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..... **BANQUET AND EVENT GUIDE** .....





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## HALF SHELL OYSTER HOUSE BANQUET AND EVENTS ROOM

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Half Shell Oyster House Banquet and Event room offers a unique and beautiful event space with exceptional cuisine, convenient location and an environment customized to your needs. We are here to host wedding receptions, bridal showers, business meetings, birthday parties, graduation celebrations, cocktail parties, educational seminars, networking events, rehearsal dinners, pharmaceutical functions, holiday parties, and any other occasion you may need the space for.

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### WHAT WE OFFER

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- Private banquet and event room accommodating 20 to 200 guests
- Complete audio/visual capabilities including internet, 110-inch projection screen, microphone, HDMI input, CAT 5 and standard jack inputs. (\$50 charge)
- Many hotels within walking distance to location
- Specialty functions of over 200 which include adding main dining area may be negotiated
- Elevator access if needed
- Specialty and chef manned carving station
- Much of our menu can be served as plated meals for up to 40 guests
- Hors d'oeuvres for up to 200 guests
- Buffet options for up to 100 guests
- Beer, wine and cocktail service with private bar
- DJ booth and stage
- Private bathrooms
- Several large screen TVs
- Bar service can be arranged based on your needs (cash bar or billed)

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### MAP

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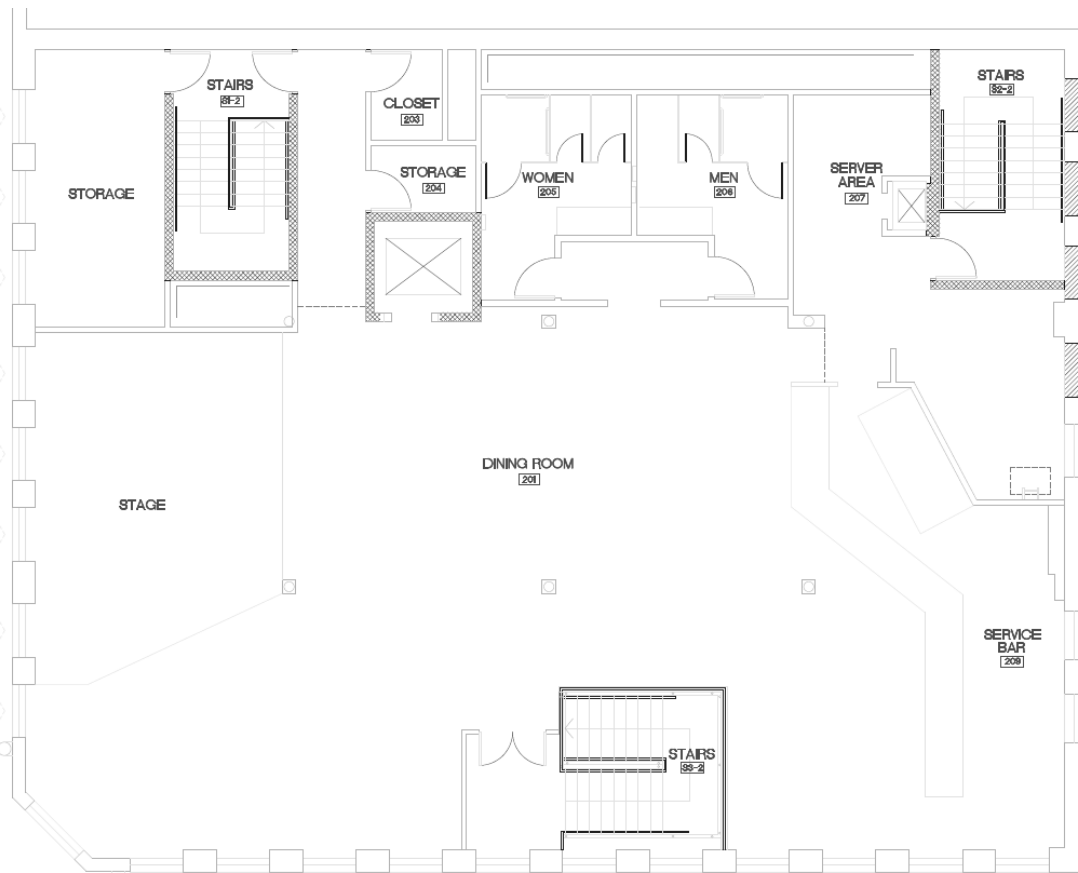


\*From I-59/I-20 take exit 71B AL-69N/ Lurleen B Wallace Blvd N Tuscaloosa. Continue on Lurleen B Wallace Blvd N. Drive to University Blvd. We are located at the corner of Greensboro and University Blvd.



We offer many configurations of seating to accommodate your special event, including rounds, classroom style, buffet etc.

