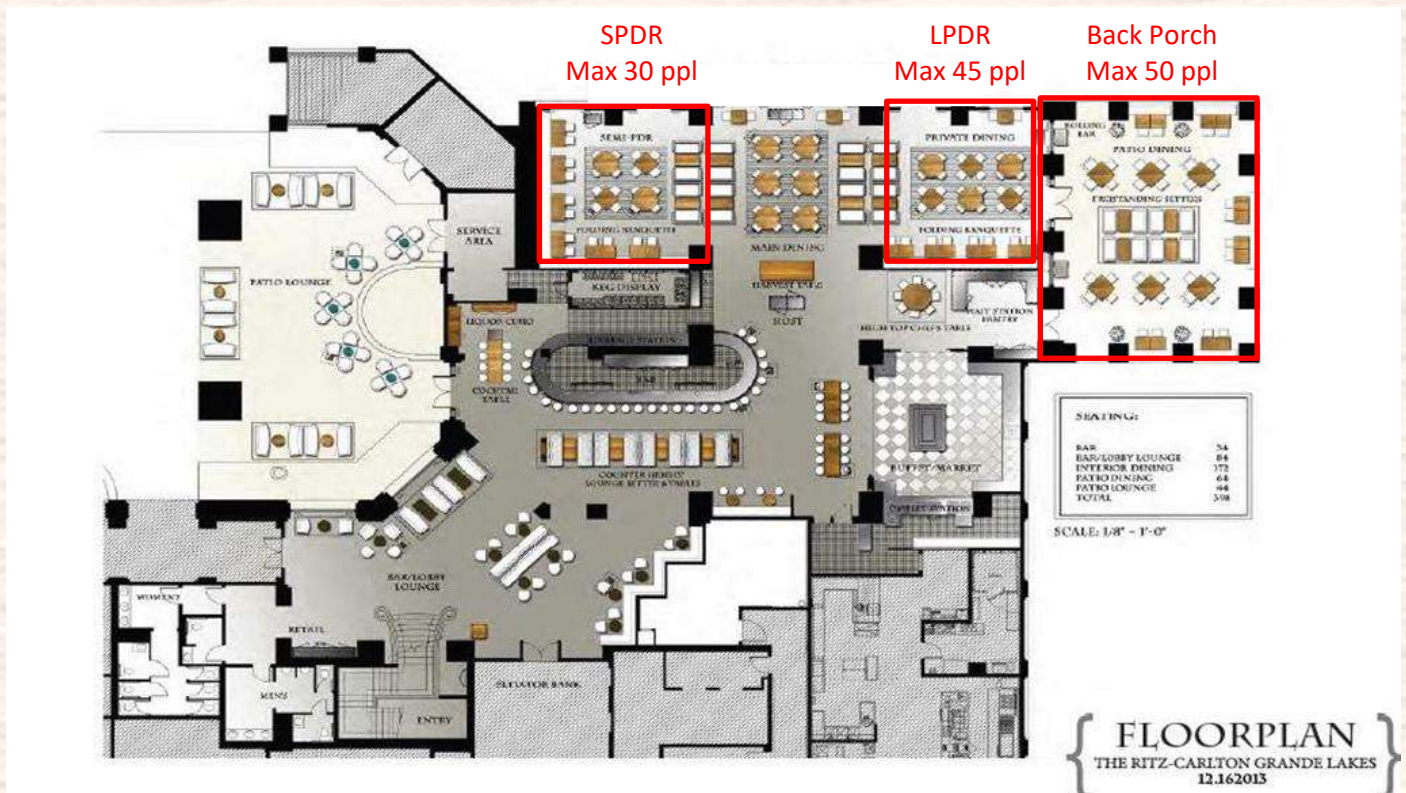




Lunch Group Dining Proposal



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

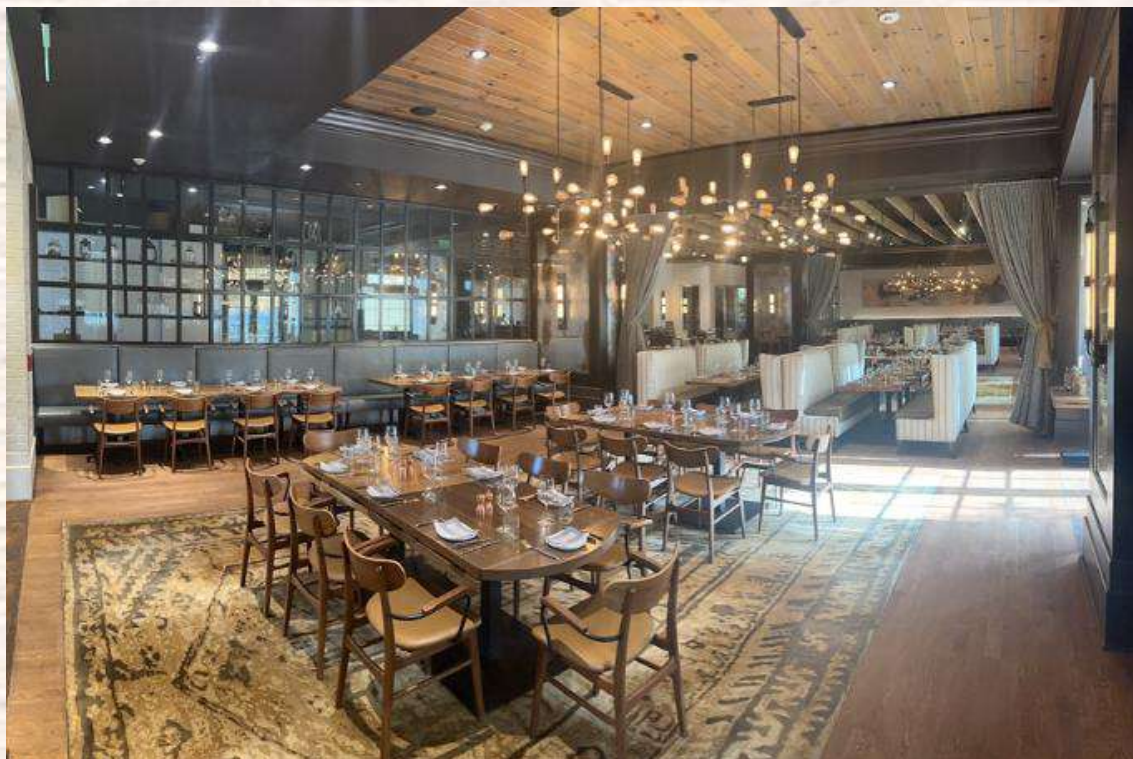


Back Porch: Enjoy a Reception or dinner on our beautiful outdoor terrace overlooking the Lake
(Seats up to 50 guests for dinner and 60 for standing reception)
\$2,500 Food and Beverage Minimum



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

(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

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