

Special Events

Second Empire RESTAURANT AND TAVERN



Thank you for your interest in planning a special event at Second Empire. The following pages will describe for you the areas of our restaurant that are available for your special dining, business and entertaining occasion.

For further information and to make plans for your special event, please call Tracy Thorpe, our Events Coordinator at 829-3663. She will gladly offer recommendations in your planning and design a menu for your event.

The Owners, Chef, Management and Staff have combined their efforts, commitment and talents to develop and present for you a special and unforgettable dining experience.

Thank you again and we look forward to seeing you!

330 HILLSBOROUGH STREET

RALEIGH, NC 27603

TEL 919 829-3663

FAX 919 829-9519

SPECIALEVENTS@SECOND-EMPIRE.COM

WWW.SECOND-EMPIRE.COM

History of The Dodd-Hinsdale House

The Dodd-Hinsdale House, located at 330 Hillsborough Street in downtown Raleigh, offers one of the last reminders of the beauty and grace that once defined the western corridor from the capitol. Its architectural style is Second Empire Victorian, a style developed in France under Napoleon III and marked by heavy ornate modification of Empire styles. The interior of the home has fourteen foot ceilings and deep bay windows.

The home was originally built for Mayor William H. Dodd on a lot given to him by his parents in 1871. The home was completed in 1879 and soon thereafter was lost by the Dodd Family due to financial reversals. In 1890, the house was purchased by Col. John W. Hinsdale. Col. Hinsdale married Ellen Devereaux, a direct descendent of Joel Lane, soon after the Civil War. Everyday living for the hinsdale family was formal. Assisted by a butler and a cook, every meal was served in the dining room with the good silver and china. The vestiges of southern hospitality remained in the Hinsdale house throughout its ninety-year history, always serving as a gathering place for family members and symbolizing, through its solid masonry walls, the solidarity of the Hinsdale Family. The house remained in the Hinsdale family until John, a son and the last Hinsdale, died in 1971 at the age of 92.

Following the death of John Hinsdale, several attempts by different individuals and groups were made to acquire and restore the house. Each of these attempts failed. Because the house was deteriorating and was also the object of vandalism and vagrancy, there was a threat that the house would be demolished.

In 1993, Ted Reynolds and his wife Peggy obtained an Option to Purchase the property and quickly went about developing a strategy to restore the property to its initial grandeur. Within two years, the Reynolds family purchased the property and set into motion the restoration project to transform the home into a restaurant.

On September 9, 1997 Second Empire Restaurant and Tavern opened for business and is now led by a team comprised of Owner/Manager Kim Reynolds, Owner/Executive Chef Daniel Schurr, Manager/Events Coordinator Tracy Thorpe and Manager Nick Saddlemire.

The structure retains its original exterior, heart pine flooring, masonry walls, doors and windows. New leaded glass panels have been installed in the four original front doors. The four major rooms in the main body of the structure have been opened to accommodate restaurant traffic flow and to create a more friendly and unobstructed dining atmosphere. The original kitchen has been converted into a corporate dining room now called the Pine Room and a grand new entrance has been constructed in the area formerly used as a rear entrance. An elevator has been installed adjacent to a 2,500 square foot two-story kitchen, bakery and food storage area.

A tavern was designed and built along with additional private dining rooms named The Raleigh Room and The Capitol Room. The glassed Atrium room that seats 50 people has been added to the Harrington Street entrance to the Tavern. The entire restaurant seats 250 people and features Contemporary American Cuisine.

The owners, management and staff are proud to have been given the opportunity to play a part in the restoration of this magnificent structure. In its re-birth as Second Empire Restaurant and Tavern, we are totally committed to maintaining consistency in the quality of food, its presentation and service to our customers.



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The Second Empire Team



Nick Saddle mire MANAGER, **Tracy Thorpe** MANAGER/EVENTS MANAGER,
Kim Reynolds OWNER/MANAGER, **Daniel Schurr** EXECUTIVE CHEF