### FLOOR PLAN





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## BUFFET MENU #1

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(\$24 PER PERSON)

### STARTERS (CHOOSE 2)

- Voodoo Wings
- Smoked Yellowfin Tuna Dip
- Voodoo or Comeback Shrimp
- Shrimp Orleans
- Royal Reds

### SECOND COURSE (CHOOSE 1- \$4 EXTRA)

- Garden Salad  
*Mixed romaine and spring mix, grape tomatoes, red onion rings, Monterey jack cheese and your choice of dressing*
- Half Shell Salad  
*Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.*

### MAIN COURSE (CHOOSE 2)

- Smokey Bacon Shrimp & Grits
- Seafood Pot Pie
- Blackened or Grilled Redfish
- Blackened or Grilled Mahi
- Chicken Alfredo
- Almond Encrusted Chicken

### SIDES (CHOOSE 2)

- Cheddar Cheese Grits
- Pork Stock Turnip Greens
- Cajun Fried Garlic Parmesan New Potatoes
- Fried Okra
- Fresh Steamed Broccoli

### DESSERT (\$5 EXTRA)

- Cinnamon Roll Bread Pudding

### BEVERAGES

- Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea



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## BUFFET MENU #2

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(\$37 PER PERSON)

### STARTERS (CHOOSE 2)

- Voodoo Wings
- Smoked Yellowfin Tuna Dip
- Voodoo or Comeback Shrimp
- Shrimp Orleans
- Royal Reds
- Crab and Shrimp Dip
- Blue Crab Cakes

### SECOND COURSE (\$4 EXTRA)

- Garden Salad  
*Mixed romaine and spring mix, grape tomatoes, red onions, Monterey jack cheese and your choice of dressing*
- Half Shell Salad  
*Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.*

### MAIN COURSE (CHOOSE 2)

- Smokey Bacon Shrimp & Grits
- Seafood Pot Pie
- Bacon Pecan Redfish
- Herb Encrusted Mahi
- Seafood Pasta
- Filet Tips & Cabernet Sauce
- Chicken Half Shell

### SIDES (CHOOSE 2)

- Cheddar Cheese Grits
- Pork Stock Turnip Greens
- Cajun Fried Garlic Parmesan New Potatoes
- Fried Okra
- Fresh Steamed Broccoli
- Sweet Potato Crème Brulee
- Grilled Asparagus with Gorgonzola Butter

### DESSERT (\$5 EXTRA)

- Cinnamon Roll Bread Pudding
- Key Lime Pie

### BEVERAGES

- Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea



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## BUFFET MENU #3

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(\$47 PER PERSON)

### STARTERS (CHOOSE 2)

- Voodoo Wings
- Smoked Yellowfin Tuna Dip
- Voodoo or Comeback Shrimp
- Shrimp Orleans
- Royal Reds
- Crab and Shrimp Dip
- Blue Crab Cakes

### SECOND COURSE (\$4 EXTRA)

- Garden Salad

Mixed romaine and spring mix, grape tomatoes, red onions, Monterey jack cheese and your choice of dressing

- Half Shell Salad

Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.

### MAIN COURSE (CHOOSE 2)

- Redfish Orleans
- Herb Encrusted Mahi
- Bourbon Maple Salmon
- Fried Shrimp
- Seafood Pasta
- Filet Tips & Cabernet Sauce
- Prime Rib\*

\* Add a Chef Manned Carving Station- \$50.00

### SIDES (CHOOSE 2)

- Cheddar Cheese Grits
- Pork Stock Turnip Greens
- Cajun Fried Garlic Parmesan New Potatoes
- Fried Okra
- Fresh Steamed Broccoli
- Sweet Potato Crème Brulee
- Grilled Asparagus with Gorgonzola Butter

### DESSERT

- Cinnamon Roll Bread Pudding
- Key Lime Pie
- Chocolate Obsession
- Banana Fosters Cheesecake

### BEVERAGES

- Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea



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## PLATED DINNER

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**(\$35 PER PERSON)**

**STARTERS (CHOOSE 2 FOR GROUP)**

- *Voodoo Wings*
- *Smoked Yellowfin Tuna Dip*
- *Shrimp Orleans*
- *Voodoo or Comeback Shrimp*
- *Royal Reds*

**SECOND COURSE (CHOOSE 1)**

- *Garden Salad*

*Mixed romaine and spring mix, grape tomatoes, red onions, Monterey jack cheese and your choice of dressing*

- *Half Shell Salad*

*Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.*

**MAIN COURSE (GUESTS' CHOICE OF 1)**

- *Bacon Pecan Redfish*
- *Half Shell Shrimp Pasta*
- *Almond Encrusted Chicken*

**SIDES (INCLUDED)**

- *Cajun Boiled New Potatoes*
- *Steamed Broccoli*

**DESSERT (GUEST'S CHOICE)**

- *Chocolate Obsession*
- *Banana Fosters Cheesecake*

**BEVERAGES**

- *Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea*



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## PLATED DINNER

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(\$45 PER PERSON)

### STARTERS (CHOOSE 2 FOR GROUP)

- Voodoo Wings
- Seafood Stuffed Portabellas
- Shrimp Orleans
- Royal Reds
- Crab and Shrimp Dip
- Blue Crab Cakes
- Crab and Tuna Stack

### SECOND COURSE (CHOOSE 1)

- Garden Salad

Mixed romaine and spring mix, grape tomatoes, red onions, Monterey jack cheese and your choice of dressing

- Half Shell Salad

Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.

