

PROHIBITION

PRIVATE EVENT PRICING



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ABOUT PROHIBITION

It's true that Prohibition is a nod to the classic 1920's speakeasy, but our elevated cuisine and progressive cocktail program are anything but old-fashioned. Our bar team, led by Jim McCourt, regularly win awards for their creative craft cocktails, and Chef Greg Garrison puts a sophisticated, modern & delicious spin on Southern classics.

Award-winning cocktail wizardry with extensive liquor, wine and beer offerings await you at the bar and with live music and weekly events, Prohibition celebrates the bacchanalian decadence of the 1920s!

INTERIOR & EXTERIOR SPACES

Prohibition has a unique venue layout that can accommodate your event perfectly. Review the options below to help create the ambiance you've been envisioning for your event. *Chairs, Tables, Flatware etc. included - staff included.

VENUE OPTIONS:

1/ PATIO - 1800 SQ FT

2/ PATIO & BACK BAR - 2400 SQ FT

3/ PATIO, BACK BAR & MAIN DINING AREA - 5500 SQ FT
(FULL BUYOUT)



FOOD

Seated menu option available for groups of 24 or less.

BUFFET

pre-choose your buffet selections for your guests

\$45 PER PERSON

Choice of 1 entree and 2 sides

ENTREES

PULLED PORK SHOULDER
with bourbon BBQ sauce

BUTTERMILK FRIED CHICKEN
with hot honey

MUSHROOM RISOTTO
peas and parmesan

ROASTED COHO SALMON
citrus dill beurre blanc

SAFFRON PAELLA
with shrimp and chorizo

PRIME RIB
red wine jus
(+\$7 PER PERSON)

— OR —

\$60 PER PERSON

Choice of 2 entrees and 4 sides

SIDES

ROASTED FINGERLING POTATOES

BRAISED LOCAL GREENS

HORSERADISH MASHED POTATOES

ROASTED VEGETABLES

BAKED MAC AND CHEESE

LEMON AND HERB BASMATI RICE

TOMATO, CUCUMBER AND FETA SALAD

PASSED HORS D'OEUVRES

30-piece minimum of each item

\$3

DEVILED EGGS
bowfin caviar

ASSORTED MINI QUICHE

**WHIPPED RICOTTA
AND PISTACHIO PESTO CROSTINI**

TOMATO PIE TARTLET
white cheddar

GARLIC CHICKPEA BITES
cucumber (vegan)

**PIMENTO CHEESE
STUFFED PEPPADEWS**
Tilamook cheddar

SPINACH AND FETA SPANAKOPITA
Phyllo crust

MUSHROOM TARTS
parmesan

CAROLINA SHRIMP COCKTAIL
lemon

\$4

ANGUS BEEF SLIDERS
Phyllo crust

BEEF TARTARE
dill potato chip

MINI CRAB CAKES
garlic aioli

CHICKEN LIVER MOUSSE CROSTINI
onion jam

SHRIMP SALAD
brioche toast

BBQ CHICKEN SKEWERS
sesame seeds

HAM AND CHEESE TEA SANDWICH
Boursin

PROSCIUTTO AND TOMATO
gouda

**RAW LOCAL OYSTERS
ON THE HALF SHELL**
cocktail sauce

\$7

LOBSTER ROLL
buttered brioche

BACON WRAPPED SCALLOP
pepper jelly

MINI BEEF WELLINGTON
horseradish cream

**CAVIAR
SERVICE**

Available upon request.



PLATED

ADD-ONS

each portion serves about 15 guests

CRUDITES \$45

blue cheese ranch dip

PIMENTO CHEESE \$45

crackers

FRESH FRUIT \$45

whipped ricotta

RED PEPPER ROMESCO DIP \$45

pita

LEMON GARLIC HUMMUS \$45

cucumber

CRISPY BRUSSELS SPOUTS \$60

chili lime

CHEDDAR BAY BISCUITS \$45

honey butter

LOCAL CHEESE \$65

crackers & preserves

CHARCUTERIE BOARD \$65

pickles & provisions

DESSERTS

\$5 each

LEMON BARS

shortbread cookie crust

TRIPLE CHOCOLATE GANACHE BROWNIES

VANILLA CREAM PUFFS

FRENCH MACAROONS

assorted flavors \$15/dozen

BRUNCH

available Sat & Sun 11am - 2pm only

\$27 PER PERSON

BISCUITS AND HONEY BUTTER

BREAKFAST POTATOES

BACON

FRENCH TOAST

SCRAMBLED EGGS

\$36 PER PERSON

BREAKFAST POTATOES

BACON

FRENCH TOAST

SCRAMBLED EGGS

BISCUITS AND SAUSAGE GRAVY

SHRIMP AND GRITS



DRINKS

We can personally craft a cocktail for your event for an additional \$10 per person.
Choose one of our bar packages, a consumption based bar, or a cash bar option.

HOUSE LIQUOR / Deep Eddy Vodka, Burnett's Gin, Blue Chair Rum, Evan Williams, Lunazul

PREMIUM / Titos, Tanqueray, Maker's Mark, Bacardi, Espolon

**subject to change to comparable products*

CANNERY

\$16 / PER HOUR PER PERSON

BEER

Select Domestic Bottle

WINE

Pinot Grigio, Cabernet Sauvignon,
Prosecco

TYCOON

\$30 / PER HOUR PER PERSON

LIQUOR

Premium

BEER

Select Domestic & Craft bottles & cans

WINE

Pinot Grigio, Rosé, Pinot Noir,
Cabernet Sauvignon, Prosecco

FLAPPER

\$20 / PER HOUR PER PERSON

LIQUOR

House

BEER

Select Domestic Bottle

WINE

Pinot Grigio, Cabernet Sauvignon,
Prosecco

BRUNCH

coffee included - Sat & Sun, 11am-2pm

\$18 / PER HOUR PER PERSON

LIQUOR

Bloody Marys (vodka only)

BEER

Select Domestic & Craft bottles & cans

WINE

Pinot Grigio, Cabernet Sauvignon,
Prosecco, Mimosas

When choosing a bar package, all guests 21 & up are included. Guests under 21 drink non-alcoholic beverages for free.

Mixers, Juices & sodas included in all packages.

Coffee is additional unless choosing brunch package.

All food and beverage packages are subject to South Carolina sales tax, a 20% gratuity & 3% service charge.

