



The Macintosh Courtyard Events

479 King St. Charleston, SC 29403
843.789.4299
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.

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

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.

Courtyard Setup Includes:

- Tables and chairs for 30 guests
- Fans
- Heaters
- Outdoor fire place
- Fully covered roof

Large Party Family Style Menu:

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

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| \$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

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, Snap Beans, Radish, Fingerling, Almond

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

Confit Pork, "Cassoulet", Fennel Marmalade

Duck Leg, Rainbow Carrot, Soy, Ginger, Mizuna, Sugar Snap Pea

Sides:

"Mac" Potatoes

Pecorino Truffle Frites

Seasonal Vegetable Mélange

Carolina Gold Rice Grits

Desserts:

Lemon Tart

Fruity Cereal Panna Cotta

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 op-tions 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

Puttin' On the Spritz, Pineapple Vodka, Cocchi Americano, Lemon, Pomegrante, Rhubarb Bitters

Witchdoctor, Vodka or Gin, Cucumber, Elderflower, Lime, Mint

Porch Punch, Cathead Honeysuckle Vodka, Peach Cordial, Green Tea, Honey, Lemon

Party Punch, Blend of Rum, Lime, Ginger, Aperol, Hibiscus

Burned Orange Old Fashioned, Bourbon, Charred Orange Syrup, Angostura Bitters

Sparkling

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| BRUT, Sokol Blosser, "Bluebird Cuvée, Oregon '16 | 59 |
| BRUT ROSÉ, Jean-Charles Boisset, Burgandy, France NV | 59 |
| 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 |
| Cabernet Franc, "Couly-Dutheil", Chinon, France '18 | 65 |

Rose

| | |
|---|----|
| ROSÉ, Hondarabbi Ameztoi, "Txakolina Rubentis," France '17 | 45 |
| 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 Pinot Noir, "Jean Reverdy, Sanerre, France '18 | 65 |



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