



MAGNOLIA

Grand

SPARTANBURG, SC.

The Magnolia Grand is located in the heart of downtown Spartanburg. The space that once housed Kimbrell's Furniture and Leader Department Store now balances historic features and modern amenities to create the perfect venue for your next event.

Rental offerings include up to 9000 sq ft of event space, bar packages, in-house catering through Initial Q Smokehouse, and excellent event staff.

RENTAL PRICING & OFFERINGS

Monday - Thursday | \$1500

8 hour rental period
Tables & chairs for up to 200 guests
Additional hours \$100/hour

Friday | \$2800

8 hour rental period
Tables & chairs for up to 200 guests
Additional hours \$150/hour

Saturday | \$3800

8 hour rental period
Tables & chairs for up to 200 guests
Additional hours \$250/hour

Sunday | \$2800

8 hour rental period
Tables & chairs for up to 200 guests
Additional hours \$150/hour

*Event setup and teardown must happen within the rental period
All events must end by 11pm, and clean up must be complete by midnight
4 hour rates available upon request*

PRIX FIXE BUFFET MENUS

No Substitutions May Be Made On The Following Menus

Basic 'Burg

Pulled Pork Served with House Made Barbeque Sauces
Honey Cider Slaw | Baked Beans | Sweet Rolls | Chips
\$15/person

Magnolia

Grilled Chicken Breast with an Herbed Cream Sauce
Harvest Salad | Wild Rice Pilaf | Green Beans | Dinner Rolls
\$18/person

Broad Street

Roasted Bistro Filet with a Mushroom Demi-Glace
Caesar Salad | Caramel Whipped Sweet Potatoes | Asparagus | Dinner Rolls
\$24/person

Main Street

Grilled Salmon with Cherry Cola Glaze
Harvest Salad | Mashed Potatoes | Wilted Spinach & Red Onion | Dinner Rolls
\$22/person

Taste of Smokehouse

Your Choice Of Two: Smoked Chicken, Pulled Pork, or Beef Brisket
Pepper Jack Grits | Mac + Cheese | Mashed Potatoes | Smoked Green Beans
Honey Cider Slaw | Sweet Rolls | Two House Made Barbecue Sauces
\$34/person

Add Sweet Tea, Sodas & Water To Any Buffet For \$3/person

Add Dessert To Any Buffet For \$2/person

CREATE YOUR OWN BUFFET MENUS

Standard Buffet

Choice of One Salad, One Protein, One Side
Served with Honey Butter Rolls
\$16/person

Add Dessert for +\$2/person

Upgraded Buffet

Choice of One Salad, Two Proteins, Two Sides
Served with Honey Butter Rolls
Choice of One Dessert
\$32/person

Premium Buffet

Choice of Two Salads, Two Proteins, Three Sides
Served with Honey Butter Rolls
Choice of One Dessert
\$40/person

Add Sweet Tea, Sodas & Water To Any Buffet For \$3/person

Salad, Protein, and Side Options Shown on Next Page

BUFFET MENU OPTIONS

Salads

Harvest Salad

House Caesar Salad

Spinach Salad

Honey Cider Slaw

Pickled Vegetables

Macaroni Salad

Proteins

Pulled Pork Shoulder

Roasted Dry Rubbed Pork Loin

Smoked Orange Balsamic Pork Belly

Garlic Herbed Grilled Chicken

Chopped Smoked Chicken

Herbed Roasted Salmon (+2 pp)

Roasted Bistro Filet (+4 pp)

Spiced Grilled Beef Tenderloin (+6 pp)

Marinated Grilled Tofu

BBQ Watermelon and Pineapple

Sides

Seasonal Macaroni and Cheese

Mashed Yukon Gold Potatoes

Caramelized Onion Cheddar Mashed Potatoes

Caramel Whipped Sweet Potatoes

Wild Rice Pilaf

Pepper Jack Grits

Vanilla Green Bean Almondine

Roasted Asparagus

Garlic Parmesan Broccoli

Crispy Bacon Brussels Sprouts

Roasted Carrots

Braised Collard Greens

Roasted Autumn Hash

PLATED DINNER MENU - \$45/person

Preset First Course - Please Select One

House Salad
House Caesar Salad
Spinach Salad
(Served with Sweet Rolls and Butter)

Entree - Please Select Three*

Grilled 6oz Filet
garlic parmesan mashed potatoes, roasted asparagus, caramelized onion glaze

Grilled Chicken Breast
caramel spiced sweet potatoes, crispy brussels sprouts, lusty monk emulsion

Hickory Smoked Pork Belly Steak
creamed corn, bourbon braised greens, orange balsamic glaze

Grilled Salmon
creamed corn, wilted spinach & red onion, cherry cola glaze

I.Q. Plate
*one smoked item (pulled pork, chopped chicken, beef brisket, house sausage)
mac + cheese, baked beans, creamed corn*

Dessert - Please Select One

Triple Chocolate Torte
smoked bourbon whipped cream, pistachio creme anglaise, candied pistachios

New York Style Cheesecake
mixed berry topping

White Chocolate Krispy Kreme Bread Pudding
bourbon vanilla bean ice cream, salted caramel

***Guests Will Choose From The Selected Options**

Vegan & Vegetarian Options Available Upon Request

COCKTAIL RECEPTION MENUS

Custom menus available upon request

Displays

- Pimento Cheese Dip - \$3.50
- Cheese & Fruit Platter - \$4.50
- Grilled Vegetable Platter - \$4.50
- Charcuterie Platter - \$6.00
- Seafood Display - Market Price

