



# The Macintosh Courtyard Events

479 King St. Charleston, SC 29403  
843.789.4299  
[www.themacintoshcharleston.com](http://www.themacintoshcharleston.com)





## 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.
- Guests must select from our Family Style Dining Menu.

## Non-Private Courtyard Events:

- Seated groups of 13-22 guests may be accommodated.
- Groups will be seated on the courtyard patio. Other large party reservations will also be seated on patio.
- Guests must select from our Family Style Dining Menu
- Large format cocktail options available.

## To Reserve the Courtyard:

- **\$300 Non-refundable Private Room Fee**
- **Please Contact our Event Coordinator for Food & Beverage Minimums**
- **Additional Fees:**
  - Chef's Fee, starting at \$100 for roasts & stations
  - Satellite Bar Fee, upon request (requires bartender) \$100
  - Bartender Fee, \$100

## Courtyard Setup Includes:

- Tables and chairs for 30 guests
- Air conditioning (summer months only)
- Fans
- Heaters
- Outdoor fire place
- Fully covered roof

# Large Party Family Style Menu:

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

±1

\$55 Per Person:	\$65 Per Person:	\$75 Per Person
Choice of:	Choice of:	Choice of:
2 Starters	3 Starters	3 Starters
2 Entrees	2 Entrees	2 Entrees
1 Side	2 Sides	3 Sides
1 Dessert	1 Dessert	2 Desserts

## 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, Seasonal Vegetables

**Friseé**, Apple, Cheddar, Gingersnap

**Pork Ravioli**, Onion Soubise, Red Wine Gastrique

**\*\*Vegetarian Ravioli also available up request**

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

## Entrées:

PLEASE CHOOSE EITHER: **Grilled CAB Deckle\*** OR **Hanger Steak**, Seasonal Vegetables, New Potatoes, Red Wine Jus

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

**Grilled or Seared Seasonal Fish**, Bacon Crème Fraîche, Beet, Potato Chive

**Seasonal Vegetable Plate**, Anson Mills Rice Grits, Mushrooms, Seasonal Vegetables

**Confit Pork**, Brussel Sprouts, Sunchoke, Celeriac, Mustard Seed

**Duck Leg**, Edamame, Turnip, Mustard Frill, Asian Pear, Soy

## Sides:

"Mac" Potatoes

Pecorino Truffle Frites

Seasonal Vegetable Mélange

Carolina Gold Rice Grits & English Peas

## Desserts:

Pear Tart

Chocolate Hazelnut Crunch

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:

Our Pastry Team 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.

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

# 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  
**Rosemary's Baby** Blood Orange Vodka, Gin, Genepey, Rosemary, Angostona, Lemon  
**Puttin' On the Spritz**, Belle Isle Honey Habanero & Ruby Red Grapefruit, Pama, Dolin Blanc, Hoped Grapefruit  
 Bitters, Lemon **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,  
 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, Rhone Valley, France '17	43
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



# 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 of 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 Radcliffe for O-Ku, The Cocktail Club, and The Macintosh beginning at 6pm.

## 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.

**Event Coordinator:**

**Aubrey Ervin**

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843.789.4299