



*Where Southern traditions
are celebrated daily.*

pooganscourtyard.com



Take a
**VIRTUAL
TOUR**

pooganscourtyard.com



Picture your next event at Poogan's Courtyard!

At Poogan's Courtyard, the charm of downtown Charleston serves as the backdrop for your special occasion.



From graduation parties to family reunions to birthdays and bachelorette brunches, Poogan's Courtyard offers a sophisticated space to host your next event. Your guests will enjoy the convenience of our downtown Charleston location – just a short walk from nearby hotels and attractions.

Lowcountry cuisine is our specialty, and if you're looking for a fresh spin on the true taste of Charleston, our menu options will delight your tastebuds and impress your guests. Whether you'd like a formal plated dinner or a casual buffet, our catering and bar menus are world-class and fully customizable.

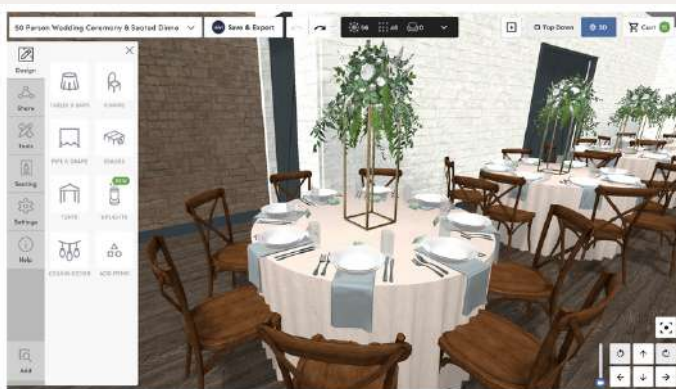
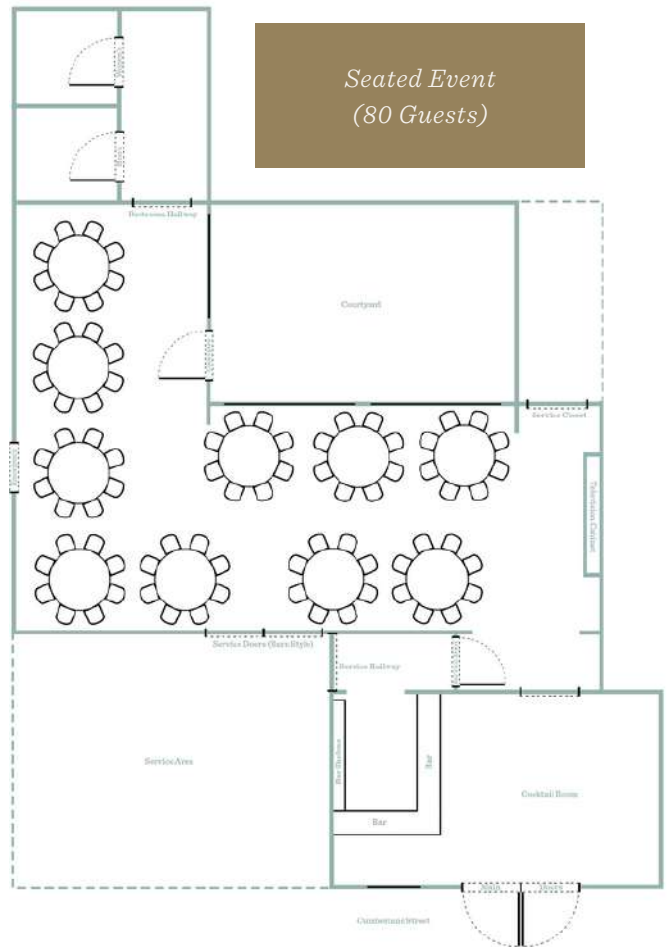
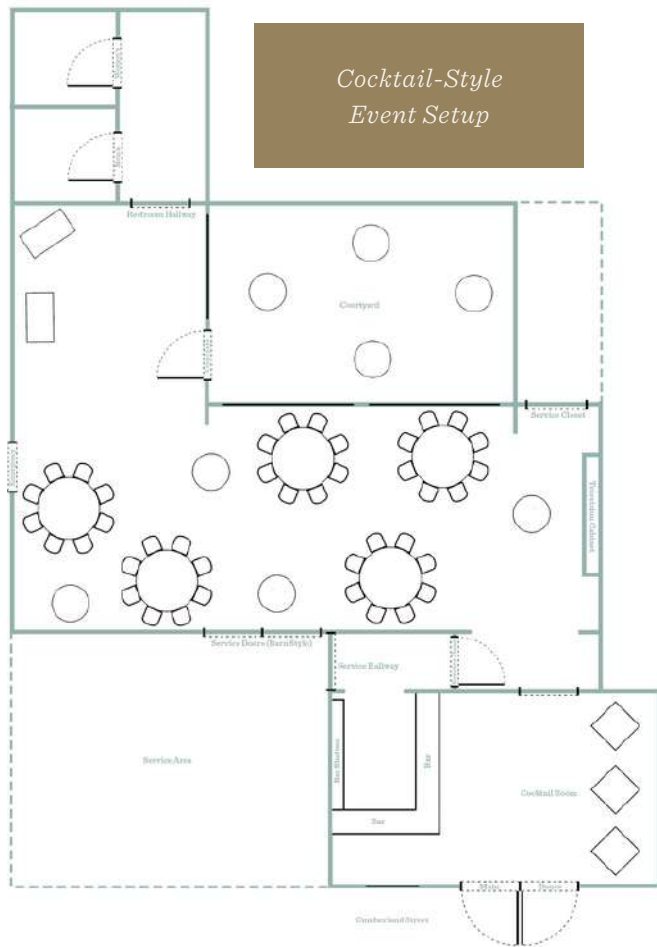
From the exposed brick walls to the original heart-of-pine flooring to the quintessential courtyard and stylish fixtures, you can feel the rich history in our space. We designed Poogan's Courtyard to be a blank canvas – it shines on its own, but you can add the finishing touches to truly make it yours.

