

POOGAN'S
CHS S.C.
SMOKEHOUSE

WHERE SOUTHERN TRADITIONS
ARE CELEBRATED DAILY.

pooganssmokehouse.com



Planning Guide for Events
Info • Menus • Bar Packages • FAQs



PICTURE YOUR NEXT EVENT AT POOGAN'S SMOKEHOUSE!



When it comes to planning an event, we know you've got a lot on your plate. Wouldn't it be better if that plate was filled with mouthwatering BBQ instead? Consider it done! Our industrial-style loft is ideal for rehearsal dinners, corporate functions, family reunions, birthdays, and more. Your guests will enjoy our convenient downtown Charleston location, but we have a sneaking suspicion that they're going to like what's on the menu even more!

LOFT SEATED CAPACITY: 40 | LOFT NON-SEATED CAPACITY: 45

- ✔ Two-hour venue rental + 30 minutes of setup & breakdown
- ✔ Easy online booking and event management
- ✔ No room fees or spending minimums required
- ✔ Fully refundable \$100 deposit with 48 hours' notice of cancellation
- ✔ Flexible menu offerings and bar packages
- ✔ Conveniently located on East Bay Street, near popular attractions

188 East Bay Street Charleston, SC 29401 | events@pooganshospitality.com
pooganssmokehouse.com/private-events

FAMILY-STYLE: HOG WILD

HOST SELECTS 2 MEATS + 2 SIDES + 1 DESSERT

\$40 PER ADULT | \$19 PER CHILD (AGES 5-11) + TAX AND SERVICE CHARGE

WHAT IS FAMILY-STYLE DINING?

Your selections are served on platters and your guests may help themselves to as much as they'd like, just like at home. Family-style meals include cast-iron cornbread with whipped honey butter, a house salad with dressing, fountain beverages, sweet tea, and unsweetened tea.

FIRST, WE START WITH A

House Salad

mixed greens, hard-boiled egg, cheddar, cucumbers, red onions, and tomatoes with host's choice of dressing

AND

Cornbread with Whipped Honey Butter

NEXT, CHOOSE TWO MEATS.

Smoked Pulled Pork
Smoked Pork Sausage
Bone-In Smoked Chicken

Poogan's Fried Chicken
Smoked Brisket (+\$5 pp) 
St. Louis-Style Ribs (+\$5 pp)

Calabash-Style Fried Catfish (+\$2 pp)

NOW, SELECT YOUR TWO SIDES.

add a third side for just \$4 per guest

Cheddar Mac + Cheese
Sidewinder Fries
Collard Greens
Buttered Broccoli

Southern Potato Salad
Sweet Potato Wedges
Smokehouse Slaw
Housemade Chips

Southern-Fried Corn

FINALLY, PICK YOUR DESSERT.

Banana Pudding

Pecan Pie
(+\$3 pp)

Peaches & Cream

Freshly Baked Brownies

FAMILY-STYLE: HOG HEAVEN

HOST SELECTS 3 MEATS + 3 SIDES + 2 DESSERTS

\$50 PER ADULT | \$19 PER CHILD (AGES 5-11) + TAX AND SERVICE CHARGE

WHAT IS FAMILY-STYLE DINING?

Your selections are served on platters and your guests may help themselves to as much as they'd like, just like at home. Family-style meals include cast-iron cornbread with whipped honey butter, a house salad with dressing, fountain beverages, sweet tea, and unsweetened tea.

FIRST, WE START WITH A

House Salad

mixed greens, hard-boiled egg, cheddar, cucumbers, red onions, and tomatoes with host's choice of dressing

AND

Cornbread with Whipped Honey Butter

NEXT, CHOOSE THREE MEATS.

Smoked Pulled Pork
Smoked Pork Sausage
Bone-In Smoked Chicken

Poogan's Fried Chicken
Smoked Brisket (+\$5 pp) 
St. Louis-Style Ribs (+\$5 pp)

Calabash-Style Fried Catfish (+\$2 pp)

NOW, SELECT YOUR THREE SIDES.

add a fourth side for just \$4 per guest

Cheddar Mac + Cheese
Sidewinder Fries
Collard Greens
Buttered Broccoli

Southern Potato Salad
Sweet Potato Wedges
Smokehouse Slaw
Housemade Chips

Southern-Fried Corn

FINALLY, PICK YOUR TWO DESSERTS.

Banana Pudding

Pecan Pie
(+\$3 pp)

Peaches & Cream

Freshly Baked Brownies

ALCOHOLIC BEVERAGE PACKAGES

\$22 – \$30 PER ADULT + TAX AND SERVICE CHARGE

RAISE YOUR GLASS TO A WORTHY CELEBRATION

Our private events beverage packages offer your guests refreshing libations for the duration of your event, up to two hours. Events beyond two hours may incur an additional cost.

