

## **Guidelines for Parties**

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

*The restaurant requires an estimate of the number of guests attending each party, within a few person range, 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 must be decided no less than 72 hours prior to event. If we do not receive a guaranteed number 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.*

*Any group given the option to order off the Peninsula Grill menu will require a guarantee at 72 hours prior to the event. No-shows will be charged a \$25.00 cancellation penalty.*

*All deposits paid are non-refundable and non-transferable.*

*To insure the finest quality of food & service, parties must have a planned menu selection. Primarily these selections will be made from the four-course special events menus which offer a choice of three entrees. For groups of 60 or fewer, each guest's entree selection can be made the evening of the event. For groups of more than 60 guests, you may offer a choice of entrees; however, we will require each attendee's order a minimum of 72 hours prior to the event. Place cards denoting each guest's entree order will be required for these events. (We also provide menu options in which all guests have the same entrees, so pre-orders are not required).*

*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.*

*Payment in full must be made either prior to the function with an estimated bill or upon conclusion of event, unless other arrangements have been made with your sales manager.*

*Guests who rent the Garden Room have first option to utilize the courtyard for cocktails & hors d'oeuvres. Guests renting the Charleston Room may use the courtyard if the Garden Room is not booked, or if the guests in the Garden Room do not choose to utilize the space for their event during the time requested.*

*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.*

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**PASSED HORS D' OEUVRES**

***\*Priced Per Piece\****

***Hot Selections***

- Petite Country Ham & Hoop Cheddar Biscuits...\$2.50++*  
*Lobster Hushpuppy with Lobster Dipping Sauce...\$2.80++*  
*Sweet Corn Fritter with Pimento Cheese Aioli...\$2.50++*  
*Seared Spicy Scallop on Portobello Bruschetta...\$3.50++*  
*Grilled New Zealand 'Lollipop' Lamb Chops  
with Red Onion Marmalade...\$3.50++*  
*"Shrimp and Grits" Cake with Red Pepper Jelly...\$3.26++*  
*Wild Mushroom en Croute with Rosemary Aioli...\$2.70++*  
*Beef Tenderloin Tips with Roasted Garlic & Asiago Cheese on French Bread  
Crouton...\$3.20++*  
*Baked Brie en Croute with Raspberry-Toasted Almond Jam...\$2.76++*  
*Grilled Foie Gras on Fried Green Tomato with Apple Butter...\$4.00++*  
*Mini Charleston Crabcakes with Vidalia Onion Tartar Sauce...\$3.30++*  
*Duck & Blue Cheese Wonton with Golden Raisins...\$3.20++*

***Cold Selections***

- Yellowfin Tuna Brochette with Sweet Soy Vinaigrette...\$3.50++*  
*Pimento Cheese Croutons with Cajun Crawfish...\$2.50++*  
*Tomato & Olive Salad with Fresh Mozzarella on a Crostini...\$2.50++*  
*Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce ...\$3.76++*  
*Goat Cheese Tart with Calamata Olives & Roasted Red Peppers...\$2.50++*  
*Chilled Crab Imperial en Croute...\$3.50++*  
*Beef Tartare on Grilled Rye Crouton...\$3.76++*  
*Chilled Poached Mussel with Curried Vidalia Onion Aioli...\$2.50++*  
*Yellowfin Tuna Tartare with Black Sesame Crisp...\$3.20++*

***Light Hors d' oeuvres - Recommend 3-6 pieces per person, per hour***  
***Heavy hors d' oeuvres - Recommend 6-10 pieces per person, per hour***

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

## **CHEF CARTER'S TASTING MENU**

*The Peninsula Grill Tasting Menu provides an intimate and exclusive setting for celebrating important occasions or entertaining any number of guests.*

*The tasting menu can accommodate groups of any size and makes for a wonderful evening of fine dining.*

*Due to the nature of the meal no substitutions will be allowed and all guests must participate. Special Dietary needs will be considered if specified ahead of time.*

*Each Menu showcases the finest available ingredients of the season and will be revealed to the group the night of the event.*

*You can select a 5 course tasting menu for \$95.00 per person or an 8 Course menu for \$125.00*

*Chef Carter will be happy to select premium wine pairings to accompany your tasting menu. Please note that wine pairings will incur an additional cost for the 5 course menu ranging from \$50.00++ to \$70.00++ per person and for the 8 course menu the pricing for the wine pairings will range from \$80.00++ to \$100.00++ per person. Please ask your sales manager about wine flight information.*

