



2022 Private Dining

Event Coordinator, Marissa Rende
gm@rudyroyale.com 843.297.4443 ext. 23
209 East Bay Street, Charleston, SC 29401

all menu prices and selections subject to change up until date contract is signed

HORS D'OEUVRE

Priced Per Piece
excludes tax & gratuity

Passed, Stationed or For the Table (minimum 20)

Charbroiled Oysters 3
White Wine. Parmesan. Smoked Paprika. Breadcrumbs

Caprese Skewer 2.5
Tomato. Mozzarella. Basil. Aged Balsamic

Pickled Shrimp 3
Shrimp. Avocado. Toast

Mini Grilled Cheese 2.5
Sourdough. American

Pulled Chicken Salad Slider 3
Dukes. Pickles

Fried Chicken Slider 3
Dukes. Pickles

Bacon Wrapped Shrimp 4
Local Shrimp. Applewood Bacon

Chicken and Waffles 3.5
Belgium Waffles. Chicken Tenders. Warm Syrup. Applewood Bacon

Deviled Eggs 1.5
Pork Rinds

Mini Corn Bread 2
House-made Honey Butter

Signature Mac n Cheese Cups 3
Gruyere. Cheddar. Parmesan. American

Chicken Bites 2.5
Honey Mustard

Crab Toast 3.5
Lemon Herbed Cream Cheese. Balsamic Tomatoes. Brioche

PLATED LUNCH MENU

Pre-Selected: \$35.00 per person for parties greater than 15

Choice: \$40.00 per person for parties less than 15

excludes tax and gratuity

FIRST COURSE

SELECT ONE

Classic Wedge iceberg lettuce, blue cheese crumbles, bacon, pickled red onion, ranch dressing

Caesar Salad romaine lettuce, shredded parmesan, breadcrumbs

Charbroiled Oysters white wine, parmesan, smoked paprika, breadcrumbs

Pickled Shrimp, avocado, toast

Daily Soup

SECOND COURSE

SELECT THREE

Fried Chicken Sandwich dukes, dill, slaw, pickles

Pulled Chicken Sandwich dukes, dill, slaw, pickles

Fish Sandwich dukes, dill, slaw, pickles

Applewood Smoked BLT bacon, bibb lettuce, heirloom tomato, tomato bacon jam

2-piece Fried Chicken breast, wing

Cheeseburger, lettuce, tomato

Chicken and Dumplings braised chicken, carrots, onions, potato dumplings

Rice Bowl, jasmine rice, market vegetables, cucumber salad

all sandwiches served with fries

DESSERT COURSE

Banana Pudding nilla wafers, banana, whipped cream

Chocolate Bundt Cake

PLATED DINNER MENU

Pre-Selected: \$55.00 per person for parties greater than 15

Choice: \$60.00 per person for parties less than 15

excludes tax and gratuity

FIRST COURSE

SELECT ONE

Classic Wedge iceberg lettuce, blue cheese crumbles, bacon, pickled red onion, ranch dressing

Caesar Salad romaine lettuce, shredded parmesan, bread crumbs

Signature Mac and Cheese gruyere, cheddar, parmesan, american

Warm Crab Dip, SC lump crab, warm baguette

Charbroiled Oysters white wine, parmesan, smoked paprika, breadcrumbs

Daily Soup

SECOND COURSE

SELECT THREE

2-piece Fried Chicken served with seasonal vegetables and crispy potatoes

Garlic-Roasted Chicken served with seasonal vegetables and crispy potatoes

Salmon served with seasonal vegetables and crispy potatoes

Shrimp and Grits, coconut curry, toated cashews, andouille sausage

Rice Bowl, jasmine rice, market vegetables, cucumber salad

Beef Brisket, marinated mushrooms, haricot vert, crispy shallots

Braised Short Rib Ragout braised beef, stew tomatoes

Hanger Steak, shallot and red wine reduction, seasonal vegetables, crispy potatoes +5

DESSERT COURSE

Banana Pudding nilla wafers, banana, whipped cream

Chocolate Bundt Cake

Chef's choice

soda & tea included

FAMILY STYLE MENU

Dinner \$55.00 per person
excludes tax and gratuity

Additional Entrée \$10.00 per person

Additional Side \$6.00 per person

SELECT TWO

Classic Wedge iceberg lettuce, blue cheese crumbles, bacon, pickled red onion, ranch dressing

