



EVENT GUIDELINES

The following guidelines have been established in order to present the finest quality food & service.

CONTRACT

A signed contract must be executed in order for an event to be considered a definite booking. The payment of the deposit creates a binding oral contract that all parties agree to all conditions contained in these guidelines.

GUEST COUNT

The restaurant requires an estimated number of guests when preliminary plans are made. Should the size of the party change by a considerable number, the restaurant reserves the right to change the location of the event to one of a more appropriate size for your group.

A guaranteed number of attendees is required 72 hours prior to event based on a Monday – Friday work week. If no guarantee is received 72 hours in advance, the original estimate will be used as the guarantee and the group will be charged for the estimated number or the actual number of attendees, whichever is greater.

DEPOSIT / PAYMENT

All deposits paid are non-refundable and non-transferable

Payment in full must be made 30 days prior to the function with an estimated bill to include food and all rental items. Any balance must be paid at the conclusion of event, unless other arrangements have been made with your sales manager.

MENU SELECTION

To insure the finest quality of food & service, parties must have a planned menu selection. Private Dining Menus are available through your sales manager. For groups of 60 or fewer, each guest's entrée selection can be made the evening of the event. Duo-Entrée menus have been created for parties over 60.

MISCELLANEOUS

Guests who rent the Garden Room have first option to utilize the courtyard.

Music must be approved by your sales manager.

All music must end by 10:30 pm and all functions over by 11pm.

No Amplification of any kind to be used in the courtyard. Acoustic music should be approved by sales manager for any courtyard event.

Courtyard events will require tenting as weather back up once prediction of rain is 30% or higher. Tent rentals can be secured through your sales manager & billed to your master account. Weather call will be made 48 hours in advance of the function.

Peninsula Grill Banquet Chairs are not available for outdoor use. Chair rental may be secured through your sales manager and billed on your master account.

Our prices are subject to change, due to unexpected increases from our purveyors. Prices are guaranteed 3 months prior to event. If an item becomes unavailable to us, we will substitute with an item of equal or greater value at the contracted price.



PRIVATE DINING

First Course

Host to select one of the following

*Charleston She Crab Soup
Sweet Sherry Drizzle & Cheddar Cheese Straw*

Lobster & Corn Chowder

Peninsula Grill Soup of the Day

*Tender Local Field Greens
Orange-Basil Vinaigrette & Sliced Almonds*

*Crisp Romaine Salad
Lemon-Thyme Dressing & Garlic Croutons*

*Mixed Mesclun Greens
Crumbled Goat Cheese & Creamy Tomato-Herb Vinaigrette*

*Lobster Skillet Cake & Charleston Crabcake Duo
Creole Mustard Vinaigrette*

Entrée

For groups of less than 60

*Host to select three of the following
for guests to choose tableside - \$60.00++ per person*

*Grilled Filet of Angus Beef Tenderloin
Horseradish Crème Fraiche*

*Grilled Herb Marinated Rib-Eye
Tomato Wild Mushroom Sauce*

*Roasted 'French Cut' Chicken Breast
Natural Jus*

*Rosemary & Lemon Marinated
'French Cut' Chicken Breast
Whole Grain Mustard Demi*

*Grilled Salmon
Roasted Tomato Butter*

*Pan Roasted Atlantic Salmon
Red Pepper Béarnaise*

Second Course

*For an additional \$5.00,
Host may select any First Course Option*

*For an additional \$10.00,
Host may select one of the following*

*Lobster Martini
Lobster Medallions, Cucumber Spaghetti,
Soy Ginger Vinaigrette & Sesame Aioli*

*Wild Mushroom Ravioli
Truffled Pecans, Golden Raisins & Spinach*

*Fried Green Tomatoes
Jumbo Lump Crab, Spinach & Vine-Ripe Tomatoes*

*Duck Confit with Blue Cheese,
Frisée Lettuce & Smoked Bacon
Drizzled with Aged Sherry Vinaigrette
& Black Pepper Biscuit Croutons*

Chef's Specialties

Substitute any of the following for \$10.00

*Pan Seared American Red Snapper
Lemon-Chive Beurre Blanc*

*Pan Roasted Grouper
Tomato Butter Sauce*

*Grilled Boneless Pork Chop
Shiitake Red Wine Sauce*

Substitute any of the following for \$15.00

*Grilled Jumbo Shrimp Scampi
Roast Garlic-Chive Sauce*

*Veal Chop
Sun-dried Tomato Compound Butter*

*Rack of Lamb
Cabernet Jus*



PRIVATE DINING

Groups greater than 60 must select a Duo Entrée
Duos are available for groups of any size

