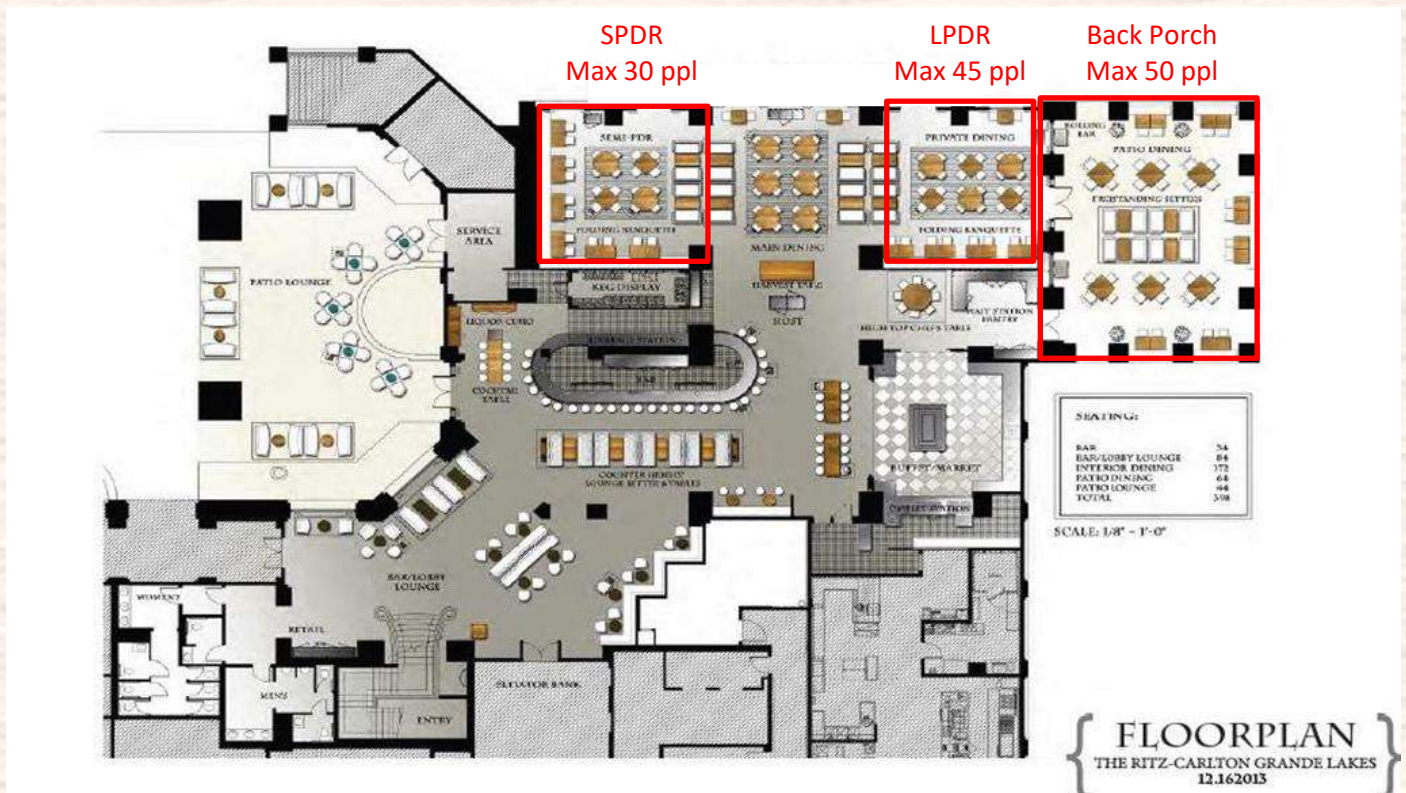




# Lunch Group Dining Proposal



# Private Dining Rooms



Highball and Harvest has a Southern-inspired farm-to-table cuisine.

Real, Artisanal, Inspired, Local food that has been nurtured and cultivated first by local farmers, then handled with care by our passionate chefs, creating exceptional culinary experiences.

Our chefs take a modern approach to creating authentic Southern inspired dishes, complemented by seasonally hand-crafted cocktails; all while taking advantage of the profusion of local available resources and promoting sustainable agriculture. The blend of rustic authenticity and modern refinement creates an inviting atmosphere for memories to be created over fresh regional cuisine. Signature and seasonal hand-crafted cocktails will be the main feature at the expansive bar/lounge area. The interactive Cocktail Table will be the table to see and be seen - our Bar Chefs will interact one-on-one with guests and create custom drinks table-side.