Caesar Salad romaine lettuce, shredded parmesan, breadcrumbs

Deviled Eggs pork rinds

Fried Pickles rudy's famous sauce

Pickled Shrimp, avocado, toast

Charbroiled Oysters white wine, parmesan, smoked paprika, breadcrumbs

Warm Crab Dip, SC lump crab, warm baguette

SELECT TWO

Fried Chicken

Garlic-Roasted Half Chicken parsley salad, garlic sauce

Whole Roasted Fish tomato vinaigrette

Low Country Boil sausage, shrimp, PEI mussels, corn, potatoes

Braised Short Rib Ragout braised beef, stew tomatoes

Shrimp and Grits, coconut curry, toasted cashews, andouille sausage

Beef Brisket, wood-fired rice, marinated mushrooms, haricot vert, crispy shallots

Prime Rib +10

SELECT TWO

Crispy Garlic Crack Potatoes sesame seeds, dried chili, crispy onions

Mashed Potatoes gouda whipped

Cast Iron Cornbread honey butter

Signature Mac and Cheese gruyere, cheddar, parmesan, american

Creamy Stone Ground Grits cheddar

Seasonal Vegetables wood-fired

Brussel Sprouts smoked pork belly, mint-honey yogurt, onions

DESSERT

Banana Pudding nilla wafers, banana, whipped cream

Chef's Choice

BUFFET MENU

\$45.00 per person
20 Person Minimum
excludes tax and gratuity

SALAD SELECT ONE

Classic Wedge iceberg lettuce, blue cheese crumbles, bacon, pickled red onion, ranch dressing
Caesar Salad romaine lettuce, shredded parmesan, croutons
House Salad seasonal selection

SIDES SELECT TWO

Crispy Garlic Crack Potatoes with sesame seeds, dried chili, crispy onions
Mashed Potatoes gouda whipped
Cast Iron Cornbread honey butter
Signature Mac and Cheese gruyere, cheddar, parmesan, american
Creamy Stone Ground Grits cheddar
Seasonal Vegetables wood-fired
Brussel Sprouts smoked pork belly, mint-honey yogurt, onions
Cole Slaw vinegar brine with dried dill, sugar, and apple cider

SECOND COURSE SELECT ONE

ADD AN ADDITIONAL ENTREE SELECTION + \$8.00 per person

Fried Chicken Rudy's famous!
Garlic-Roasted Half Chicken parsley salad, garlic sauce
Salmon, green tomato vinaigrette
Low Country Boil sausage, shrimp, PEI mussels, corn, potatoes
Seasonal Vegetable Linguine seasonal vegetables in a white wine sauce
Braised Short Rib Ragout braised beef, stew tomatoes
Shrimp and Grits, coconut curry, toasted cashews, andouille sausage
Beef Brisket, wood-fired rice, marinated mushrooms, haricot vert, crispy shallots
Prime Rib +10

DESSERT COURSE

Banana Pudding nilla wafers, banana, whipped cream
Chef's Choice
Seasonal Cheesecake

BAR PACKAGES

BAR ON CONSUMPTION

Beverages served to order and priced per drink.
All drinks consumed will be added to the master bill.
The host has the option to set up a cap amount to the total bill.

BEER SELECTIONS

SELECT TWO DOMESTICS & ONE CRAFT/LOCAL

Domestics: Stella Artois, Yuengling, Michelob Ultra, Bud Light, Budweiser, Corona Light
Craft/Local: Edmund's - Sour, Rainbow Sherbet - Sour, Juice Bomb - IPA, Bed of Nails - Brown Ale, Man-go Cart - Wheat Ale, White Thai - Whit, Rotating - Pale Ale

HOUSE WINE SELECTIONS

SELECT THREE VARIETALS

\$35.00 per bottle tier one & \$48.00 per bottle tier two
Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Sauvignon Blanc, Chardonnay

LIQUOR SELECTIONS

SELECT ONE TIER

House Liquor \$7.00 per drink
Fleischmann's Vodka & Gin, Admiral Nelson Rum, Ten High Whiskey
Deluxe Liquor \$8.00 per drink
Titos Vodka, Bombay Gin, Bacardi Rum, Makers Mark Whiskey, Dewars Scotch
Premium Liquor \$10.00 per drink
Grey Goose Vodka, Nolets Gin, Zaya 12 Yr Rum, Knob Creek Whiskey, Glenfiddich 12 Yr Scotch
additional liquors may be added to consumption bar

OPEN BAR PACKAGES

Price per person, per hour, based on (2) Hour Minimum.

Includes three beer and three house wine selections from above & non-alcoholic beverages.