Kim Reynolds
OWNER/MANAGER



Daniel Schurr
EXECUTIVE CHEF/OWNER



Tracy Thorpe
MANAGER/
EVENTS COORDINATOR



Nick Saddle mire
MANAGER

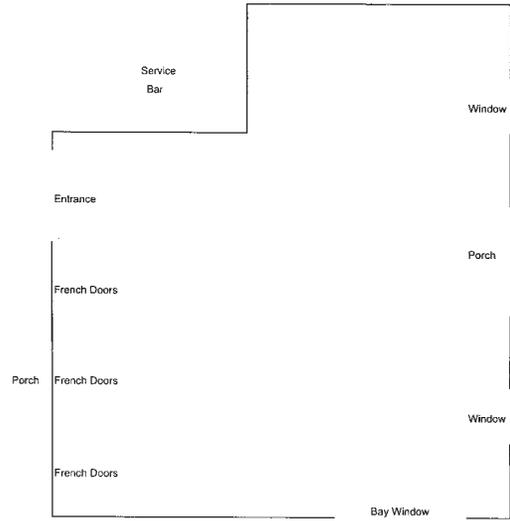
Upstairs Dining Rooms

The Pine Room



- Many windows offering abundance of natural light
- French doors open out onto back porch
- Comfortably seats up to 45 people
- Designed for Corporate/Business meetings requiring privacy
- Walls are panelled with North Carolina Pine
- Audio-visual equipment available

The Pine Room

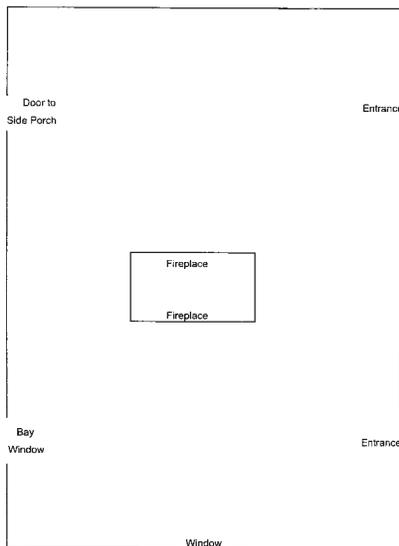


Main Dining Room - West



- Fourteen foot ceilings
- Many windows offering plenty of natural light and wonderful views of the landscaped grounds at night
- Comfortably seats up to 54 people

The Main Dining Room - West

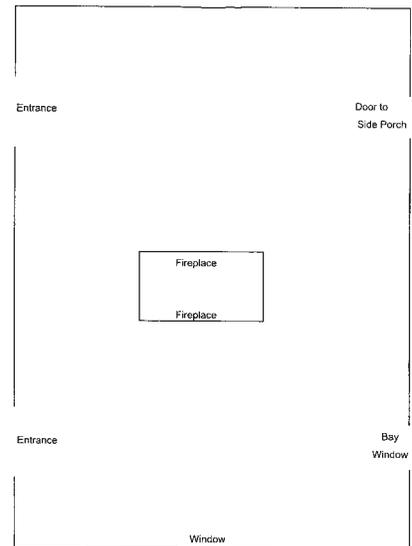


Main Dining Room - East



- Fourteen foot ceilings
- Many windows offering plenty of natural light and wonderful views of the landscaped grounds at night
- Comfortably seats up to 54 people

The Main Dining Room - East



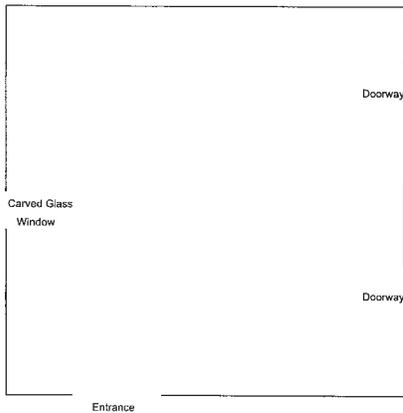
Tavern Level Dining Rooms

The Capitol Room



- Exposed brick walls and arched doorways
- Lighted carved glass art piece depicting the State Capitol
- Comfortably seats 24 people
- Seating can be set up as one long table or broken down for 2, 4 and 6 top arrangements
- Complete privacy
- Audio-visual available

The Capitol Room
(Tavern Level)

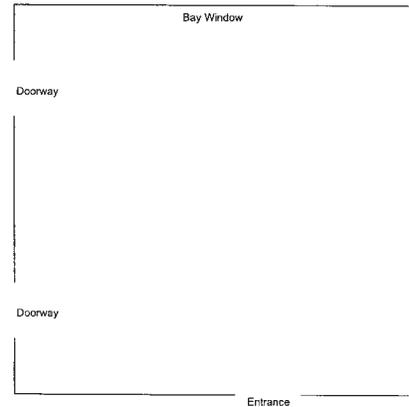


The Raleigh Room



- Exposed brick walls and arched doorways
- Seats up to 28 people
- Seating can be set up as one long table or broken down for 2, 4 and 6 top arrangements
- Complete privacy
- Audio-visual available

