



*dinner*

begins at 5:00 p.m.

185 East Bay Street  
Charleston, SC 29401  
(843) 937-4012 ext. 241  
[www.privatediningcharleston.com](http://www.privatediningcharleston.com)

*Thank you* for your interest in Magnolias. We have constructed a totally separate kitchen, lounge and dining room directly above the main restaurant. This allows us to present these functions in a manner consistent with our high standards without affecting the quality of our everyday restaurant operations.

### – Cancellation Policy –

If an event is cancelled 90 days prior to the date, the deposit will be refunded. If the cancellation occurs between 60-90 days, the deposit will not be refunded. If a cancellation occurs within the 60 days, the credit card on file will be charged the current guest count on the date of the cancellation or the Food & Beverage minimum when applicable.

### – Confirmation –

A credit card will be required when securing a date. Magnolias requires a guaranteed guest count to be submitted no later than 5 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. The Wine Room has a 20-person minimum. The Primrose Room has a 40-person minimum. To utilize the entire Upper Level Gallery there would be a 72-person minimum. ***On weekend evenings, a \$4,500.00 Food & Beverage minimum is required.***

### – Deposit –

The deposit amount of \$500.00 is due upon booking.

### – Menu & Beverage Selections –

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change. For groups of 60-114, please limit the entrée selection to a choice of two.

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis. When offering a cash bar, there is a \$150.00 bartender fee — which will allow your guests to purchase drinks on a cash basis.

### – Parking –

Cumberland Street Garage is located across the street. Access garage using Cone Street.

### – Payment –

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

### – Set Up Fee –

There is a \$200.00 set up fee when utilizing the private dining room. All outside decor must be approved by HMGI.

# Menus

## – Option 1 –

### Soup or Salad

choice of

#### Creamy Tomato Bisque

chiffonade of basil

#### Wadmalaw Field Greens Salad

tomatoes, carrots, goat cheese,  
lingonberry vinaigrette



### Entrées

choice of

#### Blackened Salmon

red rice with tasso & sausage,  
sautéed spinach, sweet corn,  
cherry tomatoes, roasted red pepper beurre blanc

#### Braised Beef Short Ribs

confit of fingerling potatoes, rosemary sea salt,  
English peas, beef jus

#### Buttermilk Fried Chicken Breast

mashed potatoes, collard greens, creamed corn,  
cracked pepper biscuit, sausage herb gravy



### Dessert

#### Magnolias Warm Cream Cheese Brownie

pecans, white chocolate ice cream,  
caramel & fudge sauces, freshly whipped cream

This menu is \$53.00 per person and includes coffee or tea. To offer both the soup and salad course, the price is \$59.00. Please note these prices do not include the 23% service fee or the 11% sales tax.

# Menus

## – Option 2 –

### Starter

#### Down South Egg Roll

collard greens, chicken, tasso, red pepper purée,  
spicy mustard, peach chutney

### Salad

#### Southern Caesar Salad

shaved Parmesan, cornbread croutons



### Entrées

choice of

#### Pan Roasted Halibut

whipped potatoes, Lowcountry succotash,  
lemon beurre blanc

#### Surf & Turf

petite filet of beef, jumbo fried shrimp,  
smashed fingerling potatoes, baby spinach,  
portobello mushroom bordelaise, Old Bay rémoulade

#### Smoked Double Thick Pork Chop

caramelized onion & potato gratin,  
arugula & fennel salad, strawberry vinaigrette,  
demi-glace



### Dessert

#### Southern Pecan Pie

bourbon caramel sauce, vanilla bean ice cream,  
freshly whipped cream

This menu is \$67.00 per person and includes coffee or tea. Please note these prices do not include the 23% service fee or the 11% sales tax.

# Menus

## – Option 3 –

### Starter

**Charleston Crab Cake**  
shrimp & butter bean succotash, tomato butter

### Salad

**Wedge Salad**  
iceberg lettuce, tomatoes, bacon, blue cheese,  
buttermilk ranch, balsamic drizzle



### Entrées

choice of

**Grilled Filet of Beef**  
melted pimiento cheese, herb potato cake,  
grilled Roma tomatoes, asparagus,  
Madeira demi-glace

**Parmesan Crusted Market Catch**  
creek shrimp & jasmine rice pillo, warm asparagus, sweet corn & tomato salad,  
citrus beurre blanc

**Shellfish over Grits**  
sauteed shrimp, sea scallops, creamy white grits,  
lobster butter sauce, fried spinach



### Dessert

**Key Lime Tart**  
blackberry sauce, vanilla whipped cream,  
white chocolate curls

This menu is \$76.00 per person and includes coffee or tea. Please note these prices do not include the 23% service fee or the 11% sales tax.

# *hors d'oeuvres*

Miniature Down South Egg Roll  
peach Jezebel sauce  
150.



Charleston Caviar  
housemade pimiento cheese, Charleston flatbread  
95.



Deviled Eggs  
125.



Cold Poached Shrimp  
cocktail sauce  
175.



Miniature Crab Cakes  
Creole sauce  
175.



Salt & Pepper Fried Shrimp  
peach Jezebel sauce  
150.



All items are prepared in quantities of 50.

# Wine

## – White –

- Jordan Russian River Chardonnay ~ 63
- Talbott "Kali Hart" Monterey Chardonnay ~ 46
- Sean Minor California Chardonnay ~ 38
- Maso Canali Trentino Pinot Grigio ~ 35
- Nik Weis Urban Riesling Germany ~ 32
- Cakebread Cellars Napa Sauvignon Blanc ~ 52
- Whitehaven Marlborough Sauvignon Blanc ~ 37
- Pighin Friuli Italy Sauvignon Blanc ~ 39

## – Red –

- Benziger Sonoma Cabernet Sauvignon ~ 40
- Honig Napa Cabernet Sauvignon ~ 72
- Oberon Napa Cabernet Sauvignon ~ 47
- L'Ecole No. 41 Columbia Valley Merlot ~ 46
- Rutherford Ranch Napa Merlot ~ 38
- Cambria "Clone IV" California Pinot Noir ~ 38
- MacMurray Ranch Russian River  
Pinot Noir ~ 46
- Crios Valle de Uco Malbec ~ 35

## – Champagne / Sparkling –

- Lamarca Prosecco Italy ~ 39
- Moet & Chandon Brut Imperial France ~ 110
- Piper Sonoma Brut Rosé California ~ 45

If there is a particular wine you are looking for, please inquire with  
Wine Director Bill Netherland.

## – Beer –

4.00 - 7.00

Magnolias Private Dining offers a  
rotating selection of domestic,  
imported & local beers

This list is subject to change. Selections are subject to a 11% sales tax and 23% service fee.