

Hank's

S O C I A L

H A L L



**“A HALL OF
CHARACTER AND GRACE
FOR THE GATHERING OF YOUR CHOICE”**

LOWCOUNTRY EXPERIENCE
BELOVED CHARLESTON FLAVORS

Hank’s Social Hall, an elevated gathering space for private events in Charleston’s Historic District, delivers the classic Hank’s Seafood experience with award-winning cuisine and white jacket service. Our unique, intimate setting keeps one goal in mind – to create a memorable experience for you and your guests.

Enjoy an exclusively catered menu by Hank’s Seafood Restaurant, a Charleston favorite and award-winning cuisine for over two decades. From custom menus to interactive raw bars, we are here to provide a culinary celebration sure to delight the senses.

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CULINARY

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BREAKFAST

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CONTINENTAL \$33

Assorted Pastries
Sliced Seasonal Fruit
Greek Yogurt Parfaits - Granola, Berries
Whole Fruit

THE CHARTER \$42

Assorted Pastries
Sliced Seasonal Fruit
Greek Yogurt Parfaits - Granola, Berries

PROTEIN

Select One

Bacon
Pork Sausage
Roasted Chicken & Apple Sausage

ENTREE

Select Two

Andouille, Mushroom, Onion, Cheddar Frittata
Vegetable Frittata
Hank's Signature Shrimp & Grits
Smoked Salmon Puff Pastry - Scrambled Eggs
Bacon, Egg & Cheddar Biscuit
Scrambled Eggs

STARCH

Select One

Grits
Hash Browns
Crispy Potatoes

- All Items Subject to Applicable Taxes and 25% Service Charge -

SIGNATURE LUNCH

STILL WATER AND ICED TEA INCLUDED

Roast Pork Loin - Hanks Collard Greens, Potato Puree

Grilled Chicken Breast - Scallion Whipped Potato, Lemon Thyme Madeira Reduction

Hank's Signature Shrimp and Grits* (Buffet Only)

Shrimp & Scallop Pasta - Light Saffron Cream

Roasted Salmon - Kimchi, Carolina Gold Rice and Goat Cheese Fritter, Coconut Ginger Jus

SALAD

Hanks Signature House Salad

Traditional Caesar Salad

Heart of Romaine

SOUP

Hanks Charleston She Crab Soup

Shrimp Bisque

Local Clam Chowder

Gazpacho

DESSERT

Key Lime Pie

Pluff Mud Chocolate Torte

Pecan Pie

Chocolate Mousse Parfait

PLATED PRICING

Choice of Soup or Salad, one entrée and one dessert **\$57.00** per person

Choice of Soup or Salad, two entrées and one dessert **\$62.00** per person

BUFFET PRICING

Choice of Soup & Salad, Two Entrées and One Dessert **\$60.00** per person

Choice of Soup & Salad, Three Entrées and One Dessert **\$70.00** per person

Chef's choice of sides will accompany two or more selections

- All Items Subject to Applicable Taxes and 25% Service Charge -

EXECUTIVE LUNCH BOARD

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Hanks Olive Oil Poached Tuna Salad
Oven Roasted Chicken Salad
Lowcountry Shrimp Salad
House Cured Salmon
Roast Beef
Aged Ham

SIDES

Truffle Dijon Potato Salad
Creamy Southern Coleslaw
Gemelli Pasta Salad
Caesar Salad
Hank's House Salad

OPTION 1:

Choice of two sandwiches and one side; includes fruit & dessert **\$45**

OPTION 2:

Choice of three sandwiches and two sides; includes fruit & dessert **\$50**

Additional Sides Can Be Added For **\$6** Per Person
- All Items Subject to Applicable Taxes and 25% Service Charge -