The Raleigh Room
(Tavern Level)



The Atrium



- Glass windows on three sides
- Heart Pine flooring
- Seating can be set up as one or two tables or broken down for 2, 4, 6 and 8 top arrangements
- 50" Plasma Television with DVD player
- Seats up to 50 people

Entrance

Plasma
Television

Second Empire

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Menu Options (for Groups of 12 and Larger)

Option 1 - *Fin and Feather @ \$50.00 per person*

~First Course

Mixed Green Salad

~Entree (includes starch and vegetable)

Mixed Grill: Chicken Breast and Catch of the Day

~Dessert

Select three from the following:

1. Creme Brulee
2. Key Lime Pie
3. Chocolate Banana Bread Pudding
4. Homemade Sorbet

Option 2 - *Surf and Turf @ \$60.00 per person*

~First Course

Mixed Green Salad

~Entree (includes starch and vegetable)

Mixed Grill: Premium Black Angus Sirloin Medallion of Beef and Catch of the Day

~Dessert

Select three from the following:

1. Creme Brulee
2. Key Lime Pie
3. Chocolate Banana Bread Pudding
4. Homemade Sorbet

Option 3 - *Events Menu @ \$65.00 per person*

~First Course

Mixed Green Salad

~Entree (includes starch and vegetable)

Select three from the following:

1. Certified Angus Beef Filet Mignon
2. Free Range Chicken Breast
3. Berkshire Farms Pork Rib Chop
4. Catch of the Day

~Dessert

Select three from the following:

1. Creme Brulee
2. Key Lime Pie
3. Chocolate Banana Bread Pudding
4. Homemade Sorbet

Option 4 - *Prime Beef Filet Menu @ \$85.00 per person*

~First Course

Mixed Green Salad

~Entree (includes starch and vegetable)

1. U.S.D.A. Prime Beef Tenderloin (\$85.00 per person)
2. Poultry (\$65.00 per person)
3. Catch of the Day (\$65.00 per person)

~Dessert

Select three from the following:

1. Creme Brulee
2. Key Lime Pie
3. Chocolate Banana Bread Pudding
4. Homemade Sorbet

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Hors d'oeuvre Package for *Special Events*

Tuna Tartare with Belgian Endive



Goat Cheese and Spinach Quiche



Pulled Chicken Taquitos
with Plum Tomato Vinaigrette



Shrimp Cocktail with Sauce



Salmon Rillettes



Fruit & Cheese Display with Crackers



Jumbo Lump Crabmeat Rangoons
with Sweet Thai Chili Sauce



Mediterranean Hummus Platter
with Crispy Pita Bread

All of the above available at \$40 per person as a
heavy hors d'oeuvre reception

or

Choose any three (3) at \$12 per person in conjunction with dinner



Chocolate Chip, Oatmeal, Macaroon Cookie Medley



Key Lime, Lemon or Chocolate Tartlets

Each dessert item is available for an additional \$3.50 per person

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Wedding/Corporate Luncheon Menu

First Course

Mixed Green Salad

Belgian endive, frisée lettuce, arugula, Red Oak leaf,
shallot herb vinaigrette



Entrees

Seasonal Fish

savory risotto, haricot vert, herb nage

Ashley Farms Chicken Breast

Creamy polenta, spinach, cider vinegar reduction

Premium Black Angus Sirloin Medallion

Country-style collard greens, mashed Yukon gold
potatoes with red wine sauce



Dessert

Wedding Cake

(may have additionally decorating charge)

or

Choice of three

Key Lime Pie

Chocolate Bread pudding

Crème Brûlée

Chef Daniel Schurr

\$38 ++ per person
(includes tea & soda)

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Bridal/Shower Luncheon Menu

First Course

Mixed Green Salad

Belgian endive, frisée lettuce, arugula, Red Oak leaf,
shallot herb vinaigrette



Entrees

Seasonal Fish

savory risotto, haricot vert, herb nage

Vegetable Risotto

haricot vert, broccolini, baby spinach, roasted cherry tomatoes,
oregon mushrooms, goat cheese, greek olive oil

Pulled Chicken Pasta

pasta, spinach, Parmesan cheese, roasted red and yellow peppers,
white wine herb jus

Premium Black Angus Creekstone Farms Steak Fried Rice
jasmine rice, certified angus beef, snow peas, broccolini, fried egg,
carrots, bacon lardons, ginger, scallions, soy sauce



