



SERVICES & GUIDELINES

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All food and beverages must be provided by Local Eat, Drink, Celebrate, with the exception of wedding cake.

Food and Bar Minimums

Food and Bar minimums exclude tax and service charge. Food and Bar minimums exclude rental fees.

Venue Rental Fees -

March 15th to October 15th

Venue rental - 30 to +/- 80 guests

Brunch: Weekdays \$400 (four hundred) / Weekends \$500 (five hundred)
Supper: Weekdays \$500 (five hundred) / Weekends \$700.00 (seven hundred)

Private Dining Room rental (in restaurant) - 20 to 35 guests

Brunch: Weekdays - \$200 / Saturday / Sunday not available
Supper: Weekdays \$300 / Friday or Saturday \$500 plus \$1,500 minimum

Semi - Private Carolina Room (up to 20 guests)

Brunch - \$100 / Supper \$200

October 16th to March 14th

Venue rental - 30 to +/- 80 guests

Brunch Weekday \$300 (three hundred) / Weekends \$400 (four hundred)
Supper Weekdays \$500 (five hundred) / Weekends \$600 (six hundred)

Private Dining Room rental (in restaurant) - 20 to 35 guests

Brunch: Weekdays - \$200 / Saturday & Sunday not available
Supper: Weekdays \$200 / Friday or Saturday \$300

Semi - Private Carolina Room (up to 20 guests)

Brunch - \$100 / Supper \$100



Attendance Guarantee

Menu choices are due thirty (30) days prior to your event. Food prices are an estimate at time of contract & will be confirmed thirty (30) days prior to event. Final attendance guarantee is due ten (10) business days prior to the event. After the final guarantee is provided, you may add a reasonable number (ten or under) of additions to your group. The head count may not be reduced after the final guarantee. Be sure to include any vendors you need to provide meals for in your final count. Local Eat, Drink, Celebrate will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the venue prior to, during or after a private function.

Deposits and Billing

A non-refundable deposit in the amount of the room rental fee is required in full to hold event space. Any outstanding balances are due at the end of the event to be paid in full & will be charged to the card on file.

50 % (fifty percent) of the food cost is due 30 (thirty) days in advance, including taxes. A valid credit card must be on file as security. We accept cash, major credit cards and personal checks within 14 (fourteen) business days of your event.

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations or furniture. Please, no nails, tacks or tape to be used on ceilings or walls. No glitter on confetti. This will result in a \$250 cleaning fee. Charges will be assessed for damage to venue property.



Alcohol Policy

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age. All bars must be manned by venue staff, who reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. Venue policy prohibits consumption of shots. No alcohol may be brought in or taken from the event by any guest.

Pricing

All food & beverage prices are subject to a service charge of 25% (twenty five percent) and sales tax of 8% (eight percent) for food, beer, and wine and 13% (thirteen percent) for liquor. Menu prices are subject to change up to 30 (thirty) days prior to your event, due to fluctuations in food costs and product availability.

Cancellation

Cancellation fees will be applicable based on the terms prepared in the original contract for each function.



BRUNCH BUFFET

MINIMUM 30 ADULT GUESTS
BUFFET SERVED FOR 1 HOUR

INCLUDED IN ALL BRUNCH BUFFETS:

**ASSORTED BREADS & DANISH
BUTTER & JELLY
SLICED SEASONAL FRESH FRUIT
ORANGE, PINEAPPLE, AND CRANBERRY JUICE,
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE,
ASSORTED TEAS**

OPTION ONE:

**SCRAMBLED EGGS
NEUSKE SMOKED BACON
COUNTRY SAUSAGE LINKS
SWEET POTATO HASH
MARSH HEN MILL GRITS**

\$22 per person

**ADD BISCUITS
~WITH SAUSAGE GRAVY~**

+ \$5 per person

ADD OMELET STATION



*~CHEDDAR CHEESE, PEPPERS, MUSHROOMS, ONIONS, AND TOMATOES~**

+\$9 per person

REQUIRES \$150 ATTENDANT FEE

ADD PROTEIN

+ \$14 per person

BROWN SUGAR GLAZED HAM & ASSORTED MUSTARDS

BEEF TIPS IN A BRANDY PEPPER CREAM SAUCE

BLACK & BLEU BEEF TIPS

ENHANCEMENTS:

YOGURT, BERRIES, HONEY, AND GRANOLA \$5

SAUSAGE OR SMOKED MUSHROOM GRAVY & BISCUITS \$5

BAGELS & CREAM CHEESE \$4

SMOKED SALMON, CREAM CHEESE, BAGELS, ONIONS, EGGS, CAPERS & LEMON \$12

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

PLATED BRUNCH OR LUNCH

MINIMUM 30 GUESTS
MUST BE PRE-ORDERED

ALL INCLUDE:

