farms, Alabama  
white sauce

- FRESH CATCH**  
brown butter caper emulsion

- CHICKEN FRIED CHICKEN**  
white gravy

(Vegetarian option may be substituted for any entree choice)

- ROASTED VEGETABLE PLATE**

roasted red and yellow beets, grilled asparagus, roasted cauliflower, grape tomatoes, carrots, grits and a balsamic reduction

### ~ COURSE THREE ~

Event Planner picks 1 option

- HONEYSUCKLE PIE**  
Belgian chocolate, salted caramel  
and peanut butter mousse

- SOUTHERN BANANA PUDDING**  
rum soaked banana bread, almond lace cookie  
and marshmallow cream

**All entrees served with:  
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS**



**FOUR COURSE**

**\$69 per guest**

**~COURSE ONE~**  
Event Planner picks 1 option

**SEASONAL BRUSCHETTA**  
inspired by Chef with fresh local ingredients

**DEVILED EGGS**  
bacon jam, pimento cheese, chow chow

**ROASTED CAULIFLOWER**  
chive oil, spicy red pepper aioli

**FRIED GREEN TOMATO**  
tomato jam, cherry bourbon bacon, pimento cheese

**HOT CHICKEN BITES**  
Alabama white sauce

**CRAB CAKE**  
remoulade sauce

**~COURSE TWO~**  
Event Planner picks 1 option

**CHOP SALAD**  
mixed greens, carrots, grape tomatoes, cucumber, shaved goat cheese, lemon honey vinaigrette

**STRAWBERRY SALAD (\$2)**  
baby mixed greens, goat cheese, strawberry honey vinaigrette, fresh strawberries, and candied pecans

**WEDGE SALAD (\$1 upcharge)**  
quarter wedge, red onion, tomatoes, lardon, grit croûtons, ranch dressing

**~COURSE THREE~**  
Event Planner picks 3 entree options

**FILET MIGNON (6 ounces)**  
chimichurri

**\*upgrade to 10 oz. for \$10 more**

**HONEYSUCKLE'S MEATLOAF**  
blend of ground beef & pork, tomato bacon gravy

**SEARED SALMON**  
brown butter

**(Vegetarian option may be substituted for any entree choice)**

**ROASTED VEGETABLE PLATE**  
roasted red and yellow beets, grilled asparagus, roasted cauliflower, grape tomatoes, carrots, quinoa and a balsamic reduction

**ROASTED HALF CHICKEN**  
Alabama white sauce

**FRESH CATCH**  
brown butter caper emulsion

**CHICKEN FRIED CHICKEN**  
white gravy

**~COURSE FOUR~**  
Event Planner picks 1 option

**HONEYSUCKLE PIE**  
Belgian chocolate, salted caramel and peanut butter mousse

**SOUTHERN BANANA PUDDING**  
rum soaked banana bread, almond lace cookie and marshmallow cream

**All entrees served with:  
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS**



## FIVE COURSE

\$79 per guest

### ~ COURSE ONE ~

Southern Charcuterie &  
Cheese Board

### ~ COURSE TWO ~

Event Planner chooses 1

CRAB CAKE  
remoulade sauce

DEVILED EGGS  
bacon jam, pimento cheese, chow chow

ROASTED CAULIFLOWER chive  
oil, spicy red pepper aioli

FRIED GREEN TOMATO  
tomato jam, cherry bourbon bacon, pimento  
cheese

HOT CHICKEN BITES  
Alabama white sauce

SEASONAL BRUSCHETTA Inspired  
by Chef with fresh local ingredients

### ~ COURSE THREE ~

Event Planner picks 1 salad

CHOP SALAD  
mixed greens, carrots, grape tomatoes,  
cucumber, shaved goat cheese, lemon honey  
vinaigrette

STRAWBERRY SALAD  
baby mixed greens, goat cheese, strawberry  
honey vinaigrette, fresh strawberries, and  
candied pecans