### **Example Tasting Menu**

*Amuse Bouche*  
\*\*\*

***Seared Lamb Carpaccio with Rosemary Aioli & Black-eyed Pea Salad***  
*Schramsburg Rose*  
\*\*\*

***Griddled Corn Cakes with Duck Cofit Salad, Blue Cheese Port Wine Vinaigrette***  
*Alborino Do Ferrari*  
\*\*\*

***Garlic Grilled Shrimp with Shellfish Vin Blanc***  
*Pinot Grigio Bottega Viniai*  
\*\*\*

***Seared Scallop with Chanterelle & Butterbean Ravioli with Truffled Jus***  
*Morgon Guy Brenton*  
\*\*\*

***Sliced Muscovy Duck Breast with Smoked Bacon & Potato Gratin***  
*Merryvale Cabernet*  
\*\*\*

***Prime Ribeye grilled with Bourbon Butter, Wild Rice Potato Cake and Zinfandel Jus***  
*L'Aventure Otimus*  
\*\*\*

***Chef Sampling of Signature Desserts***  
*Olaveras*

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**PLANTERS RESERVE**

*\*Available for groups of 50 or fewer*

**First Course**

*Host to choose 1 Item*

*Charleston She Crab Soup  
with Sweet Sherry Drizzle and Cheddar Cheese Straw*

*-or-*

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

*or-*

*Charleston She Crab Soup with Cheddar Cheese Straw  
& Petite Green Salad Duet*

**Second Course**

*Chilled Lobster Medallions  
with Soft Butter Lettuce, Port Wine Vinaigrette and Roasted Tomato Relish*

*-or-*

*Wild Mushroom Ravioli  
with Truffled Pecans, Golden Raisins and Spinach*

**Entree Choices**

*Grilled Filet of Angus Beef Tenderloin with Grilled Gulf Shrimp  
and Tarragon Béarnaise Sauce*

*-or-*

*Pan Seared American Red Snapper with Blue Crab Spring Roll  
and Lemon-Chive Beurre Blanc*

*-or-*

*Grilled Herb Marinated Prime Rib-eye with Butter Poached Lobster  
and Tomato Wild Mushroom Sauce*

**Finish**

*Peninsula Grill Signature "Dessert Sampling" Presentation  
Chef's Selection of three Peninsula Grill Signature Desserts displayed together on one plate*

**\$85.00 per person**

*Entrees complemented with Chef's choice of seasonal vegetables, starch and bread*

**To customize your own Peninsula Grill private/group dining menu,  
please contact your sales manager**

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**LOWCOUNTRY SIGNATURE**

*\*Available for groups of 50 or fewer*

**First Course**

*Host to choose 1 Item*

*Crisp Romaine Salad*

*with Lemon-Thyme Caesar Dressing & Garlic Croutons*

*-or-*

*Lobster and Corn Chowder*

**Second Course**

*Fried Green Tomatoes*

*with Jumbo Lump Crab, Spinach and Vine Ripe Tomatoes*

*-or-*

*Duck Confit with Blue Cheese, Frisée Lettuce & Smoked Bacon*

*Drizzled with Aged Sherry Vinaigrette and Black Pepper Biscuit Croutons*

**Entree Choices**

*Grilled Jumbo Shrimp Scampi*

*with Roast Garlic-Chive Sauce*

*-or-*

*Grilled Filet of Angus Beef Tenderloin*

*with Green Peppercorn Jus*

*-or-*

*Pan Roasted Local Grouper*

*with Tomato Butter Sauce*

**Finish**

*The Ultimate Coconut Cake*

*Coconut Anglaise and Strawberries*

*-or-*

*Chocolate Extravaganza*

*Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise*

*and covered in Chocolate Ganache*

**\$80.00 per person**

*Entrees complemented with Chef's choice of seasonal vegetables, starch and bread*

*To substitute any entrée above for Lobster there is a surcharge of \$10.00 per person*

***To customize your own Peninsula Grill private/group dining menu,  
please contact your sales manager***

**CHARLESTON SELECT**

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

*\*Available for groups of 50 or fewer*

**First Course**

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

**Second Course**

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

**Entree Choices**

*Grilled Filet of Angus Beef Tenderloin  
with Horseradish Crème Fraiche*

*-or-*

*Roasted 'French Cut' Chicken Breast  
with Natural Jus*

*-or-*

*Pan Roasted Atlantic Salmon  
with Red Pepper Béarnaise*

**Finish**

*Chocolate Extravaganza  
Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise  
and covered in Chocolate Ganache*

*-or-*

*Banana "Panna Cotta" Pudding  
Silky Banana Pudding with Milk Chocolate Ganache,  
Vanilla Bean Wafer & Tia Maria Caramel Sauce*

**\$65.00 per person**

*Entrees complemented with Chef's choice of seasonal vegetables, starch and bread  
To substitute any entrée above for Lobster there is a surcharge of \$10.00 per person*

**To customize your own Peninsula Grill private/group dining menu,  
please contact your sales manager**

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**MARKET PREMIER**

*\*Available for groups of 60 or fewer*

**Starter:**

*Host to choose one of the following:*

*Lobster & Corn Chowder*

*-or-*

*Crisp Romaine Salad*

*with Lemon-Thyme Caesar Dressing & Garlic Croutons*

**Entree Choices:**

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

*-or-*

*Grilled Salmon*

*with Roasted Tomato Butter*

*-or-*

*Grilled Filet of Angus Beef Tenderloin  
With Horseradish Crème Fraiche*

*Entrée complemented with Chef's choice of  
Seasonal vegetables, starch and bread*