Dessert

Choice of three

Key Lime Pie

Chocolate Bread pudding

Crepe Brûlée

Chef Daniel Schurr

\$32++ per person
(includes tea & soda)

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Brunch Buffet Menu

Scrambled Eggs

Eggs Benedict

Sausage & Bacon

Hashbrowns

Baked Herb & Dijon Chicken Breast

Mixed Vegetables

Fruit Salad

Breakfast muffins

Regular and Decaffeinated Coffee,

Herbal Tea & Orange Juice

For \$35.00 ++per person

Must be at least 30 people

Additional \$200 rental charge

for Buffet Equipment

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Events Cakes

Cake Choices

Chocolate, White Cake, Butter Cake, Carrot (with or without nuts), Almond, Spice, Red Velvet, Banana, Chocolate & Banana, Coconut



Icing Choices

Traditional Buttercream (Vanilla, Chocolate, Lemon, Almond), Meringue Buttercream, Chocolate Ganache, Cream Cheese



Mousse and Filling Choices

Mousse (Chocolate, White Chocolate Mousse, Raspberry, Strawberry), Flavored Buttercream, Pastry Cream (Chocolate or Vanilla), Lemon Curd, Orange Curd, Raspberry Glaze



Additions

Fresh Fruits, Nuts, Liqueurs soaked into cake



Decoration

Buttercream Flowers, Beading, Scrollwork

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Second Empire Chefs Table Reservation

Second Empire Restaurant and Tavern offers a Chef's Table for 2 to 8 people to dine exclusively in our kitchen with Chef Daniel Schurr and his staff. Each dinner features a five course menu, four of which are paired with wine, specifically designed for you and your guests. You will interact directly with the Chef and his staff throughout your dinner and experience first hand the techniques and artistry which make Second Empire a truly exceptional Raleigh destination.

In an effort to provide you with the intended experience of our Chef's Table we ask that you be open to the culinary expertise of Chef Daniel Schurr; allow him to create a menu that will enable each guest to taste new ingredients, flavors, and cuisine all while being entertained by the operational performance of the Chef and his talented staff.

The Chef's Table is available Tuesday-Saturday evenings based on availability with seating options of either 6:00pm or 6:30pm and can be made by calling Second Empire reservations at 919.829.3663.



Reservation Name: _____

Phone Number: _____

Number of Guests: _____

Special Occasion (Birthday or Anniversary): _____

Food Allergies: _____

Have you dined at the Chef's Table before? _____

Reservation Date: _____

Seating Time: 6:00pm or 6:30pm (please circle)

Price per person: \$130 plus tax and gratuity

Credit Card #: _____

Name on Credit Card and Printed Name of Person Signing:

Signature: _____

Directions to Second Empire

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Located in downtown Raleigh in the historic Victorian Dodd-Hinsdale House. Our address is 330 Hillsborough Street at the corner of Hillsborough and Harrington Street.

From South Raleigh.....

Take I440 to the South Saunders Street downtown exit. Keep right towards downtown, as South Saunders will become McDowell Street at this point. Go to the eighth stop light and turn left onto Hillsborough Street. Second Empire is two blocks on right.

From North Raleigh.....

Take Capital Blvd., which is U.S. Highway # 1, south into downtown. Upon entering the downtown area, Capital Blvd. will become Dawson Street. Turn right on Hillsborough St. at the Clarion Hotel. Second Empire is one block on the right.

From Cary.....

Take I440 East to Hillsborough Street heading into Raleigh. Go 3 miles on Hillsborough Street. Second Empire will be on your left at the corner of Hillsborough and Harrington Streets

From Durham /Chapel Hill (West Raleigh).....

Take I-40 East toward Raleigh. Take the Wade Ave. exit. Follow Wade Avenue to Capital Blvd. South exit (Wade Avenue ends at this exit, you either go south or north and you want to go south). As you enter downtown Raleigh, Capital Blvd becomes Dawson Street. Take a right on Hillsborough Street at the Clarion Hotel, go one block and Second Empire will be on your right.

From East Raleigh.....

Take I-40 West toward Raleigh to exit 301 and get on I-440 North (which is the outer Beltline). Continue on I-440 until you get to the Capital Blvd South exit (Exit 11A). Stay on Capital Blvd. until it becomes Dawson Street. Take a right on Hillsborough Street at the Clarion Hotel, go one block and Second Empire will be on your right.

Parking.....