<i>Pan Seared Carolina Trout & Crabcake</i> <i>Tomato-Dijon Beurre Blanc</i>	\$ 65.00++	<i>Grilled Filet & Crabcake</i> <i>Natural Jus & Tarragon Béarnaise</i>	\$ 75.00++
<i>Grilled Chicken Breast & Crabcake</i> <i>Natural Jus & Sweet Garlic-Chive Sauce</i>	\$ 65.00++	<i>Grilled Filet & Lobster Cake</i> <i>Natural Jus & Tomato Choron Sauce</i>	\$ 78.00++
<i>Braised Quail & Jumbo Shrimp</i> <i>Black Pepper-Zinfandel Sauce</i>	\$ 68.00++	<i>Grilled Filet & Jumbo Shrimp</i> <i>Natural Jus & Red Pepper Hollandaise</i>	\$ 80.00++
<i>Grilled Filet & Maine Lobster</i> <i>Natural Jus & Drawn Citrus Butter</i>	\$ 90.00++		

On the Side

Host to select one vegetable and one starch

<i>Fresh Asparagus</i>	<i>Young Green Beans</i>
<i>Vidalia Whipped Potatoes</i>	<i>Cheddar Grits</i>
<i>Wild Mushroom Mashed Potatoes</i>	<i>Goat Cheese Smashed Potatoes</i>

Signature Desserts

Host to select one of the following
To select two choices - add \$5.00

<i>The Ultimate Coconut Cake</i> <i>Coconut Anglaise and Strawberries</i>	<i>Banana 'Panna Cotta' Pudding</i> <i>Silky Banana Pudding with Milk Chocolate Ganache,</i> <i>Vanilla Bean Wafer & Tia Maria Caramel Sauce</i>
<i>Ginger Spice Pot de Crème</i> <i>Rich & Creamy Custard infused with Ginger</i> <i>& Cinnamon, Fresh Berries & Sweetened Cream</i>	<i>Chocolate Extravaganza</i> <i>Chocolate Cake, Chocolate Mousse,</i> <i>Chocolate Ganache & Praline Anglaise</i>

Peninsula Grill Signature *'Dessert Sampling Presentation'*

For an additional \$5.00 per person, Chef will select three Peninsula Grill Signature Desserts,
served in sample portions and displayed together on the plate.



PASSED HORS D' OEUVRES

Hors d'oeuvres must be ordered in lots of 25 pieces

Light Hors d'oeuvres - Recommend 3-6 pieces per person, per hour

Heavy hors d'oeuvres - Recommend 6-10 pieces per person, per hour

Hot Selections

<i>Petite Country Ham & Hoop Cheddar Biscuits</i>	<i>\$ 3.25</i>
<i>Shaved Beef Tenderloin Sliders with Horseradish Aioli</i>	<i>\$ 4.00</i>
<i>Grilled New Zealand 'Lollipop' Lamb Chops with Red Onion Marmalade</i>	<i>\$ 4.00</i>
<i>Grilled Foie Gras on Fried Green Tomato with Apple Butter</i>	<i>\$ 4.95</i>
<i>Duck & Blue Cheese Wonton with Golden Raisins</i>	<i>\$ 3.85</i>
<i>Oysters Rockefeller en Croute</i>	<i>\$ 4.00</i>
<i>Lobster Hushpuppy with Lobster Dipping Sauce</i>	<i>\$ 3.50</i>
<i>Seared Spicy Scallop on Portobello Bruschetta</i>	<i>\$ 4.00</i>
<i>She Crab Imperial en Croute</i>	<i>\$ 3.65</i>
<i>"Shrimp and Grits" Cake with Red Pepper Jelly</i>	<i>\$ 3.85</i>
<i>Red Wine Garlic Escargot Tartlette</i>	<i>\$ 3.75</i>
<i>Mini Charleston Crabcakes with Vidalia Onion Tartar Sauce</i>	<i>\$ 3.75</i>
<i>Baked Brie en Croute with Raspberry-Toasted Almond Jam</i>	<i>\$ 2.95</i>
<i>Sweet Corn Fritter with Pimento Cheese Aioli</i>	<i>\$ 2.95</i>
<i>Wild Mushroom en Croute with Rosemary Aioli</i>	<i>\$ 2.95</i>

Cold Selections

<i>Beef Tartare on Grilled Rye Crouton</i>	<i>\$ 4.00</i>
<i>Yellowfin Tuna Brochette with Sweet Soy Vinaigrette</i>	<i>\$ 3.75</i>
<i>Pimento Cheese Croutons with Cajun Crawfish</i>	<i>\$ 3.15</i>
<i>Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce</i>	<i>\$ 4.25</i>
<i>Yellowfin Tuna Tartare with Black Sesame Crisp</i>	<i>\$ 4.00</i>
<i>Goat Cheese Tart with Calamata Olives & Roasted Red Peppers</i>	<i>\$ 2.95</i>
<i>Tomato & Olive Salad with Fresh Mozzarella on a Crostini</i>	<i>\$ 2.95</i>



