



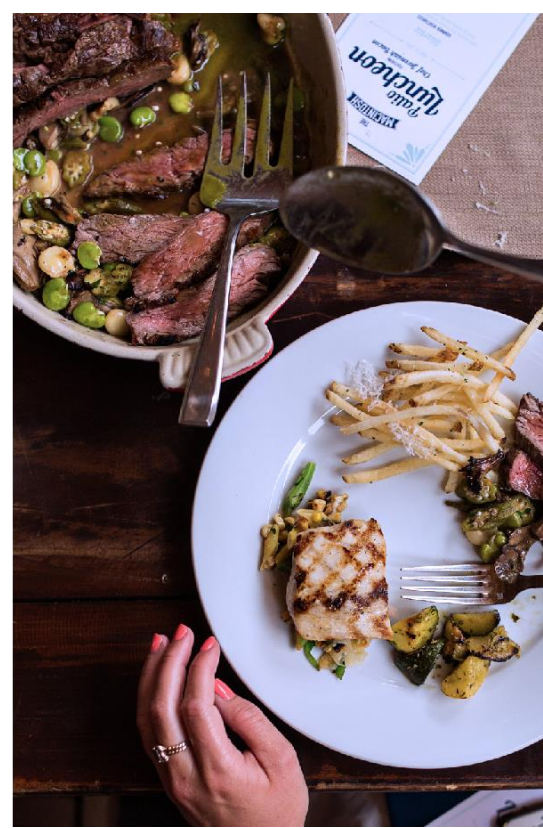
THE MACINTOSH EVENT GUIDE

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 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 Menu
- Large format cocktail options available

TO RESERVE THE COURTYARD PRIVATELY:

- Private Room Rental (Non-Refundable): \$300
- Food & Beverage Minimum Required
- Additional Fees:
 - Chef's Attendant Fee: starting at \$100
 - Satellite Bar + Bartender Fee: \$200

COURTYARD SETUP INCLUDES:

- Tables + Chairs for 30 guests
- Climate Controlled with Outdoor HVAC
- Outdoor Fireplace
- Fully Covered, can be Fully Enclosed

LARGE PARTY FAMILY STYLE MENU:

(Priced per person and exclusive of tax & gratuity)

\$55 MENU	\$65 MENU	\$75 MENU
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 RICOTTA GNUDI, Ricotta Cheese Dumplings served with a selection of seasonal ingredients

**VEGETARIAN GNUDI ALSO AVAILABLE UPON REQUEST

HEAD LETTUCE SALAD, Peaches, Fennel, Spiced Pecans, Banyuls Vinaigrette

PORK RAVIOLI, Onion Soubise, Red Wine Gastrique

**VEGETARIAN RAVIOLI ALSO AVAILABLE UPON REQUEST

SAUSAGE PLATE, Housemade Pickles, Whole Grain Mustard, Grilled Bread

ENTRÉES:

GRILLED CAB DECKLE* OR HANGER STEAK, Seasonal Vegetables, Red 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, Sugar Snap Pea, Radish, Red Potato, Pepper Relish

SEASONAL VEGETABLE PLATE, Anson Mills Rice Grits, Seasonal Vegetables

CONFIT DUCK, Plum, Snow Peas, Roasted Turnips, Baby Bok Choy, Hunan Sauce

SIDES

"MAC" POTATOES

PECORINO TRUFFLE FRITES

SEASONAL VEGETABLE MÉLANGE

CAROLINA GOLD RICE GRITS

DESSERTS

Sweet Corn Tart

Blueberry Sauce, White Chocolate Thyme Crumble

Buttered Pecan Ice Box Pie

Caramel, Pecan Shortbread, Whipped Cream, Candied Pecans

The Mac Crunch Bar

Peanut Butter, Chocolate Bark, Sea Salt

Strawberry Shortcake Ice Cream Sandwich

Custom Desserts Available: 2 weeks' notice required

SMALL BITES

(Priced per Piece, orders minimum of 10)

Served for table as soon as your guests arrive

FOIE GRAS TOAST, Housemade Preserves | \$4

PULLED PORK SLIDERS, Cole Slaw | \$3

DEVILED EGGS, Mac Special Recipe | \$2

FISH BRANDADE, Alabama White Sauce | \$2

PBLT, Pork Belly, Arugula, Pesto, Confit Tomatoes, Crostini | \$4

CRUDITÉS, Fresh, Pickled & Roasted with Seasonal Dip | \$4 **per person

GET THE PARTY STARTED

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

\$75 SERVES 7

\$150 SERVES 15

PUTTIN' ON THE SPRITZ, Vodka, Lemon, Pomegranate, Rhubarb Bitters, Champagne

PALOMA, Blanco Tequila, Lime, Grapefruit, Agave, Soda

WITCHDOCTOR, Gin, Cucumber, Elderflower, Lime, Mint

PORCH PUNCH, Vodka, Peach Cordial, Green Tea, Honey, Lemon

OLD FASHIONED, Bourbon, Angostura Bitters, Orange Bitters, Brandied Cherries

THE MAC-HATTAN Bourbon, Rye, Carpano Antica Vermouth, Aperol, Chocolate Bitters

SPARKLING

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, MONCUIT, "HUGUES DE COULMET," FRANCE NV	98
BLANC, PEPE RAVENTOS, XAREL-LO, "ANCESTRAL," SPAIN '14	70
BRUT ROSÉ, BESSON, "GRANIT", FRANCE NV	58
BRUT ROSÉ, "LOMIER", "AUSTRIA, NV	69

ROSÉ

ROSÉ, HONDARABBI AMEZTOI, "TXAKOLINA RUBENTIS," FRANCE '17	45
ROSÉ, CHÂTEAU PESQUIÉ, "VENTOUX TERRASSES", FRANCE '17	43
CABERNET FRANC, "COULY-DUTHEIL," CHINON, FRANCE '18	60
MOURVEDRE/GRENACHE, PUECH-HAUT "TÊTE DE BÉLIER," FRANCE '17	77
CINSULT-GRENACHE, "CHÂTEAU DES ANNIBALS", PROVENCE, FRANCE '17	51
PINOT NOIR, "BROOKS" WILLAMETTE VALLEY, OR '18	45
PINOT NOIR, "PHILLIPE GIRARD", 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 let us know 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 St. and Radcliffe St. 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.

PRIVATE DINING SALES MANAGER

MEREDITH HUGHES

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