SEATED CAPACITY: 80 | COCKTAIL-STYLE CAPACITY: 125

- ✓ Dedicated on-site venue manager
- ✓ On-site catering kitchen with world-class menus
- ✓ On-site bar with flexible drink options
- ✓ Convenient downtown Charleston location
- ✓ Spacious and serene outdoor courtyard with bistro lights
- ✓ 4-hour event rental + 1 hour of setup + 1 hour of breakdown
- ✓ Rental includes 80 x-back chairs, 10 sixty-inch round tables, linens, water goblets, silverware, china, and select bar glassware for up to 80

12 Cumberland Street Charleston, SC 29401 | sales@pooganshospitality.com | 843-793-4399 ext. 100

WWW.POOGANSCOURTYARD.COM



merri

Poogan's Courtyard has partnered with Merri to help you visualize your entire event using 3D models of furniture, decor, flowers, and more, all within virtual renderings of our space.

You can then share it with your vendors, planner, or family, and feel confident that your vision will come to life. Merri makes seating charts and vision boards a collaborative and exciting task! It's just another perk of booking with Poogan's!





HORS D'OEUVRES

We recommend selecting 3-4 hors d'oeuvres for a well-rounded guest experience

Pimento Cheese Fritters

bacon jam
\$3.75 per piece

Petite Crab Cakes

house remoulade
\$4.75 per piece

Classic Southern Deviled Eggs ✂

\$3.75 per piece

Fried Green Tomato Bites

herbed goat cheese, seasonal chutney
\$3.50 per piece

Peach Caprese Skewer (Seasonal) ✂

mozzarella, balsamic reduction
\$4 per skewer

Chicken & Waffle

hot honey, maple whipped cream
\$4.25 per piece

Crostini

choice of:
• pimento cheese & bacon jam
• herbed goat cheese & seasonal vegetable
• brie, fruit, & honey
\$3.25 per piece

Goat Cheese Pops ✂

choice of:
• pecan, herbs, & bacon
• everything bagel spice
\$3.50 per piece

Cheese & Charcuterie

cured meats, artisanal cheeses,
various accompaniments
\$12 per guest

Lowcountry Shrimp Cocktail

cocktail sauce, lemon
\$7 per guest



LUNCH & DINNER STATIONS

We recommend selecting 2-3 stations for lunch or dinner service

Lowcountry Boil

local shrimp, corn, potatoes, andouille sausage, cocktail sauce,
lemons, hot sauce
\$35 per guest