CHOICE OF ONE SALAD, THREE ENTREES, AND ONE DESSERT,
PLATED LUNCHESES BASED ON LOCAL'S "EAT MENU" & TO BE DECIDED PER EVENT

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



DINNER

PLATED DINNER

MINIMUM 30 GUESTS

2 TO 3 ENTREE CHOICES - MUST BE PRE-ORDERED

ALL INCLUDE:
CHOICE OF ONE SALAD

CHOICE OF VEGETABLE: GREEN BEANS, SEASONAL VEGETABLES, GRILLED ASPARAGUS, BROCCOLINI,

BAKED BLACK BEANS

CHOICE OF STARCH: MASHED POTATOES, ROASTED POTATOES, SWEET POTATO HASH, MARSH HEN MILL GRITS,
SEASONAL RISOTTO (INCLUDES VEG), BAKED POTATO, SCALLOPED POTATOES

FRESH ARTISAN BAKED ROLLS & BUTTER

SALADS:

GARDEN SALAD SERVED WITH RANCH
CAESAR

~ROMAINE, & ROASTED BRUSSELS TOSSED WITH VEGETARIAN CAESAR & NS SPENT GRAIN CROUTONS, TOPPED WITH
PARMIGIANO REGGIANO~

Protein Choices (MKT) :

DOUBLE CRAB CAKE

SALMON (HOT SMOKED OR ROASTED)

FRIED SEAFOOD

BLACKENED GROUPER | FLOUNDER MKT

BRAISED BRISKET

RIBEYE | NY STRIP | FILET

ROASTED CHICKEN BREAST

STUFFED CHICKEN BREAST (MUSHROOM, GRUYERE, CARM ONION)

FRIED CHICKEN

OOH MAMI FRIED TOFU

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

BUFFET MENU - BBQ

MINIMUM 30 GUESTS - \$38 PER PERSON

BUFFET OPEN FOR 1 HOUR

COLD SELECTIONS (CHOICE OF 1)

COLE SLAW

POTATO SALAD

TOMATO, ONION & CUCUMBER SALAD

GARDEN SALAD

SMOKED SELECTIONS (CHOICE OF 2)

SPARE RIBS

BRISKET

PULLED PORK

CHICKEN THIGHS



ACCOMPANIMENTS (CHOICE OF 2)

MASHED POTATOES
CANDIED YAMS
BAKED POTATO BAR
~SOUR CREAM, BACON BITS, SCALLIONS & CHEDDAR~
BAKED BLACK BEANS
SOUTHERN GREEN BEANS
BAKED MAC & CHEESE

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

BUFFET MENU - PRIME RIB

MINIMUM 30 GUESTS - \$40 PER PERSON
BUFFET OPEN FOR ONE HOUR

COLD SELECTIONS (CHOOSE ONE)

GARDEN SALAD SERVED WITH RANCH
OUR HOUSE CAESAR SALAD

HOT SELECTIONS (CHOICE OF 2)

CARVED PRIME RIB*

~AU JUS & HORSERADISH SAUCE & DINNER ROLLS~

ROASTED CHICKEN BREAST

~WITH HERBED PAN JUS~

FLOUNDER PICATTA OR GROUPEL PICATTA MKT UPCHARGE

~LEMON, PARSLEY & BUTTER SAUCE~

ACCOMPANIMENTS (CHOICE OF 2)

MASHED POTATOES

BAKED POTATO BAR

~SCALLIONS, CHEDDAR CHEESE, SOUR CREAM, BACON BITS) ~

OVEN ROASTED POTATOES

SWEET POTATO HASH

MARSH HEN MILL GRITS

RICE PILAF

SEASONAL VEGETABLES

***you may choose an attendant - \$150 attendant fee applies**

PRICE INCLUDES FRESH BREWED ICED TEA & SODA

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

BUFFET MENU - LOW COUNTRY BOIL

MINIMUM 30 GUESTS - MKT PRICE

BUFFET OPEN FOR 1 HOUR

CHOOSE:

LOCAL OR CAESAR SALAD

—

BOILED SHRIMP

RED POTATOES

CORN ON THE COB

SMOKED SAUSAGE

COLE SLAW

—

~ADD CRAB LEGS MKT PRICE

~ADD PULLED PORK, BBQ SAUCE, & ROLLS \$6 PER PERSON

BUFFET MENU - SEAFOOD FEAST

MINIMUM 30 GUESTS - MKT PRICE



BUFFET OPEN FOR 1 HOUR

CHOOSE:
LOCAL OR CAESAR SALAD

—
FRIED/BROILED SHRIMP
FRIED/BROILED SCALLOPS
OYSTERS ON THE HALF SHELL

COLE SLAW
FRESH CHIPS
~OLD BAY OR SALT & MALT~

ADD CRAB LEGS MKT PRICE

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

SPECIALTY STATIONS

MINIMUM 30 GUESTS
ATTENDANT FEE MAY APPLY
TO BE ADDED TO ANY BUFFET

MASHED POTATO BAR OR BAKED POTATO BAR
~MASHED POTATOES & MASHED SWEET POTATO OR BAKED POTATO & BAKED SWEET POTATO
SOUR CREAM, BUTTER, SCALLIONS, BACON, CHEDDAR CHEESE, BROWN SUGAR, CINNAMON, & MINI
MARSHMALLOWS ~
\$9 per person

