

The Macintosh Courtyard Events

479 King St. | Charleston, SC 29403 | www.themacintoshcharleston.com | (843) 789-4299



Private Courtyard Events:

- Our courtyard patio can seat 34 guests as is.
- Seated groups of 35-60 may be accommodated with additional catering rental; charges will be added to the final bill.
- 80 guests can be accommodated for a standing cocktail reception.
- Parties of 13 or more must select from our Family Style Dining Menu.

Courtyard Setup Includes:

- Tables and Chairs for 34 guests
- Air conditioning(summer months only)
- Fans
- Heaters
- Built- in fire pit
- Fully covered roof
- All weather enclosure

To Reserve The Courtyard:

Food and Beverage Minimums & Fees for Private/ Exclusive Events

Minimums and fees are revenue based and subject to change seasonally. Please contact Event Sales Coordinator for current weekday and buyout pricing. Tax and service charge on food and beverage minimum excludes 10.5% South Carolina state sales tax and 23% service charge (subject to change). Liquor pricing excludes an additional 5 % South Carolina excise tax.

- **\$250 Nonrefundable Private Room Fee**
- **Approximate Minimums by Season:**

December- February

- \$3,000 minimum Thursday- Saturday

September- November/ March - June

- \$2,000 minimum Sundays (Dinner only)
- \$2,000 minimum Mondays
- \$2,500 minimum Tuesdays
- \$3,000 minimum Wednesdays
- \$3,500 minimum Thursdays
- \$4,500 minimum Friday-Saturday

July- August

- Please Contact Event Sales Coordinator for pricing

Additional Fees:

- Chef's Fee, \$100 for Roasts and Stations
- Satellite Bar Fee, Upon Request (requires bartender) \$100
- Bartender Fee \$100



Large Party Family Style Menu

\$55 per person

Choice of:
2 Starters
2 Entrées*
1 Side
1 Dessert

\$65 per person

Choice of:
3 Starters
2 Entrées*
2 Sides
1 Dessert

\$75 per person

Choice of:
3 Starters
2 Entrées
3 Sides
2 Desserts

(Prices do not include alcohol, tax, or service)

FOR STARTERS

Housemade Gnudi, Ricotta Dumplings served with a selection of seasonal ingredients

****Please select your preference for a meat or vegetarian preparation**

Spring Salad, Green Beans, Daikon, Tomatoes, Watercress, Arugula, Shaved Pecorino, Pine Nut Aioli

Pork Ravioli, Onion Soubise, Red Wine Gastrique

****Vegetarian Ravioli also available upon request**

Sausage Plate, Housemade Pickles, Whole Grain Mustard, Grilled Bread

Kale Salad, Grilled Patty Pan Squash & Zucchini, Peanuts, Kimchi Purée, Soy Ginger Vinaigrette

ENTRÉES

CHOICE OF: Grilled CAB Deckle* OR Hanger Steak, Tomatoes, Grilled Corn, Fregola, Gochujang Vinaigrette, Buttermilk Soubise, Red Wine Jus

***An additional \$10 per person charge based on market price will be added for the Deckle selection**

Seared Seasonal Fish, Squash, Zucchini, Cornbread Croutons, Tomato Jam, Fennel Salsa Verde

Spring Vegetable Plate, Anson Mills' Farro Verde, Mushrooms, Seasonal Vegetables

Grilled Seasonal Fish, Bacon Carrot Purée, Pole Beans, Confit Purple Potatoes, Compressed Cucumbers, Pickled Green Bean Vinaigrette

Confit Pork Shoulder, Charred Carrots, Ranch Spiced Labneh, Greens, Pine Nut Gremolata, Harissa, Tamarind BBQ

Duck Breast, Adobo, Lentils, Sweet Peppers, Okra, Eggplant, Granola

SIDES

"Mac" Potatoes

Pecorino Truffle Frites

Seasonal Vegetable Mélange

Carolina Gold Rice Grits & English Peas

DESSERTS

Dark Chocolate Hazelnut Praline, Milk Chocolate Sorbet, Coffee Caramel

Black & Blueberry Grit Cake, Sweet Corn Ice Cream, Basil Anglaise

Local Peach Crisp, Granola Crumb, Milk & Honey Ice Cream

Ice Cream Sandwich, Graham Cracker Cookie, Key Lime Ice Cream

Our menus change often in order to bring you the freshest, local seasonal ingredients. Parties will be notified of any changes once they have made their menu choices.

THAT LITTLE SOMETHING EXTRA

Make your event stand out with these additions

FOR THE TABLE

Small bites for the table as soon as your guests arrive

Deviled Eggs, Mac Special Recipe | \$2 Per Person

Grouper Brandade, Alabama White Sauce | \$2 Per Person

Crudités, Fresh, Pickled & Roasted with Seasonal Dip | \$4 Per Person

Potted Foie Gras Parfait, Grilled Toast Points | \$3 Per Person

Pulled Pork Sliders, Cole Slaw | \$3 Per Person

Ask about our passed and displayed hors d'oeuvres menus for cocktail hours and receptions.

SPECIALTY DESSERTS

Mercantile & Mash Executive Pastry Chef Charles Talucci can prepare a custom confection for your upcoming event. Please inquire with your event coordinator for options and pricing. Please allow a minimum of 2 weeks' notice for custom dessert requests.



Additional photos and floorplans available upon request

Courtyard Event Guidelines & Policies

Guarantees

For private events, our event sales representative requests notification of the guaranteed number of guests attending your event 72 hours prior to the event. You will be charged for the guaranteed number of guests, or, the number of guests served, whichever is greater.

Pricing

A 23% service charge, and a 10.5% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 15.5% state sales tax. Prices are subject to change based on South Carolina State Law.

Payment

Full payment is charged at the conclusion of the event, unless otherwise arranged.

Menu Selection

Parties of 13 or more are required to order from The Macintosh's Family Style Large Party Menu. Menu selections should be made no later than two weeks prior to the scheduled event. All menu options are subject to availability and seasonality per discretion of the kitchen. ***Please inform our event sales coordinator for any dietary restrictions or food allergies during the menu selection process.***

Beverage Selection

Alcoholic beverages are charged on a per-drink basis. Our Wine Director and Beverage Directors are happy to assist you with any beverage questions or needs you may have. A corkage fee of \$20 per bottle is applied to any wines /champagnes brought in through an outside source (maximum of 5 bottles per event).

Parking

Complimentary Valet Parking is available on the corner of King and Radcliff for O-Ku , The Cocktail Club and Macintosh .

Cancellation

If a contracted party must cancel for any reason they will be charged for the room rental fee or \$250.00— whichever is the greater amount— in lieu of forfeiting a deposit. A full cancellation penalty schedule will be listed on event contract or credit card authorization.

Steps to Book an Event

Lindsey Walker
Event Coordinator | The Macintosh| The Cocktail Club
(o) 843.789.4299
lwalker@theindigoroad.com

- 1. Secure Your Event Date and Time:** Contact your event coordinator to request a contract and place a 72 hour hold on your date.
- 2. Sign and Return Your Event Contract:** This needs to be returned by the requested due date/time indicated to secure your reservation.
- 3. Submit Your Final Guest Count and Menu Selection:** We must receive your final guest count and menu selections by the date listed on your contract.