Porch's Famous Shrimp & Grits

andouille sausage, sweet onions, bell peppers, Tasso ham gravy
\$32 per guest

Lowcountry Tacos

flour tortillas, Carolina Gold "green" rice

host selects two proteins

pulled pork • smoked chicken • blackened catfish
mixed vegetables • garlic lime shrimp

host selects four toppings

slaw • pickled red onion • sour cream • cheddar cheese
pico de gallo • corn & black bean relish
salsa verde • guacamole
\$25 per guest

Fried Chicken Picnic

buttermilk biscuits, hot honey, pickles

host selects two sides

whipped potatoes • mac & cheese
collard greens • buttered broccoli
\$27 per guest

Barbecue Buffet

pulled pork, sweet rolls, pickles, housemade sauces

host selects two sides

potato salad • mac & cheese
collard greens • buttered broccoli
\$27 per guest

(add a whole hog display – market price)

Sweet Endings (Miniature Desserts)

banana pudding • bourbon chocolate mousse
key lime pie

host selects two: \$10 per guest | host selects three: \$12 per guest

All stations are priced for the total number of guests in attendance



BRUNCH STATIONS

We recommend selecting 3-4 stations for your brunch service

Smoked Salmon Display

mini bagels, cream cheese, capers, tomatoes, red onion
\$12 per guest

Yogurt Parfait

fresh berries, granola, honey
\$7 per guest

Porch's Famous Shrimp & Grits

andouille sausage, sweet onions, bell peppers, Tasso ham gravy
\$20 per guest

Oatmeal Bowl

baked apples, dried fruit, pecans, brown sugar
\$7 per guest

Composed Lowcountry Breakfast

scrambled eggs, buttermilk biscuits with whipped honey butter,
host's choice of sausage or bacon, host's choice of breakfast potatoes or grits
\$18 per guest

Chicken & Waffles

whipped cream, syrup
\$20 per guest

Biscuits & Gravy

scrambled eggs
\$15 per guest

French Toast Bread Pudding

fresh berries, whipped cream, syrup
\$12 per guest

Chef-Attended Omelet Station

farm-fresh whole eggs and egg whites, cheddar cheese, goat cheese,
bacon, spinach, mushrooms, onions, bell peppers, tomatoes
\$22 per guest

Farm-Fresh Scrambled Eggs

cheddar, chives, salsa
\$6 per guest

ADDITIONS

all additions are +\$5 per guest, unless otherwise noted

Breakfast Potatoes

Bacon

Sausage

Turkey Sausage

***Sweet Spiral Ham* +\$7**

***Hashbrown Casserole* +\$7**

***Assorted Breakfast Pastries* +\$12**

Fruit Salad

Baked Apples

Cheese Grits

All stations are priced for the total number of guests in attendance

PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SUNRISE BRUNCH

\$35 per guest

STARTER

Poogan's Famous Biscuits

whipped honey butter

ENTRÉE

Host selects two

Vegetarian Quiche & Arugula Salad

herbed goat cheese, grape tomatoes, red onion

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Chicken & Waffles

Sorghum butter

French Toast

brioche, berries & cream, maple syrup, bacon

Biscuits & Gravy

scrambled eggs

HELPFUL HINT:

add a bloody mary and mimosa bar for a complete brunch experience!

SOUTHERN TRADITIONS DINNER

\$52 per guest

STARTER

Petite Green Salad ✕

field greens, tomatoes, cucumbers, balsamic vinaigrette

ENTRÉE

Host selects two

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Sweet-Tea Glazed Salmon ✕

Carolina Gold rice, lemon herbs, asparagus

Country Fried Pork Chop

hot honey fried Brussels sprout & sweet potato hash

DESSERT

Southern Banana Puddin'

Nilla wafers, whipped cream



PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SPECIALTIES DINNER

\$60 per guest

STARTER

Wedge Salad ✕

bacon, blue cheese, tomatoes, housemade ranch

ENTRÉE

Host selects two

Braised Beef Short Rib

Carolina Gold rice pilaf, roasted asparagus, jus

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Grilled Pork Loin

sweet potato purée, Brussels sprout & bacon hash

DESSERT

Key Lime Pie

whipped cream

SOUTHERN DELIGHTS DINNER

\$72 per guest

STARTERS

Poogan's Famous Biscuits

whipped honey butter

and host selects one of following

She-Crab Soup

sherry, lump crab

Seasonal Grilled Fruit Salad ✕

arugula, goat cheese, candied pecans, white balsamic vinaigrette

ENTRÉE

Host selects three

CAB Beef Tenderloin Filet ✕

whipped potatoes, bean & frisée salad, grilled Cipollini onion, house steak sauce