NACHOS
~TORTILLA CHIPS, SEASONED GROUND BEEF, CHEESE DIP, PICKLED JALAPEÑOS, BLACK OLIVES, SOUR
CREAM, GUACAMOLE, & PICO DE GALLO~
\$12 per person

PASTA:
CAVATAPPI, LINGUINI, AND ELBOW MAC
RED SAUCE, ALA VODKA, ALFREDO
ROASTED VEGGIES, SPINACH, CARAMELIZED ONIONS, FRESH AND ROASTED GARLIC, ROASTED RED
PEPPERS, ROASTED MUSHROOMS, PARMESAN CHEESE, BROCCOLI, AND TOMATOES ~
\$14 per person, add chicken \$5, add shrimp MKT



SHRIMP & GRITS
~LOCAL SHRIMP & MARSH HEN MILL GRITS STATION WITH ANDOUILLE, BACON, PEPPERS, ONIONS,
TOMATO, SHRIMP VELOUTE, CREOLE SAUCE~
MKT PRICE per person

CARVING STATIONS

~AS ADDITION TO ANY BUFFET~

MINIMUM 30 GUESTS
APPROPRIATE CONDIMENTS AND FRESH ROLLS INCLUDED
\$150 ATTENDANT MAY APPLY

ROAST BREAST OF TURKEY ~CRANBERRY SAUCE & GRAVY ~ \$12

BAKED SUGAR GLAZED HAM ~ASST. MUSTARDS ~ \$12

TOP ROUND OF BEEF ~MUSTARDS, HORSERADISH SAUCE, AU JUS \$15

PEPPERED TENDERLOIN OF BEEF ~MUSTARDS, HORSERADISH SAUCE, AU JUS ~ MKT

HERBED LEG OF LAMB ~ MINT JELLY & AU JUS ~ MKT

SLOW ROASTED PRIME RIB ~ ASST MUSTARDS, HORSERADISH SAUCE, AU JUS ~ MKT



ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

DESSERT OPTIONS

TO ADD ONTO BUFFET OR PLATED MEALS - \$7 PER PERSON

CHOICE OF ONE:

CARROT COCONUT CAKE

PEANUT BUTTER PIE

KENNY'S KEY LIME PIE

FRUIT COBBLER

BANANA PUDDING



HORS D'EOUVRES

MINIMUM 30 GUESTS
SERVED FOR ONE HOUR

COLD

\$5 FOR EACH ITEM PER PERSON

**CAPRESE SKEWERS
SMOKED CHICKEN SALAD IN CUCUMBER CUPS
OLIVE TAPENADE CROSTINI
BRUSCHETTA CROSTINI**

\$9 FOR EACH ITEM PER PERSON

**PICKLED SHRIMP
OYSTER SHOOTERS
SMOKED SALMON**

HOT

\$8 PER ITEM PER PERSON

**RED POTATOES STUFFED WITH NEUSKE BACON & SOUR CREAM
BRIE EN CROUTE WITH CARAMEL, PECANS, AND CRASINS
EGG ROLLS WITH PONZU AND SWEET CHILI SAUCE
COCKTAIL MEATBALLS OR MINI SAUSAGES
SPINACH AND FETA WRAPPED IN PHYLLO DOUGH
DANK NUGS WITH DIRTY MYRTLE HONEY MUSTARD
FRIED MAC & CHEESE WITH RANCH
SPICY BUFFALO CHICKEN WINGS WITH RANCH
ASSORTED MINI QUICHE**

\$10 PER ITEM PER PERSON

**CRAB STUFFED MUSHROOMS
CHICKEN SATAY WITH PEANUT SAUCE
MINI PETITE CORDON BLEU
BACON WRAPPED SCALLOPS
CRAB RANGOON WITH PONZU AND SWEET CHILE SAUCE**



