



Dorothy's

COCKTAIL & OYSTER BAR

PRIVATE EVENTS PACKAGE





*Experience the pinnacle of private dining at Dorothy's,
the ultimate destination for your exclusive events.*

Whether you're orchestrating an elegant bridal luncheon, planning your office's annual Christmas celebration, hosting a strategic executive retreat or arranging a formal rehearsal dinner, we've got you covered.

Our private event packages are designed with sophistication and flexibility in mind. Choose from our range of options: refined Luncheons, vibrant Happy Hours, Half-night private dinners, Full dinner buyouts, and lively late-night parties.

But we don't stop there; we take personalization to the next level. Our culinary team is on standby, ready to curate a custom menu that caters to your distinct tastes and needs. If our regular or event menus don't quite capture your vision, we'll craft a unique gastronomic journey just for you and your guests.

At Dorothy's, your event's success is our unwavering guarantee. With meticulous attention to detail and a commitment to your satisfaction, we create an environment where you can feel secure and confident in our care. Come and discover the true essence of Dorothy's, where your happiness is not just a goal, but an unwavering promise.



Private Events

Full Dinner Buyouts

Half-night Dinner Buyouts

Private Happy Hour

Late-night Parties

Private Luncheons



Dinner

Full dinner buyout
with timeline of your choosing

or

Half-night buyout from 5pm-7pm

Dinner Plan Options

FAMILY STYLE

3 main courses

3-4 sides

Individual Desserts

\$75/PERSON

ADD PLATED SALAD \$8

PLATED DINNER

Starter Salad or soup

Main Course

Dessert

\$90/PERSON

HORS D'OEUVRES DINNER

Selection of 6 hors d'oeuvres plus sweet

\$65/PERSON



Passed Hors d'oeuvres

FOR LUNCH, HAPPY HOUR, & DINNER PARTIES

CHOOSE THREE ITEMS

1 hour \$20 per person

2 hours \$35 per person

3 hours \$45 per person

ADD AN ADDITIONAL OPTION FOR \$5/PERSON

Vietnamese Pork Sausage Skewers

Chicken Kushiyaki (skewers) with grilled scallions and shoyu

Steak Kushiyaki with gochujang hot sauce

Potato Croquettes with jalapeno aioli

Orange Chicken

Crispy wontons with Tuna Tartare

Tempura zucchini with jalapeno aioli

Roasted Oysters **+\$5/person**

Endive boats with goat cheese and candied pecans

Fish fritters with lemon-parsley aioli

Gazpacho

Dorothy's Sliders on Hawaiian sweet rolls

Crab Rangoon with pineapple sweet & sour sauce

RAW BAR

OYSTER BAR \$60/DZ

Raw oysters served with Cocktail sauce, mignonette,
Ginger-Scallion Sauce, & lemons

NIGIRI (\$18/TRIO)

3 species of sushi grade fish served over high-quality
sushi rice with wasabi & Shoyu

PEEL & EAT SHRIMP (\$46/DZ)

Chilled Shrimp, Dorothy's Remoulade, Spice Blend, & yuzu juice

CAVIAR SERVICE (\$120/OZ)

Royal Ossetra Caviar served with fried crackers, crème fraiche, and chives

Family Style Menu

DOROTHY'S CLASSIC

Shrimp Fried Rice
Skirt Steak with Chimichurri
Korean Fried Chicken
Spicy Cucumber Salad
Roasted Brussels Sprouts
Harissa Roasted Carrots

MEDITERRANEAN

Greek Marinated Chicken
Seafood Paella
Skirt Steak with Chimichurri
Tomato & Cucumber Salad
Hummus & Warm Pita
Grilled Zucchini & Squash

SOUTHERN

Shrimp & Grits
Fried Chicken
Pulled Pork
Drop Biscuits & honey-butter
Collard Greens
Sauteed Okra

INDIAN

Fish Green curry
Glazed Chicken Thigh
Lamb Kofta
Spiced Cauliflower and fried chickpeas
Basmati Rice
Lentils
Okra Masala

ALL OF THE ABOVE ARE SAMPLE MENUS AND
CAN BE ALTERED AND CUSTOMIZED TO FIT YOUR NEEDS



Dinner buyouts require a minimum spend of the following, excluding the service charge and taxes.

JAN, FEB, SEPT, NOV.

Tuesday - Thursday \$6,000

Friday & Saturday \$8,000

ALL OTHER MONTHS:

Tuesday - Thursday \$7,500

Friday & Saturday \$10,000

Plated Dinner

Shrimp fried rice

Shrimp & Grits

Pan seared Salmon with collard greens,
dashi, spicy cucumbers, & white rice

Fire Roasted Airline Chicken Breast
with hummus and harissa roasted carrots

Bossam (Korean Pork Shoulder) w/ bib lettuce,
kimchi, & gochujang hot sauce.