Beer and Wine Only	First Hour: \$12.00	Each Additional Hour: \$8.00
House Liquors, Beer and Wine	First Hour: \$15.00	Each Additional Hour: \$10.00
Deluxe Liquors, Beer and Wine	First Hour: \$18.00	Each Additional Hour: \$12.00
Premium Liquors, Beer and Wine	First Hour: \$22.00	Each Additional Hour: \$14.00

bars include assorted sodas, juices, lemons, and limes
pricing excludes sale tax, 4% service charge and gratuity
set up fee for cash bars \$75.00

General Information:

The Custom House: sits at the front of the restaurant with direct views of Charleston's custom house. A bright and cheery space with room for a larger party. An ideal space for wedding rehearsal dinners, wedding receptions, or corporate events. Can be combined with the Limerick Room. 75 guest, table service, 100 guests' reception style.

The Armory Room: in the rear half of our restaurant is The Armory Room. This room boasts a quiet space away from the main restaurant, exposed brick and wood beams, and wine cellar décor. This room is the perfect space for rehearsal dinners, cocktail parties, receptions, and large private dining events. The Armory Room can sit up to 48 guests for a plated dinner and up to 70 for a cocktail reception. Cocktail tables will have to be rented. There is a food and beverage minimum of \$2,500 for Friday-Sunday. Weekdays will change through the season.

The Limerick Room: The Limerick Room is named after the original owner of this building. With sliding vintage barn doors, the room can be as quiet or lively as you choose. For a maximum of 15 guests seated, this room is perfect for meetings, baby showers, private dining and more. Media and A/V available. There is a \$1,000 food and beverage minimum requirement.

Reserving the Date: A signed booking agreement and a \$500 deposit are required to reserve your event date. This deposit will apply to the final bill. If the agreement and deposit are not received by deadline for return, the agreement and any associated holds will be null and void.

Room Set Up and Restrictions: You are welcome to bring your own decorations and candles. You may not staple or tack anything to walls, but you are able to use tape in some places. The use of confetti is not permitted.

Menu Selections and Final Guest Count: Menus and bar selections, along with all event details, must be finalized 14 days prior to the scheduled event. Final guest count must be submitted 48 hours prior to execution of your event.

Tax: A 11% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 5% state sales tax. Prices are subject to change based on South Carolina State Law.

Service Charge: The 4% service charge is included for all private events. It covers administrative work that goes into planning and setting up events. We do not charge for walk-throughs, meetings, insurance certificates, etc. We ensure first class service in our event planning and are here to make your event tailored to your personality, budget, and groups' needs.

Suggested Gratuity: While Rudy Royale suggests a service gratuity of 20%, the decision to pay a gratuity to the service staff providing the service of the event, is at the Host's discretion. The Host retains the discretion to adjust the foregoing amount up or down depending on the dining experience.

Cancellation Policy: If a contracted event must cancel for any reason between the execution of the contract and thirty (30) days before the event day, there will be no charge for the cancellation.

Payment: Rudy Royal accepts American Express, Visa, Discover, Master Card, local/business checks with correct information and cash for payment. Arrangements for payments can be made before or at the time of the event, or corporate accounts can be billed afterwards.

Entertainment: The Armory Room has house music piped in with a genre that you are welcome to choose. You must bring your own speakers if you would like to do a playlist. Any outside music must be approved by the event coordinator.

Décor: Our tables will be dressed in white linen and includes tea light candles for the tables. You may provide additional décor for the tables

Frequently Asked Questions:

When can I setup for my event?

If no events are scheduled prior to your event, you are welcome to begin set up at 11:00am the day of your event in the Armory Room.

The Limerick Room is 2 hours unless discussed previously with the Event Coordinator.

Can you provide room/seating layouts?

There are numerous ways in which each event space can be arranged.

The event coordinator will be able to direct you to which setup will best suit your event.

Outside Food and Beverage:

Cakes from outside vendors are permitted with advance notice and are subject to a \$4.00 per person cake cutting and plating fee.

Please keep in mind, all dinner menus come with a choice of dessert.

Outside wine is permitted for a \$20.00 per bottle corkage fee.

Do you have parking?

There are multiple parking garages in the area that are available for an hourly/day rate.

Concord/Cumberland

Coastal Parking Management

East Bay/Prioleau

Do you host tastings?

We offer tastings for the price per person fee depending on whether it is a lunch tasting or dinner tasting.

All tastings must be scheduled on a weekday, prior to dinner service and scheduled events.

Weekend tastings are offered and dependent on scheduled events and availability.

Can I do a buyout of the entire restaurant?

We do offer the restaurant buyout option on a case-by-case basis.