HORS D'OEUVRES

PRICED PER PIECE, 25 PIECE MINIMUM

COLD

\$5/ea

Speck Tartine - Apple, Horseradish

Tomato Caprese

Oysters & Mignonette

\$6/ea

Salmon Rillettes - Crème Fraiche, Chervil

Beef Tartare

Cured House Salmon - Mint, Arugula, Chive, Chervil, Tarragon, Sugar, Salt Cure

Tuna Tartare

Pickled Shrimp - Saffron Onions

Tuna Niçoise

WARM

\$5/ea

Pimento Cheese Risotto Fritters

\$6/ea

Baked Oysters Casino

Scallops - Speck, Jerez

\$8/ea

Deviled Egg with Fried Oyster

Crab Cake - Basil, Corn

- All Items Subject to Applicable Taxes and 25% Service Charge -

SIGNATURE STATIONS

PRICED PER PERSON, 35 MINIMUM GUESTS

Seafood Castle \$120 per order
Oysters, Mussels, Peel & Eat Shrimp, Shrimp Cocktail, Lobster, Accoutrements

Hank's Signature Shrimp & Grits \$28

Shrimp & Scallop - Gemelli Pasta, Saffron Cream \$32

Curried Local Shrimp - Carolina Gold Rice \$30

Seasonal Fresh Fruit - Fresh Melon, Pineapple, Grapes, Seasonal Berries \$9

Grilled Vegetables - Assorted Seasonal Vegetables \$11

Butchers Board - Selection of Charcuterie, Cheese & Accoutrements \$28

Crudite - Assorted Fresh Vegetables, Garlic Spinach Dip \$9

Dessert Bites- Pecan Pie Squares, Key Lime Tartlet, Pluff Mud Torte \$18

\$125 Chef Fee (2 Hours)

- All Items Subject to Applicable Taxes and 25% Service Charge -
Stations Require Minimum of Two Choices Unless Ordered with Dinner

CARVING STATIONS

PRICED PER PERSON, 30 MINIMUM GUESTS

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Carving Stations served with Artisan Rolls & Accoutrements -

Roasted Beef Tenderloin - Au Poivre \$40

Prime Rib - Hot Horseradish Sauce \$45

Roast Pork, Cornichons - Mustard and Natural Jus \$30

Roasted Turkey Breast - Natural Gravy \$30

ADDITIONAL SIDES \$8/ea

Pimento Cheese Grits / Scallion Mashed Potatoes

Roasted Fingerling Potatoes / Braised Collard Greens

Mushroom Medley / Asparagus / Mac and Cheese Gratin

\$125 Chef Fee (2 Hours)

- All Items Subject to Applicable Taxes and 25% Service Charge -

PLATED DINNER

Choice of Two Entrees
Additional Entree Selections with Chef's Choice of Sides \$10

Seared Beef Tenderloin \$68
Potato Gratin, Seasonal Vegetable, Sauce au Poivre

Grilled Chicken Breast \$60
Scallion Prosciutto Whipped Potato, Seasonal Vegetable, Lemon Thyme Madeira Reduction

Roasted Salmon \$63
Kimchi, Carolina Gold Rice and Goat Cheese Fritter, Coconut Ginger Jus

Pan Seared Grouper \$70
Carolina Gold Rice, Salsa Criolla

Seared Sea Scallops \$75
Yukon Gold Potato Puree, Swiss Chard, Tomato Bacon Sherry Vinaigrette

Charred Romaine \$55
Sautéed Corn, Potato, Peppers, Grapefruit Soy Ginger Vinaigrette

- Entree Pricing includes Choice of 1 Soup or Salad & 1 Dessert -

SALAD

Hanks Signature House Salad

Traditional Caesar Salad

Heart of Romaine

SOUP

Hanks Charleston She Crab Soup

Shrimp Bisque

Local Clam Chowder

Gazpacho

DESSERT

Key Lime Pie

Pluff Mud Chocolate Torte

Pecan Pie

Chocolate Mousse Parfait

- All Items Subject to Applicable Taxes and 25% Service Charge -

PREMIER SELECTION

CHAMPAGNE TOAST, CHOICE OF 2 HORS D'OEUVRES

- Choice of One -

Tuna Tartare / Ceviche / Shellfish Cocktail

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Hanks House Salad *or* Charleston She Crab Soup

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Searred Petite Beef Tenderloin - Au Poivre