Hors d'Oeuvres

- Smoked Shrimp Cocktail - \$5.25
- Duck Spring Rolls with a Smoked Cherry Orange Marmalade - \$5.00
- Vegetarian Spring Rolls with a Sweet Chili Sauce - \$4.00
- Smoked Catfish Dip with Barbecue Potato Chips - \$5.50
- Pork Belly Pops with a Smoked Orange Balsamic Glaze - \$5.50
- Smoked Wings with Celery and Assorted Sauces - \$4.00
- Mini Crab Cakes with Remoulade - \$5.00
- Chef's Mac and Cheese Bites - \$4.50
- Beef Empanadas with a Cilantro Crema - \$4.75
- Vegetable Empanadas with a Cilantro Crema - \$4.00

Interactive Bars & Stations

- Slider Bar - \$7.00
- Stone Ground Grits Bar - \$5.50
- Taco/Nacho Bar - \$7.00
- Mac N' Cheese Bar - \$5.50

BAR SERVICE

Our bar packages include standard sodas, standard mixers, ice, garnishes, cocktail napkins, and bar glassware.

Beer and Wine Bar

Two Domestic Beers, One Import/Premium Beer
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

2 Hour \$18 per person
3 Hour \$24 per person
4 Hour \$30 per person

Full Bar (Includes Beer & Wine)

House Vodka, House Whiskey, House Bourbon, House Gin,
House Rum, House Scotch, House Tequila

2 Hour \$22 per person
3 Hour \$28 per person
4 Hour \$32 per person

Premium Full Bar (Includes Beer & Wine)

Premium Vodka, Premium Whiskey, Premium Bourbon, Premium Gin,
Premium Rum, Premium Scotch, Premium Tequila

2 Hour \$28 per person
3 Hour \$35 per person
4 Hour \$40 per person

Non- Alcoholic Beverage Package

\$3 per guest

Upgrade Your Bar

Add on any of the services below to personalize your bar and make your event even more memorable!

Champagne Toast | Signature Cocktail | Signature Mocktail
Craft/Specialty Beer | Bellini + Mimosa Bar | Bloody Mary Bar
Non-Alcoholic Sparkling Juice | Craft Cocktail Mixer

GENERAL INFORMATION

RENTAL FEES

The rental fee covers a rental period of 8 hours. Additional time may be added per the rental pricing sheet. Setup and teardown must be completed within the rental period.

All events must end by 11:00pm. Event teardown must end by midnight.

DEPOSIT & PAYMENT SCHEDULE

Magnolia Grand will hold a date for 7 days without payment. After the hold period, a signed contract and 50% of the venue rental fee is due to continue holding your event date. The venue rental balance and security deposit are due 90 business days prior to the event. The catering balance and any additional outstanding balance is due 14 days prior to the event.

All payments (excluding the security deposit) are non-refundable. Magnolia Grand reserves the right to cancel an event if all payments are not received by the dates outlined above.

SECURITY DEPOSIT

Client will be responsible for paying a \$500 refundable security deposit. The deposit will be returned to the client within 15 days of the event if there is no property damage, additional cleaning or repair fees, or overtime charges. Damages may include but are not limited to:

- i. Stains on the flooring, furniture, or walls, including wine, wax, gum, chocolate, coffee, tea, soda, food, grease, and/or burns.
- ii. Damage to furniture, walls, paint, linens, or other rental equipment.
- iii. Clogged drains in prep kitchen or restrooms.
- iv. Damage to the exterior structure, including bricks, landscaping, or parking areas.
- v. Any theft of venue property.
- vi. Use of tape, staples, nails, or tacks in any of the spaces.

TAXES & SERVICE FEES

All prices are subject to 8% sales and hospitality tax OR 13% liquor tax, and 20% service charge.

OUTSIDE VENDOR POLICY

Initial Q Smokehouse is the official caterer for the Magnolia Grand. All bar and catering service must be done through Initial Q Smokehouse. Wedding cakes and dessert may be provided by a licensed and insured business approved at the discretion of the venue. Certificate of Liability on all vendors must be submitted to Event Specialist and/or Onsite Event Manager 7 business days before the event.

EVENT SPECIALIST INVOLVEMENT & HANDOFF

The Event Specialist will be pleased to help plan the details of your event, and an onsite Event Manager will be with you to assist on the day of your event. The purpose of the onsite Event Manager is to facilitate venue related tasks such as executing the floorplan, catering, vendor access, and trash removal. The Event Manager will NOT act as an event planner in directing the timeline, event coordination, or decor setup/teardown (unless rented through the Magnolia Grand).

VENDOR RESPONSIBILITIES

Vendors are responsible for providing any equipment they may need. This includes, but is not limited to: extension/power cords, lighting, tape, scissors, etc. Vendors are responsible for covering any cords or wires to prevent hazards for guests. Vendors must remove all items at the stated event end time. If other arrangements have been made (i.e. guests are taking home centerpieces), the Magnolia Grand Event Specialist and/or Event Manager must be made aware prior to the event date. The Magnolia Grand is not responsible for any items left at the end of an event.

TASTING POLICIES

A complimentary tasting for four is included in all corporate/social events with 150+ guests and can be arranged with the Event Specialist and/or Event Manager upon booking. Additional guests may be added to a tasting for a fee.

FINAL CHANGES & HEADCOUNT

The final guest count is due to the Event Specialist and/or Onsite Event Manager 14 days prior to the event. Final details such as meal service times and any special requests are due at this time as well.