### ~ COURSE FOUR ~

Event Planner picks 3 entree  
options

FILET MIGNON (6 ounces)  
chimichurri

\*upgrade to 10 oz. for \$10 more

HONEYSUCKLE'S MEATLOAF  
blend of ground beef & pork, tomato bacon gravy

SEARED SALMON  
brown butter

FRESH CATCH  
brown butter caper emulsion

VOLCANO CUT PORK SHANK  
honey sriracha and pork jus

ROASTED HALF CHICKEN  
Alabama white sauce

(Vegetarian option may be substituted for any entree choice)

ROASTED VEGETABLE PLATE

roasted red and yellow beets, grilled asparagus, roasted cauliflower, grape tomatoes, carrots, quinoa and a  
balsamic reduction

### ~ COURSE FIVE ~

Event Planner picks 1 option

HONEYSUCKLE PIE  
Belgian chocolate, salted caramel  
and peanut butter mousse

SOUTHERN BANANA PUDDING  
rum soaked banana bread, almond lace  
cookie, marshmallow cream

All entrees served with:

CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS





## FOUR COURSE PREMIUM

\$99 per guest

### ~ COURSE ONE ~

Event Planner picks 2 options, guests  
pick 1

- |   |  |
|---|--|
| <input type="checkbox"/> CRAB CAKE<br>remoulade sauce                             | <input type="checkbox"/> FRIED GREEN TOMATO<br>tomato jam, cherry bourbon bacon, pimento<br>cheese |
| <input type="checkbox"/> DEVILED EGGS<br>bacon jam, pimento cheese, chow<br>chow  | <input type="checkbox"/> HOT CHICKEN BITES<br>Alabama white sauce                                  |
| <input type="checkbox"/> ROASTED CAULIFLOWER<br>chive oil, spicy red pepper aioli | <input type="checkbox"/> SEASONAL BRUSCHETTA<br>Inspired by Chef with fresh local ingredients      |

### ~ COURSE TWO ~

Event Planner picks 2 options, guests  
pick 1

- |  |   |
|--|---|
| <input type="checkbox"/> CHOP SALAD<br>mixed greens, corn, grape tomatoes,<br>cucumber, shaved goat cheese, lemon honey<br>vinaigrette | <input type="checkbox"/> STRAWBERRY SALAD<br>baby mixed greens, goat cheese, strawberry<br>honey vinaigrette, fresh strawberries, and<br>candied pecans |
|--|---|

### ~ COURSE THREE ~

Event Planner picks 4 entree options, guests  
pick 1

- |  |  |
|--|--|
| <input type="checkbox"/> FILET MIGNON<br>(10 ounces) chimichurri | <input type="checkbox"/> FRESH CATCH<br>brown butter caper emulsion            |
| <input type="checkbox"/> 14 OUNCE ANGUS RIBEYE                   | <input type="checkbox"/> VOLCANO CUT PORK SHANK<br>honey sriracha and pork jus |
| <input type="checkbox"/> SEARED SALMON<br>brown butter           | <input type="checkbox"/> ROASTED HALF CHICKEN<br>Alabama white sauce           |

(Vegetarian option may be substituted for any entree choice)

- ROASTED VEGETABLE PLATE  
roasted red and yellow beets, grilled asparagus, roasted  
cauliflower, grape tomatoes, carrots, quinoa and a balsamic  
reduction

### ~ COURSE FOUR ~

Event Planner picks 1 option

- |   |   |
|---|---|
| <input type="checkbox"/> HONEYSUCKLE PIE<br>Belgian chocolate, salted caramel<br>and peanut butter mousse | <input type="checkbox"/> SOUTHERN BANANA PUDDING<br>rum soaked banana bread, almond lace<br>cookie, marshmallow cream |
|---|---|