**Small Private Room:** -A great warm and inviting atmosphere perfect for smaller, intimate events.

(Seats up to 30 guests)

\$2,000 Food and Beverage Minimum



**Large Private Room:** Discover the modern approach of Southern-inspired farm to table dishes

(Seats up to 45 guests)

\$2,500 Food and Beverage Minimum

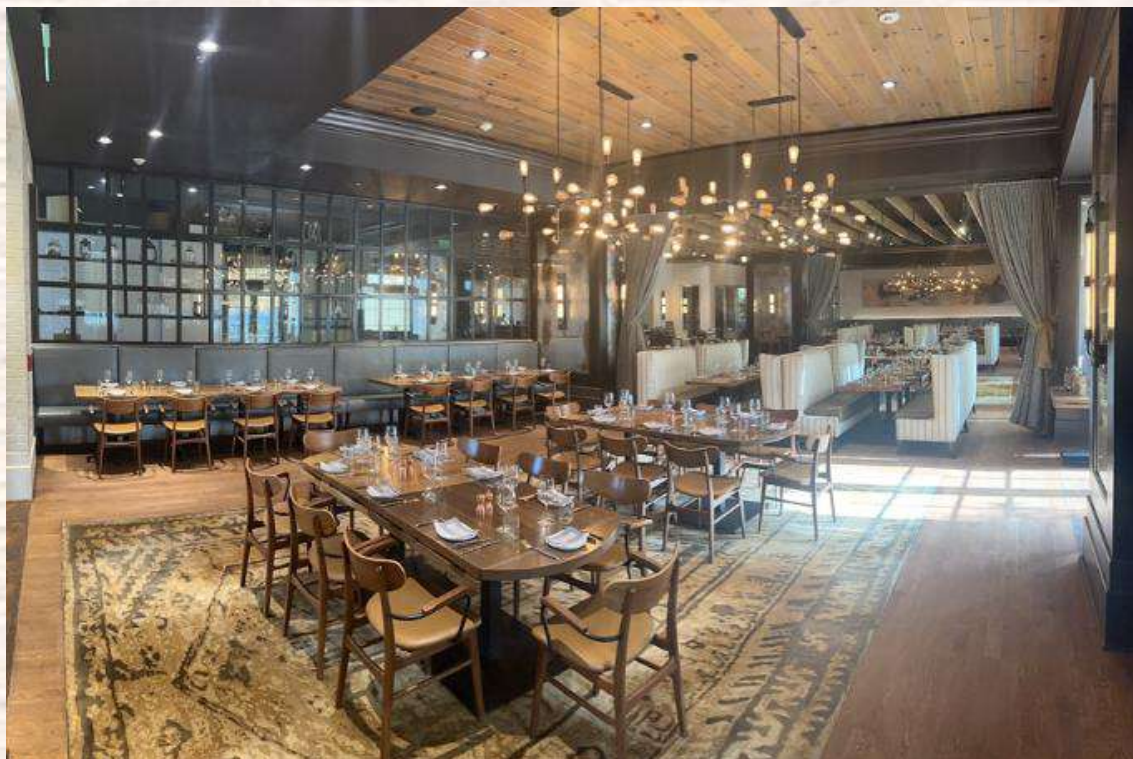


**Back Porch:** Enjoy a Reception or dinner on our beautiful outdoor terrace overlooking the Lake  
(Seats up to 50 guests for dinner and 60 for standing reception)  
\$2,500 Food and Beverage Minimum



**Partial Buyout:** - Includes the SPDR, LPDR, Middle, and Back Porch  
(Seats up to 200 guests)  
\$25,000 Food and Beverage Minimum

**Full Buyout:** - Includes the entire restaurant including the lounge and front patio  
(Max capacity 500 (Standing Reception, with 30% seating))  
\$40,000 Food and Beverage Minimum



# Individually Plated Lunch Menu

## ❧ Gettin' Started ❧

*Individually Plated*

**Seasonal Soup**

## ❧ Supper Plates ❧

*Choice of:*

### **H&H Pimento Cheese Burger**

2 Short-Rib Patties, Bacon, Mustard, Pimento Cheese, Spiced Pickles

*Served with Hand Cut Fries*

### **Shrimp and Grits**

Blackened Shrimp, Anson Mills Grits  
Roasted Tomato, Watercress, Spring Onions

### **Local Market Fish Sandwich**

B&B Pickles, Coleslaw, Frisee, Plum Tartar Sauce

*Served with Hand Cut Fries*

### **Bourbon Pulled Pork Sandwich**

Apricot Jam, Napa Cabbage Coleslaw

*Served with Hand Cut Fries*

### **Kale Salad**

Dried Cranberry, Cider Vinaigrette, Seasonal Stone Fruit  
Spiced Walnuts, House Bacon, FL Cheddar