**Finish**

*The Ultimate Coconut Cake*

***COST AT \$60.00++ per person***

**HAYNE STREET PREMIER**

*\*Available for groups of 60 or fewer*

**Starter:**

*Host to choose one of the following:*

*Lobster & Corn Chowder*

*-or-*

*Crisp Romaine Salad*

*with Lemon-Thyme Caesar Dressing & Garlic Croutons*

**Entree Choices:**

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

*-or-*

*Grilled Salmon*

*with Roasted Tomato Butter*

*Entrée complemented with Chef's choice of  
Seasonal vegetables, starch and bread*

**Finish**

*Banana "Panna Cotta" Pudding*

*Silky Banana Pudding with Milk Chocolate Ganache,  
Vanilla Bean Wafer and Tia Maria Caramel Sauce*

***COST AT \$50.00++ per person***

**PENINSULA PREFERRED**

*\*Available for groups of 50 or more\**

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**\*\*Host may select *one soup, one salad and one entrée*\*\***  
**\*\*Four-course price is per person and determined by entrée choice\*\***

**Soups**

*Lobster and Corn Chowder*

*-or-*

*She Crab Soup with Sweet Sherry Drizzle and Cheddar Cheese Straws*

*-or-*

*Roasted Red Pepper Soup with Smoked Shrimp and Lemon Cream*

*-or-*

*Lobster-Tomato Bisque with Parmesan Croutons*

**Salads**

*Crisp Romaine Salad*

*with Lemon-Thyme Caesar Dressing & Garlicky Croutons*

*-or-*

*Baby Mesclun Greens*

*with Crumbled Goat Cheese and Toasted Pecan Vinaigrette*

**Entrees**

**Duo Plates**

*Grilled Filet with Natural Jus & Crabcake Duo  
with Tarragon Béarnaise, \$70.00*

*Grilled Filet with Natural Jus & Lobster Cake Duo  
with Tomato Choron Sauce, \$70.00*

*Grilled Chicken Breast with Natural Jus & Crabcake Duo  
with Sweet Garlic-Chive Sauce, \$65.00*

*Grilled Filet with Natural Jus & Jumbo Shrimp Duo  
with Red Pepper Hollandaise, \$75.00*

*Grilled Filet with Natural Jus & Maine Lobster  
with Drawn Citrus Butter Duo, \$85.00*

*Pan Seared Carolina Trout & Crabcake  
Duo with Tomato-Dijon Beurre Blanc, \$60.00*

*Braised Quail & Jumbo Shrimp Duo with Black Pepper-Zinfandel Sauce, \$60.00*

**Finish**

*Chocolate Extravaganza*

*Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise  
and covered in Chocolate Ganache*

*Entrees complemented with Chef's choice of seasonal vegetables, starch and bread*

**Signature Desserts**

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

*Pending Chef's approval, you may substitute the dessert on any menu with one of the following Signature Desserts.*

***Please note that some desserts may not be appropriate for large groups.***

***The Ultimate Coconut Cake***  
*Coconut Anglaise and Strawberries*

***Ginger Spice Pot de Crème***  
*Rich & Creamy Custard infused with ginger and lightly enhanced with Fresh Cinnamon, Served with Fresh Berries and Sweetened Cream*

***Chocolate Extravaganza***  
*Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise & Chocolate Ganache*

***Banana "Panna Cotta" Pudding***  
*Silky Banana Pudding with Milk Chocolate Ganache, Vanilla Bean Wafer & Tia Maria Caramel Sauce*

***Peninsula Grill Signature 'Dessert Sampling Presentation'***  
*For an additional \$3.50 per person, our Chef will select three Peninsula Grill Signature Desserts.*

*These three desserts are sample portions and are displayed together on the same plate.*

*~or~*

***You can choose 3 of the 4 desserts below to create your own sampling:***

*The Ultimate Coconut Cake  
Chocolate Extravaganza  
Ginger Pot de Crème  
Banana Panna Cotta Pudding*

***Ask your Sales Manager for details***

***Please note that desserts on this menu are subject to change as our restaurant menu changes.***

*Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax*

**CHILDREN'S MENU**  
*(Please choose one entrée)*

***Entrée***

*Bowtie Pasta with Butter & Parmesan Cheese*  
*Bowtie Pasta with Tomato Sauce & Parmesan Cheese*  
*Fried Shrimp with French Fries & Vegetables*  
*Fried Chicken Tenders with French Fries & Vegetables*  
*Petite Filet with Mashed Potatoes & Vegetables*

***Dessert***

*Assorted Homemade Ice Cream*

***\$25.00++ per child***  
*(For children 10 yrs old and younger)*