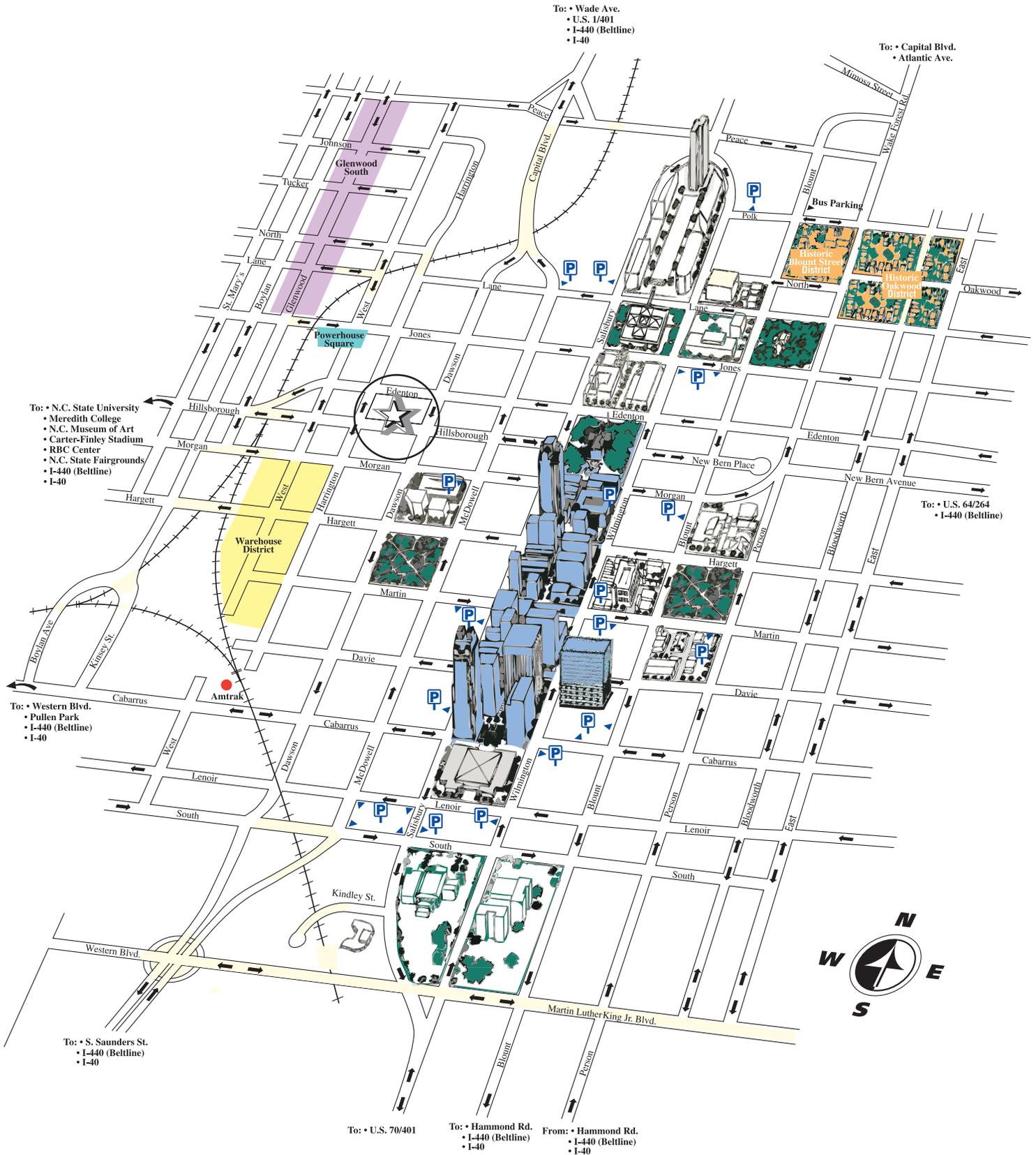
Parking is available on the surrounding streets and in the rear of the Restaurant. Additional parking is also located behind the Restaurant in the Reynolds Building lot.

Second Empire

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330 HILLSBOROUGH STREET

RALEIGH, NC 27603



To: • Wade Ave.
• U.S. 1/401
• I-440 (Beltline)
• I-40

To: • Capital Blvd.
• Atlantic Ave.