Yellow curry with chicken, sweet potatoes,
chickpeas, & jasmine rice

Butter Poached Fish with sauteed squash and rice pilaf

Fried Chicken with mashed potatoes

Chicken fried Lion's mane mushroom with lemon-butter
caper sauce & angel hair pasta

Skirt steak with roasted potatoes, and chimichurri

Braised short rib with congee, glazed carrots,

Chicken Katsu with Thai crunch salad

DESSERT

Bread Pudding with bourbon glaze & vanilla ice cream

Chocolate Chip Cookie with vanilla ice cream

Carrot Cake

Key lime pie



Bar Packages

Our bar packages offer more than just drinks - they're a testament to our commitment to the finest quality. From time-honored classics to carefully curated original creations, every cocktail reflects a dedication to unmatched taste and refinement. Our wine program is equally important to us. If you can find it in the grocery store, you won't find it on our menu. We specifically try to bring in unique products from smaller producers who prioritize their craft above all else.

BEER & WINE PACKAGE

Includes all bottled and draft beer as well as 4 wines

\$20 Per Person/Hour

CLASSIC BAR PACKAGE

Includes all the above plus well spirits.

(Ex: Arrete Tequila, Old Forester Bourbon, Ford's Gin)

\$30 Per Person/Hour

SIGNATURE COCKTAIL PACKAGE

Includes all the above plus 4 signature cocktails

\$35 Per Person/Hour

PREMIUM BAR PACKAGE

Includes all the above plus premium spirits, and 6 wines.

(Spirit Examples: Monkey 47 Gin, Tequila Ocho, Whistle Pig Rye)

\$45 Per Person/Hour

PLATINUM BAR PACKAGE

Includes all spirits (except ultra rare spirits),
all wines by the glass, all beer, & full cocktail menu.

\$55 Per Person/Hour

*Full dinner buyouts require the purchase of 4 hours of bar packages regardless of whether guests occupy the space for 4 hour or not.



Happy Hour

4:00PM-6:00PM

Capacity: 80 people

PASSED HORS D'OEUVRES*

(selection of 3)

\$20/person

*Minimum spend of \$1,000 per hour (excluding service charge & taxes) required to rent out space.



Late-night Parties

BEGINNING AT 11 PM

Capacity: 125 people

Don't let the party end early! Bring your guests to Dorothy's after your formal reception for an incredible late-night bash!

SELECT A BAR PROGRAM

*Minimum spend of \$3,500 (excluding service charge & taxes) is required for late-night parties.



Food Options

LATE-NIGHT MENU
\$25/PERSON

SERVED BUFFET STYLE:
PICK TWO (2)

Dorothy's Sliders on Hawaiian Sweet Rolls

Orange Chicken

Vietnamese Pork Sausage Skewers

Chicken Kushiyaki (skewers) with
grilled scallions and shoyu

Steak Kushiyaki with gochujang hot sauce

Luncheon Bar Packages

MIMOSA PACKAGE

Includes Cava and Mimosas

\$15 Per Person/Hour

CLASSIC LUNCHEON PACKAGE

Includes Cava, Mimosas, Bloody Marys, and 1 white wine.

\$20 Per Person/Hour

SIGNATURE COCKTAIL PACKAGE

Includes all the above plus all well spirits and 4 signature cocktails.

\$30 Per Person/Hour

PREMIUM BAR PACKAGE:

Includes all the above plus premium spirits, and 3 additional wines.

(Spirit Examples: Monkey 47 Gin, Tequila Ocho, Whistle Pig Rye)

\$40 Per Person/Hour

*Minimum spend of \$2000 (excluding service charge and taxes) is required for private luncheons.



Luncheon

3-COURSE PRIX FIX: \$60/PERSON
PASSED HORS D'OEUVRES (+ \$5/PERSON/ITEM)

LUNCHEON FIRST COURSE (SELECT 2 OPTIONS FROM THE MENU)

Tuna Wontons	Seasonal Green Salad
Shaved Brussels Sprout Salad	Gazpacho
Scallion Pancake	Crab Rangoon
Orange Chicken	Raw Oysters (3) +\$5/person
Tom Yum Soup	Chicken & Rice Soup
Shrimp Skewers	Asian Chicken Noodle Soup

LUNCHEON SECOND COURSE (SELECT 3 FROM THE MENU)

Dorothy's Burger & Fries

Salad Duo: Open face sandwich with curry chicken salad and shrimp salad along with a side salad

Kale Salad w/ grapefruit, chickpeas, fennel, and miso vinaigrette (choice of chicken or salmon)

Shaved Brussels Sprout Salad
(Choice of chicken or salmon)

Shrimp Fried Rice

Thai Crunch Salad w/chicken

Chicken Katsu with cabbage slaw

Thai Omelet with black rice and arugula

Fried Fish Sandwich

Avocado Toast: sour dough with spicy avocado, toasted spices and fried egg

Georgia Shrimp Roll with Fries

LUNCHEON THIRD COURSE

Bread Pudding with bourbon glaze & vanilla ice cream

Chocolate Chip Cookie with vanilla ice cream

ALL EVENTS ARE SUBJECT TO
A 22% SERVICE CHARGE.



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