



POOGAN'S  
  
SOUTHERN  
KITCHEN

Where Southern traditions  
are **celebrated** daily.

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[pooganskitchen.com](http://pooganskitchen.com)





Picture your next event at Poogan's Southern Kitchen!

## POOGAN'S SOUTHERN KITCHEN

Cherishing a meal together is one of history's most enduring traditions, and at Poogan's Southern Kitchen, we aim to make it easy. Enjoy generous portions of our Southern classics alongside heapin' helpings of warm hospitality.

**MEZZANINE SEATED CAPACITY: 62**

- ✔ Two-hour venue rental + 30 minutes of setup & breakdown
- ✔ Easy online booking and event management
- ✔ No room fees or spending minimums required

**MEZZANINE NON-SEATED CAPACITY: 75**

- ✔ Fully refundable \$100 deposit with 48 hours' notice of cancellation
- ✔ Flexible menu offerings and bar packages
- ✔ Conveniently located in Nexton Square, near I-26

101 Nexton Square Drive Summerville, SC 29486 | [sales@poganshospitality.com](mailto:sales@poganshospitality.com)  
[poganskitchen.com/private-events](http://poganskitchen.com/private-events)

# FAMILY-STYLE: LUNCH & DINNER

\$39 PER ADULT + tax and service charge | \$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 freshly baked buttermilk biscuits with whipped honey butter, a house salad, assorted soft drinks, tea, coffee, and lemonade.

### First, we start with a salad.

#### House Salad

chopped greens, onions, cucumbers, tomatoes, hard-boiled egg, bacon, and cheddar with **host's choice of dressing**

### Next, select three entrées.

**Crispy, Bone-In Fried Chicken**  
**Boneless Chicken Wings**  
**Poogan's Famous Chicken Tenders**  
**Chicken Fried Pork Chop**  
**Mee-Maw's Meatloaf**  
**Poogan's Biscuit Pot Pie**

**Buttermilk Fried Shrimp**  
**Country Fried Steak** (+\$2 per guest)  
**Fried Catfish Nibbles** (+\$2 per guest)  
**Shrimp & Grits** (+\$2 per guest)  
**Sweet-Tea Salmon** (+\$4 per guest)  
**Cornmeal-Fried Fish** (+\$4 per guest)

### Now, select your two sides.

add a third side for just \$2 per guest

**Whipped Potatoes**  
**Sweet Potato Wedges**  
**Sidewinder Fries**  
**Hash Browns**  
**Cheddar Mac & Cheese**

**Sautéed Green Beans**  
**Red Rice Hoppin' John**  
**Collard Greens**  
**Coleslaw**  
**Broccolini**

### Finally, pick your dessert.

**Banana Pudding**      **Hummingbird Pecan Pie**      **Chocolate Daydream**  
(+\$3 per guest)

# FAMILY-STYLE: BREAKFAST

\$22 PER ADULT + tax and service charge | \$10 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. Breakfast family-style meals are served weekdays from 7am - 3pm and weekends from 7am - 11am. Soft drinks, tea, coffee, and orange juice are included.

### First, select two entrées.

#### **Buttermilk Pancakes**

powdered sugar, honey butter, maple syrup

#### **Farm-Fresh Scrambled Eggs**

#### **Brioche French Toast**

honey butter, fresh berries, candied pecans

#### **Biscuits & Gravy**

#### **Fried Chicken & Waffles** (+\$3 per guest)

fresh seasonal berries, honey butter, maple syrup

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### Then, select your two sides.

add a third side for just \$2 per guest

**Applewood-Smoked Bacon  
Hash Browns**

**Pork Sausage Links  
Adluh Stoneground Grits**



### Make it a boozy breakfast.

add an optional two-hour beverage package for just \$19 (+ tax and service charge) per guest over the age of 21

#### **Mimosas**

Freshly squeezed orange juice and Champagne

#### **Bellinis**

Peach Nectar and Champagne

#### **Bloody Marys**

Vodka, bloody mary mix, and lemon

# ENDLESS PASSED APPETIZERS

3 FOR \$15 PER GUEST | 4 FOR \$18 PER GUEST | 5 FOR \$20 per guest + tax and service charge

## SOUTHERN FAVORITES: PASSED APPETIZERS

Not looking to offer a full meal? Our passed appetizer menu is available Monday – Thursday + Sundays after 3pm. You can choose to offer three, four, or five endless appetizer options for 1.5 hours of serving time. Non-alcoholic beverages can be added for an additional \$3 per guest.

Choose three, four, or five of our appetizers to offer to your guests

### Mini Chicken and Waffles

Hot Honey

### Fried Green Tomatoes

Bacon Jam and Pimento Cheese

### Pimento Cheese Fritters

Presented with Bacon Jam

### Mini Crab Cakes

Cajun Remoulade

### Blue Crab Dip

Cheddar, Old Bay, Toast Points

### Southern Deviled Eggs

Bacon and Jalapeños

### Prezel Poppers

Cheddar Cheese Fondue

### Mee-Maw's Meatballs

Brown Gravy

*Please note: there is a \$275 food & beverage spending minimum for appetizer-style events*



# ALCOHOLIC BEVERAGE PACKAGES

\$15 – \$20 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

a selection of our beer & wine options for just **\$15** (+ tax and service charge) per guest over the age of 21

**Bud Light**  
**Michelob Ultra**  
**Corona**  
**Stella Artois**  
**Montefresco Pinot Grigio**  
**Mer Soleil Chardonnay**  
**Landmark Overlook Pinot Noir**  
**Alias Cabernet Sauvignon**

### BEER, WINE, & SPIRITS

a selection of our most popular beverage options for just **\$20** (+ tax and service charge) per guest over the age of 21

<b>Bud Light</b>	<b>Alias Cabernet Sauvignon</b>
<b>Michelob Ultra</b>	<b>Svedka Vodka</b>
<b>Corona</b>	<b>Beefeater Gin</b>
<b>Stella Artois</b>	<b>Sauza Silver Tequila</b>
<b>Montefresco Pinot Grigio</b>	<b>Jim Beam Bourbon</b>
<b>Mer Soleil Chardonnay</b>	<b>Christian Brothers Brandy</b>
<b>Landmark Overlook Pinot Noir</b>	<b>Bacardi Rum</b>

### SIGNATURE COCKTAILS TRIO

three of our signature cocktails served in carafes for just **\$20** (+ tax and service charge) per guest over the age of 21

**Traditional Mimosas**  
Freshly squeezed orange juice  
and Champagne  
(inquire for additional flavors)

**Captain's Sash**  
Captain Morgan, orange juice,  
pineapple juice, lemon juice,  
grenadine

**Berry Lemonade**  
Maker's Mark, lemon juice,  
mint simple syrup,  
muddled berries, Sprite

# FAQs

You've got questions. We've got answers. Please see below for answers to common questions.

## 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 Mezzanine is **62**.  
The maximum non-seated capacity for the Mezzanine is **75**.  
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. Prices listed are for cash transactions. There is a 3% credit card processing fee if electing to pay with a card.

## Q: How is the bar tab handled?

A: The choice is yours! We offer a variety of options:

- 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 second-floor Mezzanine, a spacious loft that overlooks the action on the main floor. The Mezzanine 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.

The Mezzanine has the following inventory of tables, though all may not be available for semi-private events:

- 3x – Long rectangular tables: 8ft x 2.5ft
- 7x – Square tables: 3ft x 3ft
- 3x – Circular tables: 4ft round

## 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.

## ADDITIONAL QUESTIONS?

Ask your group sales manager.

[sales@pooganshospitality.com](mailto:sales@pooganshospitality.com)