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Crispy Pork Belly

Brussels sprout hash, corn pudding

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Seared Scallops

farro, spring peas, corn, bacon, tomato gravy

Chicken & Dumplings

herb-crusted chicken, sweet potato gnocchi, red wine demi-glace

DESSERT

Hummingbird Pecan Pie

whiskey caramel

BUFFET

Buffets are displayed for self-service for 1.5 hours

DINNER BUFFET

\$55 per guest

SALAD

Host selects one

Classic Caesar

romaine, Parmesan, herbed croutons, housemade dressing

Strawberry Fields ✂

field greens, red onions, strawberries, goat cheese,
southern pecan praline balsamic vinaigrette

Southern Spring Mix ✂

tomatoes, bacon, blue cheese, housemade ranch

PROTEIN

Host selects two

Sweet-Tea Glazed Salmon ✂

Southern Fried Chicken

Herb-Roasted Chicken Breast ✂

Grilled Pork Loin +\$7 ✂

Braised Beef Short Ribs +\$10

Herb-Crusted Beef Tenderloin +\$15 ✂

SIDES

Host selects three

(additional sides are \$5 per guest)

Smoked Gouda Mac & Cheese

Carolina Gold Rice Pilaf ✂

Whipped Potatoes ✂

Asparagus ✂

Collard Greens ✂

Buttered Broccoli ✂

Potato Salad ✂

BAR PACKAGES

Bar packages require a minimum of two hours of service

EYE-OPENER BRUNCH BAR

\$9 per guest, per hour

BLOODYS & MIMOSAS

Southern Bloody Marys

pickled okra, olives, lemons

Classic Mimosas

sparkling wine, orange juice, peach juice

BARLEY & BOTTLES

\$10 per guest, per hour

BEER

Host selects four

Budweiser

Bud Light

Michelob Ultra

Yuengling

Stella Artois

Corona

Hard Cider

Seasonal Seltzer

WINE

Host selects four

Chardonnay

Pinot Grigio

Sauvignon Blanc

Sparkling Wine

Merlot

Pinot Noir

Malbec

Cabernet Sauvignon

Zinfandel

MARKET STREET

\$12 per guest, per hour

BEER

Host selects three

Budweiser

Bud Light

Michelob Ultra

Yuengling

Stella Artois

Corona

Hard Cider

Seasonal Seltzer

WINE

Host selects three

Chardonnay

Pinot Grigio

Sauvignon Blanc

Sparkling Wine

Merlot

Pinot Noir

Malbec

Cabernet Sauvignon

Zinfandel

SPIRITS

Host selects four

Svedka Vodka

Tanqueray Gin

Bacardi Rum

Jim Beam Bourbon

Sauza Silver Tequila

Jack Daniel's Whiskey

Dewar's Scotch

BAR PACKAGES

Bar packages require a minimum of two hours of service

HIGH SPIRITS

\$15 per guest, per hour

BEER

Host selects four

*Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer*

WINE

Host selects four

*Chardonnay
Pinot Grigio
Sauvignon Blanc
Sparkling Wine
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel*

SPIRITS

Host selects four

*Tito's Vodka
Bombay Gin
Mt. Gay Rum
Maker's Mark Bourbon
Crown Royal Whisky
Johnnie Walker Scotch
Casamigos Tequila*

LOWCOUNTRY LOCAL

\$18 per guest, per hour

BEER

Host selects five

*Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer*

WINE

Host selects five

*Chardonnay
Pinot Grigio
Sauvignon Blanc
Sparkling Wine
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel*

SPIRITS

Four included

*Dixie Vodka
Nippitaty Gin
Striped Pig Rum
Virgil Kaine Bourbon*

BAR PACKAGES

Bar packages require a minimum of two hours of service

INCLUSIONS

Garnishes

lemons • limes • cherries

Rocks & Wine Glasses for 80

Mixers

Coca Cola
Diet Coke
Sprite
ginger ale
club soda
tonic water
cranberry juice
orange juice
grapefruit juice

UPGRADES

Additional or Specialty Glassware

Specialty Cocktails

upgrade any bar package with spirits to include ingredients for one or more of our specialty cocktails

1 selection for \$3 per guest | 2 selections for \$5 per guest
3 selections for \$7 per guest