To: • N.C. State University
• Meredith College
• N.C. Museum of Art
• Carter-Finley Stadium
• RBC Center
• N.C. State Fairgrounds
• I-440 (Beltline)
• I-40

To: • U.S. 64/264
• I-440 (Beltline)

To: • Western Blvd.
• Pullen Park
• I-440 (Beltline)
• I-40

To: • S. Saunders St.
• I-440 (Beltline)
• I-40

To: • U.S. 70/401

To: • Hammond Rd.
• I-440 (Beltline)
• I-40

From: • Hammond Rd.
• I-440 (Beltline)
• I-40

Second Empire

RESTAURANT AND TAVERN

330 Hillsborough Street ♦ Raleigh, North Carolina 27603 ♦ (919) 829-3663 ♦ fax 919-829-9519

Catering Agreement

This confirms your special event reservation at **Second Empire Restaurant and Tavern**. PLEASE REVIEW ALL OF THE INFORMATION CAREFULLY, THEN SIGN AND RETURN THIS AGREEMENT TO OUR SPECIAL EVENTS COORDINATOR.

1. DAY, DATE & TIME

Your event is scheduled for _____, the _____ day of _____, _____.
Schedule:

Guests will arrive at _____ and depart at _____.

Cocktails will be served from _____ to _____.

Hors d'oeuvres will be served from _____ to _____.

Guests will be seated for dinner at _____.

2. GUARANTEED NUMBER OF GUESTS

The number of guests in your party is _____. You may make changes in this number up to and including the _____ day of _____, _____ (the "Change Date"). After the Change Date you may increase the number of persons in your party with prior approval from the management; however, you agree that any decreases in the number of persons actually arriving on the date and time set forth above will not extinguish your responsibility to pay (as set forth below in Section 3) for the number of persons agreed to as of the Change Date.

3. PRICE BREAKDOWN

Food:

The menu attached to this agreement and executed by a member of the management describes the food that will be served to you and your guests at your event. A price of \$_____ per person will be charged for the attached **Menu**. This price does **not** include beverages (unless otherwise stated), room rental fees, equipment rental fees, gratuity or tax.

If you elect to serve hors d'oeuvre, the charge will be \$_____ per person.

Beverage:

All alcoholic and non-alcoholic beverages consumed will be charged to your bill on an individual basis unless otherwise specified.

_____ Open Bar (guest may order any alcohol they like)

_____ Beer & Wine only

_____ Cash Bar (guests pay for any alcohol ordered themselves)

If arrangements have been made for wine to be poured, the per bottle prices are as follows:

\$ _____ /bottle White (specify brand or house) _____

\$ _____ /bottle Red (specify brand or house) _____

\$ _____ /bottle Sparkling (specify brand or house) _____

Room Rental Fee:

Your function will be held in _____.

A guaranteed number of guests is required for a room to be private. If the minimum number is not met and you wish for the room to be private, there will be a room charge added. The guaranteed number for the _____ Room is _____ guests. If your party does not meet this minimum number, a \$_____ room charge will be applied.

Additional Equipment Rental Fees:

You will be charged on an individual basis for any rental equipment required for your function.

The total equipment rental fee for your function will be \$_____.

Gratuity:

A 22% gratuity will be added to your total food and beverage charge. Please, **no separate checks**.

Second Empire Restaurant and Tavern Catering Agreement

4. DEPOSIT & CANCELLATION POLICY

Second Empire requires a credit card number to make and hold your reservation. If you cancel your event in writing prior to 72 hours before the event there will be no charge. If you cancel your event within 72 hours of its scheduled time your credit card will be charged a cancellation fee of \$_____. If you and your guests fail to arrive at the time of your scheduled event and you have not previously notified management of a cancellation, your credit card will be charged for the total amount due for food, beverages, room rental fees, equipment fees and 22% gratuity.

Please complete the following credit card information:

Credit Card Type Visa MasterCard American Express Diners Club Discover
(circle one)

Name on Credit Card _____

Credit Card Number _____

Expiration Date _____

Authorized Signature _____

5. PAYMENT TERMS

Payment in full will be required at the conclusion of your event.

Your chosen method of payment is: Credit Card Money Order Cash

Credit Card # to be used for payment (if different from above) _____

* This Credit Card will be pre-authorized on the day of your event.

6. INFORMATION (please include all pertinent information for mailing and facsimile purposes)

Company Name _____

Address _____

City, State, Zip _____

Phone _____

Fax _____

E-Mail _____

Contact Name _____

Date _____
_____ Second Empire Special Event Coordinator

Date _____
_____ Customer Signature

_____ Name of person signing

_____ Address

_____ Phone Number