



MAGNOLIAS
PRIVATE DINING

UPPER LEVEL GALLERY



Dinner Service from 5:00 PM

185 East Bay Street
Charleston, SC 29401
843.937.4012 x241



Thank you for your interest in Magnolias. We have constructed a totally separate kitchen, lounge and dining rooms directly above the main restaurant. This allows us to present these functions in a manner consistent with our high standards without affecting the quality of our everyday restaurant operations.

Menu Selections

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change. For groups of 60-140, please limit the entrée selection to a choice of two.

Beverage Selections

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis.

When offering a cash bar – there is a \$150.00 bartender fee – which will allow your guests to purchase drinks on a cash basis.

Deposit

The deposit amount of \$250.00 is required to confirm the space, date and time of the reservation..

Confirmation

A credit card will be required when securing a date. Magnolias requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. The Wine Room has a 20 person minimum for an evening event. The Primrose Room has a 40 person minimum.

To utilize the entire space there would be an 80 person minimum.

Cancellation Policy

If an event is cancelled 60 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 60 days, the credit card on file will be charged for the guest count current on the date of the cancellation.

Set Up Fee

There is a \$150.00 set up fee when utilizing the private dining room. Any / all decor requires prior approval.

Payment

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

Parking

Cumberland Street Garage is located across the street.
Use Cone Street Entrance



Menu (option 1)

Soup or Salad

Creamy Tomato Bisque
shaved Parmesan

or

Seasonal Berry Salad
bibb lettuce, toasted almonds, buttermilk blue cheese,
lemon-poppy seed vinaigrette

Entrée Selection

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn,
cracked pepper biscuit, sausage-herb gravy

Braised Beef Short Ribs
handmade egg noodles, Parmesan, leeks, baby spinach,
heirloom tomatoes, red wine jus

Seared Salmon
goat cheese risotto, shrimp & spring pea succotash,
Sriracha beurre blanc

Dessert

Magnolias Lemon Buttermilk Cake
strawberry shortcake ice cream, strawberry sauce,
freshly whipped cream

This menu is priced at \$50.00 per person. This price includes coffee or tea. To offer both the soup and salad course, the price is \$56.00. Please note these prices do not include the 21% service fee or the 11% sales tax.



Menu (option 2)

Appetizer

Down South Egg Roll
collard greens, chicken, tasso ham, red pepper puree,
spicy mustardf, peach chutney

Salad

Local Asparagus Salad
arugula, carrots, goat's milk feta, green goddess dressing,
cornbread croutons

Entrée Selection

Petite Filet & Crab Cake
smashed fingerling potatoes, baby spinach,
portobello mushroom bordelaise

Parmesan Crusted Market Catch
creek shrimp & jasmine rice pilloo,
warm asparagus, sweet corn & tomato salad,
citrus beurre blanc

Grilled 12oz. Porterhouse Pork Chop
Carolina red rice, crispy pork belly, okra & sweet corn fricassee,
tomato butter

Dessert

Southern Pecan Pie
bourbon caramel sauce, vanilla bean ice cream,
freshly whipped cream

This menu is priced at \$66.00 per person. This price includes coffee or tea. Please note these prices do not include the 21% service fee or the 11% sales tax.



Menu (option 3)

Appetizer

Spicy Shrimp & Sausage
tasso gravy, creamy white grits

Salad

Cucumber Salad
baby greens, tomatoes, radishes, country ham cracklins,
lemon-dill vinaigrette

Entrée Selection

Shellfish over Grits
sautéed shrimp, scallops, creamy white grits,
lobster butter sauce, fried spinach

Grilled Filet of Beef
melted pimiento cheese, herb potato cake,
grilled Roma tomatoes, asparagus,
Madeira demi-glace

Pan Roasted Duck Breast
truffled mushroom grits, arugula, sweet corn relish,
warm bacon vinaigrette, crispy cornbread

Dessert

Magnolias Warm Cream Cheese Pecan Brownie
white chocolate ice cream, fudge & caramel sauces,
freshly whipped cream

This menu is priced at \$73.00 per person. This price includes coffee or tea. Please note these prices do not include the 21% service fee or the 11% sales tax.



Hors d'oeuvres

(prepared in quantities of 50)

Housemade Idaho Potato Chips
topped with blue cheese and scallions
\$95.

Roasted Beef Tenderloin
caramelized onions, horseradish cream
\$150.

Salt & Pepper Fried Shrimp
peach Jezebel sauce
\$150.

Charleston Caviar
housemade pimiento cheese, Charleston flatbread
\$95.

Miniature Crab Cakes
Creole sauce
\$175.00

Cold Poached Shrimp
cocktail sauce
\$175.



Upper Level Bar

(Drinks on a consumption basis)

All liquor drinks are subject to a 16% sales tax

House Brands ~ 6.50

Bacardi, Gordon's Gin, Jim Beam, Jose Cuervo,
Seagrams, Smirnoff, Dewars

Premium Brands ~ 8. -16.

Basil Hayden, Bombay Sapphire, Canadian Club,
Chivas, Crown Royal, Grey Goose,
Jack Daniels, Johnnie Walker Red, Makers Mark,
McCallan, Mount Gay, Ketel One Vodka,
Tito's Vodka, Wild Turkey

Domestic Beer ~ 4.00

Budweiser, Bud Light, Michelob Light,

Imported Beer ~ 5.00

Amstel Light, Heineken, Palmetto Amber,
Haake-Beck (non-alcoholic)

Cordials ~ 11.- 16.

Amaretto, B&B, Baileys, Chambord, Courvoisier,
Frangelico, Grand Marnier, Kahlua,
Peach Schnapps, Sambucca, Tia Maria

This list is subject to change and availability.



Wine Selections

White

- Jordan Napa Chardonnay ~ 58.
- Merryvale Chardonnay ~ 43.
- Sean Minor Chardonnay ~ 36.
- Sonoma Cutrer Chardonnay ~ 45.
- Mer Soleil Chadonnay ~ 55.
- Emmolo, Napa Sauvignon Blanc ~ 52.
- Honig, Napa Sauvignon Blanc ~ 36.
- Sancerre Blanc, Philippe Girard ~ 62.
- Pazo Senorans Albarino ~ 39.
- “J” Russian River Pinot Gris ~ 38.

Red

- Duckhorn Napa Merlot ~ 67
- Dynamite Merlot ~ 46.
- L'Ecole Merlot ~ 51
- Rutherford Ranch Napa, Merlot ~ 39.
- Alexander Valley Cabernet ~ 48.
- Benziger Cabernet ~ 59.
- Dynamite Cabernet ~ 46.
- Honig, Napa Valley Cabernet ~ 75.
- Merryvale Cabernet ~ 54.
- Stag's Leap Winery Cabernet ~ 85.
- ZD Napa Cabernet ~ 92.
- Mark West Pinot Noir ~ 36.
- Calera Central Coast Pinot Noir ~ 64.
- Elouan Willamette Valley Pinot Noir ~ 46.
- Stag's Leap Petit Syrah ~ 62.
- Tikal Malbec Patriota Mendoza 2012 ~ 52.
- Fairview Shiraz ~ 38.

Champagne / Sparkling

- Santome Extra Dry Prosecco ~ 42.
- Domaine Carneros ~ 49.
- Marquis de la Tour ~ 40.
- Moet & Chandon Imperial. ~ 85.
- Nicolas Feuillatte, Rose ~ 65.

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