Aperol Spritz – Aperol, sparkling wine, oranges

Martini* – olives, sweet vermouth, dry vermouth

Margarita – sour mix, Triple Sec

Old Fashioned – bitters, oranges

Moscow Mule* – ginger beer

*= additional glassware required

ADDED TOUCHES

Hot Coffee Station

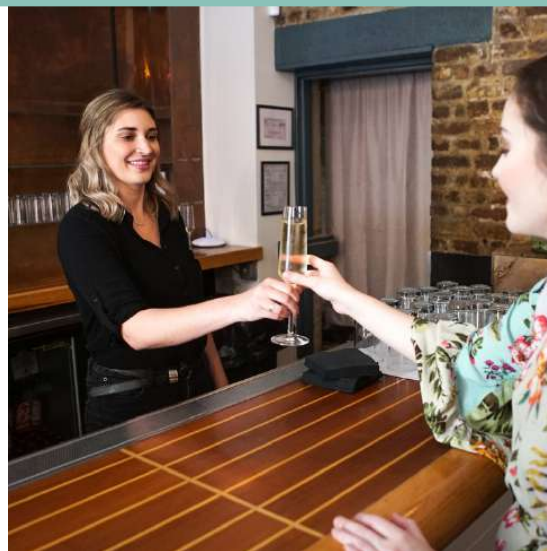
\$6 per guest

Champagne Toast

\$6 per guest

Signature Cocktails

please inquire



RENTAL FEES & MINIMUMS

Custom quotes can be provided upon request.

VENUE FEE

Our venue fee includes access to Poogan’s Courtyard for four (4) hours of event time with one (1) hour of pre-event setup and one (1) hour of post-event breakdown. Additional hours are subject to availability and an additional fee of \$250 per hour. The venue fee also includes the use of the following items: (80) x-back farm chairs, (10) 60” round tables, standard linens, china, silverware, water goblets, and wine and rocks glasses for 80.

FOOD & BEVERAGE MINIMUMS

The food & beverage minimum is the minimum amount you must spend from Poogan’s Courtyard’s menu offerings. This amount does not include applicable taxes, service charges, venue fees, rented items, or other elective add-ons, such as additional hours.

PEAK SEASON FEES & MINIMUMS

(March – June, September – December)

<i>Peak</i>	<i>Monday - Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Daytime</i>	\$250 venue fee \$1,000 F&B minimum	\$250 venue fee \$1,000 F&B minimum	\$500 venue fee \$1,500 F&B minimum	\$1,000 venue fee \$3,000 F&B minimum	\$500 venue fee \$1,500 F&B minimum
<i>Evening</i>	\$250 venue fee \$1,500 F&B minimum	\$1,000 venue fee \$1,500 F&B minimum	\$1,500 venue fee \$3,000 F&B minimum	\$2,000 venue fee \$4,000 F&B minimum	\$250 venue fee \$1,500 F&B minimum

OFF-PEAK SEASON FEES & MINIMUMS

(January, February, July, August)

<i>Off-Peak</i>	<i>Monday - Wednesday</i>	<i>Thursday</i>	<i>Friday</i>	<i>Saturday</i>	<i>Sunday</i>
<i>Daytime</i>	\$250 venue fee \$500 F&B minimum	\$250 venue fee \$500 F&B minimum	\$500 venue fee \$1,000 F&B minimum	\$1,000 venue fee \$1,500 F&B minimum	\$250 venue fee \$500 F&B minimum
<i>Evening</i>	\$250 venue fee \$1,000 F&B minimum	\$500 venue fee \$1,500 F&B minimum	\$500 venue fee \$2,000 F&B minimum	\$1,000 venue fee \$2,500 F&B minimum	\$250 venue fee \$1,000 F&B minimum

Please inquire with our sales managers about any current booking incentives and promotions.

Holidays and holiday weekends may incur higher fees and minimums.

Seeking a more casual event space? Poogan’s Hospitality is proud to offer a portfolio of venues, including our sister restaurant, Poogan’s Smokehouse – perfect for rehearsal dinners and more. Ask us for details!

FAQS

Please note: dates will not be held without a signed contract and deposit

Q: What is included in the venue rental fee?

A: Our venue rental fees include access to Poogan's Courtyard for four (4) hours of event time with one (1) hour of pre-event setup and (1) hour of post-event breakdown. Additional hours are subject to availability and an additional fee of \$250 per hour.