## ❧ Dessert ❧

### **Baby Donuts**

Lineage Brew Gelato, Hazelnut Spread

## **\$52 Per Person**

+ 6.5% Sales Tax + 26% Service Charge

\*Inclusive of Non-Alcoholic Beverages (Tea, Coffee, Soft Drinks)

\*Specialty Coffees, Pressed Juices, etc. are not included.

**If your guest count is above 50 buffet style will be the only option**



## Buffet-Style Lunch Menu

### ❧ Lunch ❧

*(Served Buffet-Style)*

#### **H&H Pimento Cheese Burger Sliders**

Bacon, Mustard, Pimento Cheese, Spiced Pickles

#### **Grilled Chicken Kale Salad**

Dried Cranberry, Cider Vinaigrette, Seasonal Stone Fruit  
Spiced Walnuts, House Bacon, FL Cheddar

#### **Shrimp & Grits**

Blackened Shrimp, Anson Mills Grits, Roasted Tomato  
Watercress, Spring Onions

#### **Bourbon Pulled Pork Sliders**

Apricot Jam, Napa Cabbage Coleslaw

#### **Brussel Sprouts**

Kimchi Sauce, Parmesan

#### **Seasonal Mac & Cheese**

### ❧ Dessert ❧

#### **Southern Tasting Plate**

*(Served Family-Style)*

Coconut Cream Pie, Pecan Pie, Red Velvet Cake, Chocolate-Caramel Mudcake

#### **\$60.00 Per Person**

+ 6.5% Sales Tax + 26% Service Charge

\*Inclusive of Non-Alcoholic Beverages  
(Tea, Coffee, Soft Drinks)

\*Specialty Coffees, Pressed Juices, etc.  
are not included.

## **Private Bartender**

*Private bar and bartender exclusively for your event  
Mandatory for all receptions and/or parties of 20 or more*

Bartender fee for your 3 hour event

\$195

*\*Bar Package not included*

### **❖ Specialty Cocktail Creation ❖**

*Allow our talented bartenders to create  
a one-of-a-kind signature cocktail for your event.*

Specialty Bartender Fee for your 3 hour event

\$305

# Cocktail Packages

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(All Beverage Packages are charged on consumption)

## Beer

### **Craft Beers**

Our bartenders will stock your private bar with a variety of local craft beers

## **Premium Cocktail Bar: Range \$16 - \$18 per Drink**

*Featuring:*

Tito's Vodka, Hendricks Gin, Bacardi Silver Rum,  
Captain Morgan Rum, Bulleit Rye, Crown Royal  
Whiskey, Maker's Mark Bourbon, Glenfiddich 12  
year, Don Julio Blanco, Combier

## **Luxury Cocktail Bar: Range \$19 - \$21 per Drink**

*Featuring:*

Grey Goose Vodka, Botanist Gin,  
Brugal 1888 Rum, Rittenhouse Rye, Knob Creek  
Bourbon, Johnnie Walker Scotch, Redbreast Whiskey,  
Casamigos Tequila, Grand Marnier

## **Craft Cocktail Bar: Range \$22 - \$27 per Drink**

*Featuring:*

Stoli Elite Vodka, Monkey 47 Gin,  
Ron Zacapa Rum,  
Codigo Rosa Reposado Tequila,  
Smooth Ambler Rye, H&H Old Scout  
Barrel Select Bourbon, Glenlivet 12  
year Scotch, Grand Marnier



# **Wine Tiers**

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Each package to include a sparkling wine, two whites, and two reds.

**Available after 11:00 a.m. only**

## **Tier One: Range \$80 - \$120 per bottle**

**Sommelier selection to include:**

Prosecco  
Sauvignon Blanc  
Chardonnay  
Cabernet  
Pinot Noir

## **Premium Collection: Range \$120 - \$180 per bottle**

**Sommelier selection to include:**

Champagne  
Sauvignon Blanc  
Chardonnay  
Cabernet  
Pinot Noir

## **Luxury Collection: Range \$180 - \$250 per bottle**

**Sommelier selection to include:**

Champagne  
Sauvignon Blanc  
Chardonnay  
Cabernet  
Pinot Noir