DISPLAYS

ADD TO BUFFET
MINIMUM 30 GUESTS
BUFFET OPEN FOR ONE HOUR

FRESH SEASONAL FRUIT

SLICED FRUIT WITH YOGURT DIP AND GRANOLA

\$8 per person

GRILLED CRUDITES

**GRILLED AND FRESH SEASONAL VEGETABLES
WITH HOP OIL GREEN GODDESS AND RANCH DRESSINGS**

\$8 per person

ANTIPASTA

**CHARCUTERIE MEATS & CHEESES
PICKLED VEGETABLES AND OLIVES
MUSTARDS AND JAMS
GOURMET CRACKERS**

\$14 per person

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



LATE NIGHT MENU

MINIMUM 30 GUESTS

BURGER SLIDER STATION -

BUILD YOUR OWN SLIDERS

~ WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONIONS, PICKLES, MUSTARD, MAYO, KETCHUP, BOARDWALK FRIES, AND PICKLED RELISH

\$14 per person

BAKED MACARONI & CHEESE

\$14 per person

TACO KIT

BEEF, CHICKEN, PORK, OR ROASTED VEGETABLE

~ WITH CABBAGE, PICKLED ONION, JALAPEÑO, AVOCADO MOUSSE, AND CHIPOTLE AIOLI

\$15 per person

ICE CREAM STATION

CHOOSE VANILLA, CHOCOLATE, OR STRAWBERRY

~ WITH M&MS, OREOS, BUTTERFINGER, WALNUTS, CHOPPED NUTS, SPRINKLES, CARAMEL, CHOCOLATE SYRUP, WHIPPED CREAM, AND CHERRIES

\$15 per person

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BEVERAGE PACKAGES

**PREMIUM OPEN BAR
PREMIUM LIQUOR, IMPORTED BEER & DOMESTIC BEER,
HOUSE WINE AND ALL MIXERS**

3 HOURS ~ \$32

4 HOURS~ \$36

5 HOURS~ \$44

**HOUSE OPEN BAR
HOUSE LIQUOR, IMPORTED BEER & DOMESTIC BEER,
HOUSE WINE AND ALL MIXERS**

3 HOURS ~ \$28

4 HOURS~ \$32

5 HOURS~ \$40

**BEER AND WINE BAR
IMPORTED BEER & DOMESTIC BEER, HOUSE WINE AND SOFT DRINKS**

3 HOURS ~ \$24

4 HOURS~ \$28

5 HOURS~ \$34

MIMOSA BAR

3 HOURS ~ \$15

**HOSTED BAR ON CONSUMPTION
REQUIRES \$750 MINIMUM & \$150 BARTENDER FEE**

HOUSE BRANDS~ \$7

PREMIUM BRANDS~ \$8

SUPER PREMIUM BRANDS~ \$10

DOMESTIC BEER~ \$4.50

IMPORT BEER~ \$6

HOUSE WINES~ \$7

**ALL 5 HOUR BARS ARE REQUIRED TO PURCHASE FROM THE LATE NIGHT MENU ALL
EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



FREQUENTLY ASKED QUESTIONS

- What all is included in the room rental fee?

The room rental fee includes all tables & chairs, flatware, silverware, glassware, white table cloths , navy or white napkins (other colors available for rental price), and all buffet equipment.

- Is the room fee refundable?

Once the room fee is paid, it is non-refundable. Please be sure before booking the space before paying the room fee to hold the space

- Do you provide tasting menus?

We do not provide tasting menus, as we bring in products specific to each event we host upstairs.

- How many guests can the event space accommodate?

The event space is located on the second floor of our restaurant. We do have elevator access. The room is accessible through the front doors, or a separate event entrance. The space is separated into two areas. The main dining area can seat 30 to 60 guests, depending on buffets / table layouts / dance floor. The attached Carolina Room, with access through three double doors. The Carolina Room can seat up to 36 guests. The event space has a private bathroom, as well as a private bar. For larger parties, you have the option of including one ore more of our downstairs dining rooms for a total maximum of 250 (300 + if you include outside and the gazebo)

- Tell us a little more about the bar?

The bar is set up to each event based on the drink package you decide on. We recommend considering the bar for decorations when planning to decorate the space.



What tables & chairs do you have?

Our tables and chairs are wooden. Tables are rectangular and measure 6ft by 2.5ft.

They comfortably seat 6 guests, or up to 8 with chairs at each end. We also have smaller tables that measure 3ft by 3 ft, and 2.5ft by 2.5ft. We also have a few cocktail tables available.

- Decorating the room?

While the room is historically beautiful on its own, decorating the room is encouraged. No glitter, confetti, sparklers or uncovered real flames are allowed. No decorations that may damage any part of the room. Remember the fireplace, mantel & bar area when planning to decorate.

- When can we come decorate?

We understand the stress involved in planning an event. If possible, we have the room set up 24 hours in advance for decorating if the space isn't being utilized for an event the evening before.

We require all decorations to be removed after the event, unless you have approval from the event manager to pick them up on a later date

- Do you supply decorations? We do not provide decorations.