Choice of Crab Cake, Shrimp or Lobster Tail - Beurre Blanc

Scallion and Proscuitto Pommes Puree

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Key Lime Pie / Pecan Pie

Pluff Mud Chocolate Torte / Chocolate Mousses Parfait

\$150

- All Items Subject to Applicable Taxes and 25% Service Charge -

BEVERAGE

NON-ALCOHOLIC BEVERAGE

DAY PACKAGES

Includes Freshly Brewed Regular & Decaffeinated Coffee,
Assorted Hot Tea, Bottled Coca Cola Products and Water Station

Half Day (4 Hours):	\$20.00 / per person
Full Day (8 Hours):	\$30.00 / per person

BEVERAGE BREAK OPTIONS

Coffee (Regular & Decaf)	\$75.00 / per gallon
Assorted Hot Tea	\$65.00 / per gallon
Assorted Bottled Coca Cola	\$5.00 / per bottle
Bottled Water (Still & Sparkling)	\$5.00 / per bottle

- All Items Subject to Applicable Taxes and 25% Service Charge -

BAR PACKAGES

2 Hour Minimum on All Bar Packages

COOPER

Beer & Wine

2 Standard Beers
2 Craft Beers

2 White Wines
2 Red Wines

Package Pricing

per person

2 Hours - \$28
3 Hours - \$36
4 Hours - \$44
5 Hours - \$52

WANDO

Beer, Wine & Well Liquor

2 Standard Beers
2 Craft Beers

2 White Wines
2 Red Wines
1 Sparkling *or* Rosé

Well Brand Spirits

Package Pricing

per person

2 Hours - \$39
3 Hours - \$53
4 Hours - \$67
5 Hours - \$81

ASHLEY

Beer, Wine & Premium Liquor

2 Standard Beers
2 Craft Beers

2 White Wines
2 Red Wines
1 Sparkling
1 Rosé

Premium Brand Spirits

Package Pricing

per person

2 Hours - \$46
3 Hours - \$63
4 Hours - \$80
5 Hours - \$97

Bartender Fee Of \$125 / One Bartender Per 50 Guests,
Availability Of Special Beverage Requests Can Be Reviewed For Each Group Including Specialty Cocktails

- All Items Subject to Applicable Taxes and 25% Service Charge -



HOST BAR

All items are priced per drink
on consumption, water service Included

SOFT DRINKS - \$5.00

WELL BRANDS - \$12.00

PREMIUM BRANDS - \$16.00

BEERS - \$7.00

HOUSE WINES - \$50.00 per bottle

PREMIUM WINE - \$70.00+ per bottle

Bartender Fee Of \$125 / One Bartender Per 50 Guests
Availability Of Special Beverage Requests Can Be Reviewed For Each Group Including Specialty Cocktails

- All Items Subject to Applicable Taxes and 25% Service Charge -

SELECTIONS

2 Hour Minimum on All Bar Packages

SPIRITS

Well Brands

Tito's Vodka
Sauza Tequila
Tanqueray Gin
Bacardi Rum
Jim Beam Bourbon
Dewar's Scotch

Premium Brands

Charleston Distilling Co. Vodka
Casamigos Blanco Tequila
Hendrick's Gin
Plantation 3 Star Rum
Virgil Kane Bourbon
Johnny Walker Black Scotch

BEER

Standard Brands

Michelob Ultra
Bud Light
Budweiser
Heineken
New Belgium Fat Tire

Local Crafts

Coast Kölsch
Coast Hopart IPA
Westbrook Rye Pale Ale
Westbrook Gose
Munkle Wheat Ale
River Rat Brown Ale

WINE

Varietal Selections

Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet Sauvignon
Malbec

*Curated and Reserve Selections
Available Upon Request*

**Wine Selections
Confirmed 1 Month Ahead of Event**

Bartender Fee Of \$125 / One Bartender Per 50 Guests,
Availability Of Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 25% Service Charge -

**FOR BOOKING INQUIRIES
PLEASE CONTACT**

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AT

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Hank's
**SOCIAL
HALL**