

The Macintosh Courtyard Events

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



Private Courtyard Events:

- Our courtyard patio can seat 30 guests as is.
- Seated groups of 31-50 may be accommodated with additional catering rentals; charges will be added to the final bill.
- 60 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 30 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 11% South Carolina state sales tax and 23% service charge (subject to change). Liquor pricing is subject to a 16 % South Carolina excise tax.

- **\$300 Nonrefundable Private Room Fee**
- **Please Contact Event Coordinator for Food and Beverage Minimums**

Additional Fees:

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

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.

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 charge)

FOR STARTERS

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

****Vegetarian Gnudi also available upon request**

Head Lettuce Salad, Soy Vinaigrette, Fried Shallot, Spring Vegetables

Pork Ravioli, Onion Soubise, Red Wine Gastrique

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

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

ENTRÉES

PLEASE CHOOSE EITHER: Grilled CAB Deckle* OR Hanger Steak, Onion Soubise, Green Garlic Salsa Verde, New Potato

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

Grilled or Seared Seasonal Fish, Bacon, Beet, Butterbean, Squash

Spring Vegetable Plate, Anson Mills Rice Grits, Mushrooms, Summer Vegetables

Confit Pork Shoulder, Corn, Tomato, Squash, Onion

Requires 3 Weeks Notice of Menu Choice for the following dishes:

Duck Breast Eggplant, Okra, Squash, Fig, Mushroom

SIDES

“Mac” Potatoes

Pecorino Truffle Frites

Seasonal Vegetable Mélange

Carolina Gold Rice Grits & English Peas

DESSERTS

Peanut Butter Cup

Peach Blackberry Crisp

Miso Butterscotch Panna Cotta

Ice Cream Sandwich, Flavors Change Weekly

FOR THE TABLE Small bites for the table as soon as your guests arrive

Deviled Eggs, Mac Special Recipe | **\$2 Per Piece**

Fish Brandade, Alabama White Sauce | **\$2 Per Piece**

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

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

Pulled Pork Sliders, Cole Slaw | **\$3 Per Piece**

SPECIALTY DESSERTS

Mercantile & Mash Executive Pastry Lindsey Branham 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.

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GET THE PARTY STARTED

Your menu decisions have been made, don't wait for your drinks either

\$75 for 7

\$150 for 15

Cold Brew Martini

Vanilla-Infused Vodka, Cold Brew Coffee, Kahlua, Chocolate Bitters

PEACH BETTER HAVE MY MONEY

Blood Peach Vodka, Chartreuse, Champagne, Lime, Mint

Puttin' On the SPritz

Aperol, Pimm's, Dolin Blanc Vermouth, Hopped Grapefruit Bitters, Lemon, Sparkling Water

Witchdoctor

Vodka or Gin, Cucumber, Elderflower, Lime, Mint

PORCH PUNCH

Cathead Honeysuckle Vodka, Peach Cordial, Green Tea, Sorghum, Lemon

HIGH TEA PUNCH

Cucumber Gin, Blanc Vermouth, Jasmine Tea, Honey, Lemon

CHARLESTON FASHIONED

Blackberry Bourbon, Tawny Port, Black Tea and Orange Bitters

SPARKLING

BRUT, Raventos I Blanc "L'Hereu," Penedes, Spain '14	59
BRUT ROSÉ, Charles Bove, Touraine, France NV	54
BRUT CHAMPAGNE, Aubry, Reims, France NV	89
BLANC DE BLANCS, Pierre Moncuit, "Hugues de Coulmet," France NV	98
BLANC, Pepe Raventos, Xarel-lo, "Ancestral," Spain 2015	70
BRUT ROSÉ, Barnaut, Grand Cru, Bouzy, France NV	115
BRUT ROSÉ, Leclerc Briant, Epernay, France NV	138

ROSE

ROSÉ, Eyrie Vineyards, Pinot Noir, Willamette, OR '17	60
ROSÉ, Château Pesquié "Terrasses," Cotes du Ventoux, 43 Rhône Valley, France '17	
ROSÉ, Francois Lurton, "Les Hauts de Janeil," Pays d'Oc, France '17	39
ROSÉ, Château Puech-Haut, "Tête de Bélier," Languedoc, France '17	77
ROSÉ, Château des Annibals, Coteaux Varois en Provence, France '17	51
ROSÉ, Clos Cibonne, Tibouren, Côtes de Provence '16	77
ROSÉ, Ameztoi, "Rubentis," Getariako Txakolina, Spain '17	51
ROSÉ, Nervi, Rosato di Nebbiolo, Italy '17	48



Additional photos and floor plans 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 an 11% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 16% 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 \$300.00— 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

- 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.

Event Coordinator:

Aubrey Ervin

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P 843.789.4299