The venue rental fee also includes the use of the following items:

- (80) x-back farm chairs
- (10) 60" round tables
- Standard linens
- China
- Silverware
- Water goblets
- Wine & rocks glasses for up to 80 guests

Helpful hint: We are also able to assist you in coordinating additional rental items, such as cake tables, specialty glassware, and extra furnishings. Connect with your Sales Manager for additional details!

Q: What is the payment schedule?

- A \$1,000 deposit and signed contract is required to secure the date
- Sixty (60) days after signing: 50% of remaining balance is due
- Sixty (60) days prior to event: 50% of remaining balance is due
- Ten (10) days prior to event: 100% of remaining balance is due

Q: Which payment methods do you accept?

A: Credit card, cash, ACH, and check are the accepted methods of payment. A valid credit card is required to be kept on file. Please note: a \$150 administrative fee will be assessed for any returned checks.

Q: When do you need my menu and bar details?

A: Final menu selections and bar details are due thirty (30) days prior to the event. Due to fluctuating food costs and seasonal availability, menu prices are subject to increase. The availability and final cost will be confirmed with you before your selections are due.

Guaranteed guest counts are due fourteen (14) days prior to the event. For plated meals, guests' names with meal selection, along with any dietary restrictions or allergies, should be sent to sales@pooganshospitality.com fourteen (14) days prior to the event.

Hosts opting for plated meals are required to provide place cards specifying guest names and selected entrées. Optionally, our team can manage the printing of place cards on our standard stationery for a fee of \$1 per card.

Q: Can you accommodate allergies and special dietary requests?

A: Poogan's Courtyard is happy to accommodate any allergies or dietary restrictions. However, special requests may not be honored without ample prior notice.

Steak and salmon temperatures automatically default to medium unless otherwise previously agreed upon.

Q: Can I bring in my own cake? Will you cut and plate the cake?

A: Yes, you are welcome to bring in your own cake. We will happily cut and plate your cake for a fee of \$3 per guest.

Q: Do you provide meals for vendors?

A: Yes, we can provide meals for vendors you retain during your event. The meals for your vendors will be included in your final bill.

Q: Do you offer menu tastings?

A: A complimentary menu tasting is provided for weddings only.

Q: Do you offer bar services?

A: Poogan's Courtyard maintains a beer, wine, and liquor license and is the exclusive provider of bar services. No outside alcohol is permitted on the premises.

Our bar packages require a two-hour minimum and require the use of our bartender. We do not allow self-service. "Last Call" will be offered to your guests 15 minutes prior to the end of bar service.

Wine and rocks glasses for up to 80 guests are included. Additional and specialty glassware is available to rent. Connect with your Sales Manager to obtain a custom rental quote.

Q: What are the standard taxes and fees?

A: Food, beer, and wine are taxed at 11%. All other items and services are taxed at 9%. Liquor is taxed at 16%. Full bar packages are taxed at 16%. There is a 25% service charge. The service charge is not a gratuity. However, gratuity is not required. The service charge is applied to the entire bill and is taxed at 9%. We do not charge any payment processing fees.

FAQS

Please note: dates will not be held without a signed contract and deposit

Q: Where is the nearest parking located?

A: The nearest paid parking lot is at 26 Cumberland Street. The nearest paid parking garage is the Concord / Cumberland Garage at 1 Cumberland Street. Otherwise, metered street parking is available. Per the City of Charleston, street parking is free on Sundays.

Q: Which hotels are nearest to the venue?

A: We highly recommend several hotels that are within walking distance to Poogan's Courtyard: The Palmetto, The Mills House, and The Loutrel.

Q: Are you handicap accessible?

A: Yes, Poogan's Courtyard is handicap accessible.

Q: Can I choose my own vendors?

A: We have a list of vendors that we will happily recommend, but you have the ability to choose vendors that fit the needs and vision of your event.

Q: Do you offer on-site coordination?

A: We have a sales manager who is happy to assist you with vendor suggestions, menu planning, bar packages, and layouts.

We strongly suggest hiring professional assistance to manage your vendors, logistics, timeline, setup, breakdown, and details. Poogan's Courtyard is not responsible for the execution of these items.

Q: Are there changing areas available?

