



Lunch Service from 11:30 AM

185 East Bay Street
Charleston, SC 29401
843.937.4012 x 241



Thank you for your interest in Magnolias. We have constructed 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, entrée selection is limited to the 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 10 days from the booking date.

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 25-person minimum and the Primrose Room has a 40 person minimum. To utilize the entire space there is 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. All outside decor must be approved by HMGI.

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. Access garage using Cone Street.



Menu (option 1)

Starters

(placed on the table for guests to share)

Fried Green Tomatoes

white cheddar grits, country ham, caramelized onion chutney,
tomato butter

Housemade Pimiento Cheese

Charleston flatbread

Entrée Selection

Smoked Turkey Wrap

romaine, tomatoes, olives, feta, red onion,
lemon-dill vinaigrette, housemade potato chips

Shrimp & Sausage over Grits

creamy white grits, tasso ham gravy

Charleston Crab Cake Sandwich

red leaf lettuce, tomato, Creole rémoulade,
housemade potato chips

Dessert

Magnolias Autumn Spice Cake

cinnamon toast ice cream, caramel sauce,
freshly whipped cream

This menu is priced at \$33.00 per person and includes coffee or tea. Please note this price does not include 21% service fee or the 11% sales tax.



Menu (option 2)

Soup

Creamy Tomato Bisque
shaved Parmesan

Entree Selection

Salmon Au Poivre
artichoke hearts, roasted potatoes, diced egg, green beans,
Greek olives, lemon caper vinaigrette

Herb Grilled Chicken Salad
mixed greens, feta cheese, cornbread croutons,
sweet corn relish, grape tomatoes,
honey-chipotle vinaigrette

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

Dessert

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

This menu is priced at \$36.00 per person and includes coffee or tea. Please note this price does not include 21% service fee or the 11% sales tax.



Menu (option 3)

Appetizer

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

Entrée Selection

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

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

Charleston Crab Cake
hoppin' John risotto, shrimp, okra & sweet corn fricassee,
tomato butter

Dessert

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

This menu is priced at \$42.00 per person and includes coffee or tea. Please note this price does not include 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.

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

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

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

Miniature Crab Cakes
Creole sauce
\$175.

Cold Poached Shrimp
cocktail sauce
\$175.



Upper Level Bar
(Drinks on a consumption basis)

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, Maker's Mark, Macallan 12,
Mount Gay, Stolichnaya Vodka, Tito's Vodka, Wild Turkey

Domestic Beer ~ 4

Budweiser, Bud Light, Michelob Light

Imported Beer ~ 5

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

This list is subject to change. All liquor drinks are subject
to 16% sales tax and 21 % service fee



Wine Selections

White

- Duckhorn Decoy Chardonnay ~ 40.
- Jordan Napa Chardonnay ~ 58.
- Merryvale Chardonnay ~ 45.
- Mer Soleil Rutherford Chardonnay ~ 55.
- Sean Minor Chardonnay ~ 36.
- Sonoma Cutrer Chardonnay ~ 45.
- Duckhorn Decoy Sauvignon Blanc ~ 36.
- Emmolo, Napa, Sauvignon Blanc ~ 52.
- Fournier, Vin de France Sauvignon ~ 42.
- Honig Napa Valley Sauvignon Blanc ~ 36.
- Sancerre Blanc, Philippe Girard ~ 62.
- “J” Russian River Pinot Gris ~ 38.
- Pazo Senoras Albarino ~ 39.

Red

- Duckhorn Napa Merlot ~ 67.
- Dynamite Merlot ~ 46.
- L'ecole Merlot ~ 51.
- Rutherford Ranch Napa Merlot ~ 39.
- Alexander Valley Cabernet ~ 48.
- Benziger Cabernet ~ 59.
- Duckhorn Decoy Cabernet ~ 50.
- Dynamite Cabernet ~ 46.
- Honig Napa Valley Cabernet ~ 75.
- Merryvale Cabernet ~ 54.
- Stag's Leap Winery Napa Cabernet ~ 85.
- Mark West Pinot Noir ~ 36.
- Elouan Willamette Valley Pinot Noir ~ 46.
- Talbot, Pinot Noir ~ 64.
- Fairview Shiraz ~ 38.
- Tikal Malbec Patriota Mendoza ~ 52.
- Stag's Leap Petit Sirah ~ 62.

Champagne / Sparkling

- Santome Extra Dry Prosecco ~ 42.
- Domaine, Carneros ~ 49.
- Marquis de la Tour ~ 40.
- Moet & Chandon White Star N.V. ~ 85.
- Nicolas Feuillatte Rose ~ 65.
- Veuve Clicquot Yellow Label N.V. ~ 80.

This list is subject to change and availability - All wine selections are subject to 11% sales tax and 21 % service fee