BEER & WINE PACKAGE

a selection of our beer & wine options for just \$22 (+ tax and service charge) per guest over the age of 21

Bud Light
Budweiser
Michelob Ultra
Coors Light
Westbrook White Thai (local)
Palmetto Amber (local)
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

BEER, WINE, & SPIRITS PACKAGE

a selection of our most popular beverage options for just \$30 (+ tax and service charge) per guest over the age of 21

Beer Selections

Bud Light
Budweiser
Michelob Ultra
Coors Light
Westbrook White Thai (local)
Palmetto Amber (local)

Wine Selections

Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

Spirit Selections

Beefeater Gin
Svedka Vodka
Jack Daniel's
Sauza Tequila
Dewars Scotch
Bailey's Irish Cream
Kahlua Coffee Liqueur



FAQs

YOU'VE GOT BURNING QUESTIONS. WE'VE GOT ANSWERS.

Q: Can I change my guest count?

A: Absolutely! We understand plans may change. Your guest count can change up to 48 hours prior to your event.

You may increase, but not decrease, the number of guests within the 48-hour window. The final bill will be calculated using the guaranteed number as a minimum, to which additional guests will be added if your guest count is over the guarantee.

A minimum guest count of 10 is required for private and semi-private events. If your guest count drops below 10, you will be charged the difference in guests at the adult package price.

The maximum seated capacity for the loft is **40**.
The maximum non-seated capacity for the loft is **45**.
Hosts are not permitted to exceed these capacities.

Q: What happens if I need to cancel?

A: If you need to cancel your event, we respectfully request at least 48 hours of notice to avoid food waste and adjust staffing schedules. If you provide at least 48 hours' notice, your deposit will be refunded in full to the card on file.

For cancellations within 48 hours of your event, you will be charged 20% of the estimated event total, minus your forfeited \$100 deposit. (EX: Estimated event total is \$1,000. 20% cancellation charge = \$200. \$200 - \$100 deposit = an additional charge to the card on file of \$100)

Q: Can my guests pay individually?

A: While one tab is preferred, we can make special exceptions to allow guests to pay individually or in smaller groups. Any balance not paid at the conclusion of the event will be charged to the host's card on file and receipts will be provided.

Q: Do you accommodate allergies?

A: We are happy to accommodate any allergies or dietary restrictions. We do request ample notice for allergies in the event that we need to place a special food order or make other accommodations in our kitchen.

Q: How do I pay my balance?

A: Final payment is due on-site at the conclusion of your event. Your \$100 deposit will be applied to the final amount. If the balance is not paid in full at the conclusion of the event, the remaining amount due will be charged to the card on file. Cash, credit card, or bank cards are accepted.

Q: How is the bar tab handled?

A: The choice is yours! We offer a variety of options for handling beverages at your event:

- Add a beverage package per adult 21+
- Offer a full bar and charge drinks to the host
- Offer a full bar and charge drinks to your guests
- Offer beer & wine only and charge drinks to the host
- Offer beer & wine only and charge drinks to the guests
- Offer limited drink tickets and charge drinks to the host
- No alcohol service offered to guests

Q: Can I arrive early to set up?

A: Events are scheduled for two-hour intervals. Please inquire if you need additional event time. The host may have access to the space 30 minutes prior to the event start time for setup and decorating. After the event, the host will have 30 minutes for cleanup and breakdown.

Q: Do you charge room fees or rental fees?

A: No, there are no room or rental fees for family-style events under two hours. A food package is required for each guest in attendance. Rentals beyond two hours may incur an additional fee of 10% of the event subtotal.

Q: Is your space handicap accessible?

A: Poogan's hosts events in a spacious, second-floor loft that overlooks the action on the main floor. The loft is accessible by stairs only, so please ensure no one in your group has mobility issues.

Q: Can I bring my own cake?

A: Of course! Cakes and specialty items, like cupcakes or cookies, from outside vendors are permitted. All other outside food and beverage is prohibited.

FAQs

Q: Can I bring my own decorations?

A: Yes, you may bring decorations! Tablecloths, centerpieces, and balloons are popular choices. We ask that you refrain from bringing confetti and glitter, even if it's biodegradable. For safety reasons, open flames are not permitted.

Please do not use nails, tacks, 3M tape, staples, or glue to adhere items to our walls, fixtures, furniture, or ceilings. Should any damage to Poogan's occur, the host is liable for any reparation charges incurred.

Please notify your event manager if you plan to bring balloon arches, decorative arches, photo booths, tented structures, or other items that may require additional space. These items are only allowed if prior notice is provided, as space is subject to availability.

Poogan's staff is not responsible for the setup or breakdown of decorative items brought by the host. All items must be removed thirty minutes after the event.

Q: Does Poogan's provide table linens?

A: Poogan's does not provide table linens, though you are welcome to bring your preferred linens.

The number and sizes of tables assigned to your party depends on your guaranteed guest count. If you would like to request tables for gifts or specialty desserts, please coordinate these requests with your event manager, as our table inventory is subject to availability.

Q: Can I bring a playlist or bluetooth speaker?

A: Stereos and/or bluetooth speakers are not permitted to be used during events. If you are hosting an event with specific audio/visual needs, please contact your event manager prior to your event for recommendations.

Q: Is there nearby parking?

A: The nearest paid parking lot is at 26 Cumberland Street. The nearest paid parking garage is at 82 Cumberland Street. Otherwise, metered street parking is available. Per the City of Charleston, street parking is free on Sundays.

ADDITIONAL QUESTIONS?

Ask your event manager.

events@pooganshospitality.com