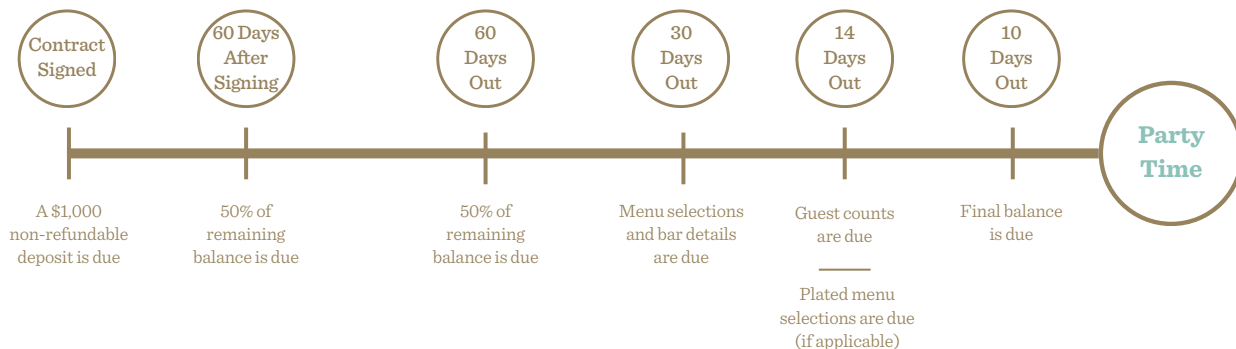
A: We have private restrooms available on-site, but we do not offer changing areas or suites.

Q: Can I hire a DJ or a small band?

A: Yes, we can accommodate a DJ or small musical acts.

Q: Can I come see the space in-person?

A: Yes! We offer in-person tours Monday – Friday from 10am - 4pm. Please email sales@pooganshospitality.com to coordinate a time.



MORE QUESTIONS?

Ask our Sales Manager.

sales@pooganshospitality.com

843-793-4399 ext. 100

FIVE-STAR SPOTLIGHTS

Don't just take our word for it. See what some of our past clients have to say!

Amy M.



Poogan's Courtyard is out of this world! In a world full of mediocrity, we found there to be nothing mediocre about working with Zoe and their service team. The beautiful space was simply the icing on the cake. Our company holiday party was absolutely perfect, from the planning process to the pecan pie that ended our delicious meal. Southern hospitality thrives at Poogan's Courtyard!

Anna O.



I'm not sure I have the right words to adequately express the professionalism, kindness, and hospitality that encapsulate Poogan's Courtyard and the people we were fortunate enough to work with. From the very first communication with Zoe, I knew this place was special. Zoe was accommodating, helpful, and eager to answer any and all questions that I had. I do not live in the area and was unable to be present for most of the process, but she was so gracious and kind to help make the space exactly what I wanted and answer my many, many questions via email.

Rowan B.



Thank you so much to Zoe and the team at Poogan's Courtyard for hosting our intimate June 3rd wedding! Zoe was incredibly helpful and kind throughout the process. Everything was beautifully done and not a single detail was missed. All of our guests were in awe of the gorgeous venue and kept raving about the food! We felt that Poogan's offered everything you could want in a downtown Charleston venue for a very reasonable price. Thank you again, we cannot recommend you all enough!

Our bartender made sure my husband and I always had a drink in hand and went above and beyond to make sure my guests had beautifully hand-crafted cocktails. He made the best dirty martini I've ever had and truly made the night so special with his positive attitude and kind words. I highly recommend using this space for any and all events! The drinks, food, and atmosphere were wonderful! But at the end of the day, you're not just getting a beautiful space with delicious food, you're working with people that genuinely want to make your day special. I feel so lucky to have found Poogan's Courtyard.

Anne K.



Poogan's Courtyard is a beautiful and spacious venue. We enjoyed a lovely cocktail hour in one section and then moved to the main area for a buffet meal that was enjoyed by everyone. Our event host was always thinking one step ahead and our event was seamless and made for a great memory. Booking and plans were all made online, and my questions were all answered promptly. Every member of the Poogan's team that I encountered was happy to help make our event special and easy to plan.

Ron B.



We checked out several venues in the area, but Poogan's fit the atmosphere and classic décor we were looking for. Not to mention, Poogan's was able to offer us affordable options to meet our budget, without compromising the quality and attention to detail we were looking to achieve. The catering was a class of its own. Many of our guests said it was the best wedding meal they had ever had the pleasure to eat. We would like to thank the Poogan's staff for such an elegant and memorable event.