### MAIN COURSE (GUESTS' CHOICE OF 1)

- Herb Encrusted Mahi
- Seafood Pasta
- Chicken Half Shell

### SIDES (INCLUDED)

- Sweet Potato Crème Brulee
- Grilled Asparagus with Gorgonzola Butter

### DESSERT (GUEST'S CHOICE)

- Chocolate Obsession
- Banana Fosters Cheesecake

### BEVERAGES

- Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea

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## PLATED DINNER

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(\$55 PER PERSON)

### STARTERS (CHOOSE 2 FOR GROUP)

- Voodoo Wings
- Seafood Stuffed Portabellas
- Shrimp Orleans
- Royal Reds
- Crab and Shrimp Dip
- Blue Crab Cakes
- Crab and Tuna Stack

### SECOND COURSE (CHOOSE 1)

- Garden Salad

Mixed romaine and spring mix, grape tomatoes, red onions, Monterey jack cheese and your choice of dressing

- Half Shell Salad

Spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes, and shredded carrots.

### MAIN COURSE (CHOOSE 2)

- Redfish Orleans
- Seafood Pasta
- Filet Orleans
- 6oz. Filet Mignon

### SIDES (INCLUDED)

- Sweet Potato Crème Brulee
- Grilled Asparagus with Gorgonzola Butter

### DESSERT (GUEST'S CHOICE)

- Chocolate Obsession
- Banana Fosters Cheesecake

### BEVERAGES

- Coke, Sprite, Diet Coke, Mr. Pibb, Lemonade, Sweet and Unsweet Tea



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**HORS D'OEUVRES**

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**(\$20 PER PERSON)**

**STARTERS (CHOOSE 4 FOR GROUP)**

- Vegetable Plate
- Cheese Plate
- Smoked Yellowfin Tuna Dip
- Voodoo Wings
- Seafood Stuffed Portabellas
- Shrimp Orleans
- Shrimp and Grits
- Crab and Shrimp Dip
- Voodoo or Comeback Shrimp
- Crab and Tuna Stack

**(\$35 PER PERSON)**

**STARTERS (CHOOSE 6 FOR GROUP)**

- Vegetable Plate
- Cheese Plate
- Smoked Yellowfin Tuna Dip
- Voodoo Wings
- Seafood Stuffed Portabellas
- Shrimp Orleans
- Shrimp and Grits
- Crab and Shrimp Dip
- Voodoo or Comeback Shrimp
- Crab and Tuna Stack
- Blue Crab Cakes
- Lamb Lollipops

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**OYSTER BAR**

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**(BY THE DOZEN)**

<b>OYSTERS ON THE HALF SHELL</b>	<b>\$17/DZ</b>
<b>CHARBROILED OYSTER</b>	<b>\$19/DZ</b>
<b>OYSTERS ORLEANS</b>	<b>\$19/DZ</b>
<b>OYSTERS BIENVILLE</b>	<b>\$22/DZ</b>
<b>OYSTERS ROCKEFELLER</b>	<b>\$22/DZ</b>

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## EVENT POLICIES

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- 9% sales tax unless tax exempt
  - Credit card must be on file for initial deposit for event and will be charged 20% of expected cost for event at time of booking.
  - Available hours for use of event space may be discussed with Half Shell representative. You may be charged extra for functions lasting past 10:00 pm.
  - Special request for specific wine or liquor may be arranged.
  - Cancellations before 72 hours of event may occur without charge and the 20% deposit will be refunded to you. All other cancellations will be assessed a charge of 20% of final contract unless arrangements are made with Half Shell Oyster House.
- Room fees:
  - Luncheons up to 100 people - \$150.00
  - Cocktail parties and dinners - \$400.00
  - Non-Luncheon Private Pharmaceutical functions up to 2 hours - \$250.00
  - Larger functions and after-hours functions – Inquire within
- Minimum guarantees. Within 48 hours of your function, your final guaranteed attendance must be made. We will contact you to confirm this number. You will be charged this amount on your final bill even if the actual attendance is less. If your party exceeds the guaranteed number, you will be charged for that amount.
- Decorations. We want your event to be as pleasant as possible and will work with you if you would like to bring in special items to decorate yourself.