All entrees served with:  
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



BRUNCH  
\$24 per guest

~COURSE ONE~

BISCUITS

two fresh biscuits with house made jams,  
local honey & sorghum butter

~COURSE TWO~

Event Planner picks 3 entree options

SOUTHERN BENEDICT

Benton's Country Ham, biscuit, hollandaise,  
breakfast potatoes

THE ANGUS BREAKFAST BURGER

brioche, lettuce, tomato, applewood bacon and fried egg  
white cheddar cheese

FRENCH TOAST

fresh fruit, brioche, vanilla cream,  
blueberry bourbon caramel

BREAKFAST MACARONI & CHEESE

scrambled eggs, bacon, ham, peppers, onions

(Vegetarian option may be substituted for any entree choice)

ROASTED VEGETABLE PLATE

roasted red and yellow beets, grilled asparagus, roasted  
cauliflower, grape tomatoes, carrots, quinoa and a balsamic  
reduction

~COURSE THREE~

SOUTHERN BANANA PUDDING

rum soaked banana bread, almond lace  
cookie and marshmallow cream





BRUNCH  
\$35 per guest

❧ COURSE ONE ❧

BISCUITS

two fresh biscuits with house made jams,  
local honey & sorghum butter

❧ COURSE TWO ❧

Event Planner picks 4 entree options

SOUTHERN BENEDICT

Benton's Country Ham, biscuit, hollandaise,  
breakfast potatoes

BENEDICTS OSCAR

Chesapeake Blue Crab, hollandaise roasted,  
asparagus, biscuit, steamed spinach,  
breakfast potatoes

THE ANGUS BREAKFAST BURGER

brioche, lettuce, tomato, applewood bacon and fried egg  
white cheddar cheese

FRENCH TOAST

fresh fruit, brioche, vanilla cream,  
blueberry bourbon caramel

BREAKFAST MACARONI & CHEESE

scrambled eggs, bacon, ham, peppers, onions

(Vegetarian option may be substituted for any entree choice)

ROASTED VEGETABLE PLATE

roasted red and yellow beets, grilled asparagus, roasted  
cauliflower, grape tomatoes, carrots, quinoa and a balsamic  
reduction

❧ COURSE THREE ❧

SOUTHERN BANANA PUDDING

rum soaked banana bread, almond lace cookie  
and marshmallow cream



## THREE COURSE LUNCH

\$25 per guest

### ~COURSE ONE~

Event Planner picks 1 option

- CHOP SALAD  
mixed greens, corn, grape tomatoes,  
cucumber, shaved goat cheese, lemon honey vinaigrette
- STRAWBERRY SALAD (\$2 upcharge)  
baby mixed greens, goat cheese, strawberry honey  
vinaigrette, fresh strawberries, and candied pecans

### ~COURSE TWO~

Event Planner picks 3 entree options

- HONEYSUCKLE'S MEATLOAF  
blend of ground beef & pork,  
tomato bacon gravy
- HOT CHICKEN SANDWICH  
bread and butter pickles, cole slaw, local honey  
and smoked honey aioli served with duck fat fries
- FISH SANDWICH  
grilled with lettuce, tomato, remoulade and served  
with duck fat fries
- ANGUS BREAKFAST BURGER  
white cheddar cheese, lettuce, tomato, applewood  
bacon, maple mustard, topped with a fried egg  
served with duck fat fries
- SHRIMP AND GRITS  
wild gulf shrimp, stone ground grits, wild  
mushrooms, andouille, sweet peppers
- CHICKEN FRIED CHICKEN  
white gravy

(Vegetarian option may be substituted for any entree choice)

- ROASTED VEGETABLE PLATE  
roasted red and yellow beets, grilled asparagus, roasted  
cauliflower, grape tomatoes, carrots, quinoa and a balsamic  
reduction

### ~COURSE THREE~

Event Planner picks 1 option

- HONEYSUCKLE PIE  
Belgian chocolate, salted caramel  
and peanut butter mousse
- SOUTHERN BANANA PUDDING  
rum soaked banana bread, almond lace cookie  
and marshmallow cream