HEAVY HORS D'OEUVRES RECEPTIONS

PLATTERS

*All platters are priced per person unless otherwise noted
and based on a 1 ½ hour buffet reception*

Fresh Seasonal Fruit & Cheese \$ 10.50++

*Deluxe Display of Imported and Domestic Cheeses including:
Brie, Gorgonzola Blue Cheese, Chèvre Cheese,
Manchego, Port- Salut, Aged Cheddar*

*Fresh Seasonal Fruits & Berries
Assorted Crackers and Toasts*

Housemade Charcuterie \$ 16.00++

*Assortment of Pâtés, Terrines & Saucisson.
Accompaniments to include pickled vegetables,
mustards & toasted country bread.*

Grilled Asparagus \$ 5.50++

Red Pepper Aioli and Smithfield Ham-Black Eyed Pea Salad

Grilled Garden Vegetables \$ 5.00++

Basil Balsamic Vinaigrette

Southern Bay Shrimp Salad \$ 7.50++

Assorted Sliced Breads and Crackers

Hot Blue Crab Dip \$ 8.00++

Crispy Flat Bread



HEAVY HORS D'OEUVRES RECEPTIONS

SELF SERVE STATIONS

*All stations are priced per person unless otherwise noted
and based on a 1 ½ hour buffet reception.*

Caesar Salad \$8.00++

*Hearts of Romaine, Garlic Croutons,
Shaved Parmesan & Traditional Dressing*

with Grilled Shrimp add \$ 7.00++

with Sliced Balsamic-Herb Chicken Breast add \$ 6.00++

Caprese Salad \$9.50++

*Vine-Ripe Tomatoes, Fresh Mozzarella, Basil
Balsamic Vinegar & Extra Virgin Olive Oil*

Jumbo Shrimp Cocktail

\$495.00++ for 100 pieces

To include:

Jumbo Shrimp

Bloody Mary Cocktail Sauce

Lemon Wedges

Pricing for Custom Ice Display available upon request

Soup

Lobster & Corn Chowder \$ 9.00++

Classic She Crab \$ 9.00++

Creamy Vine-Ripe Tomato \$ 8.00++

Sweet Treats

Priced per 50 pieces

Chocolate Dipped Strawberries \$ 125.00++

Chocolate Truffles \$ 175.00++

Peninsula Petite Fours \$ 175.00++

Mini Chocolate Mousse Cups \$ 150.00++

Mini Fruit Tartlets \$ 150.00++

Chocolate Dipped Cheesecake Pops \$ 150.00++

Assortment of Petit Cookies \$ 100.00++



HEAVY HORS D'OEUVRES RECEPTIONS

CHEF ASSISTED STATIONS

\$75.00 per station chef charge

All stations are priced per person unless otherwise noted
and based on a 1 ½ hour buffet reception.

Signature Shrimp & Grits \$ 17.00++

Local Creek Shrimp with Creamy Stone Ground Grits,
Andouille Sausage & Fresh Tomato

Lowcountry Crabcakes \$14.50++

Crabcakes served with Baby Greens,
Red Pepper Aioli and Ginger-Lime Butter Sauce

Mashed Potato Bar \$9.50++

Host to select one of the following:

Buttery Smooth Mashed -or- Creamy Smashed -or- Whipped Sweet Potatoes

Host to select six toppings:

Aged Cheddar Cheese	Carolina Goat Cheese	Green Onions
Sautéed Mushrooms & Herbs	Crème Fraiche	Sautéed Leeks
Applewood Smoked Bacon	Caramelized Vidalia Onions	Whole Grain & Nut Crunch

Carving Boards

Served with mini "Peninsula Rolls" and host's choice of
Crispy Herb Potato Cakes or Sweet Corn Grit Cakes

Whole Peppered Tenderloin of Beef with Red Pepper Béarnaise	\$ 17.50++
Honey Glazed Berkshire Ham with Dijon Mustard Sauce	\$ 12.50++
Red Wine Marinated Sirloin with Horseradish Cream Sauce	\$ 13.50++
Lemon Pepper Crusted Yellowfin Tuna Loin with Wasabi Vinaigrette & Reduced Soy	\$ 13.50++
Roast Berkshire Pork Loin with Rosemary Gravy	\$ 14.00++

Pasta Station

Host to select Penne, Bowtie or Three-Cheese Tortellini

Roasted Red Pepper, Asparagus, Garlic and Lemon	\$ 10.00++
Shrimp, Fresh Herbs, Spinach and Tomato Cream Sauce	\$ 14.00++
Smoked Chicken, Corn, Gouda and Roasted Garlic	\$ 12.50++
Fresh Basil, Vine-Ripe Tomatoes, Extra Virgin Olive Oil	\$ 10.50++

Food and Beverage Prices are Subject to 20% Service Charge and 10.5% Sales Tax