



# MAGNOLIAS PRIVATE DINING

UPPER LEVEL GALLERY



Thank you for your interest in Magnolias Upper Level Gallery. Our private dining facilities offer two elegant dining rooms located directly above Magnolias restaurant. The Wine Room can accommodate groups of up to 30 and the Primrose Room can accommodate groups of up to 78.

*For availability and pricing, please complete a Private Dining Inquiry form which is found on our website.*

## **Cancellation Policy**

If a cancellation occurs within 60 days of the event, the credit card on file will be charged the Food & Beverage minimum listed on the preliminary or function contract.

## **Menu & Beverage Selections**

Menu selections will be available 4 weeks prior to the event and should be finalized no later than 2 weeks prior to the event. Alcoholic beverages are charged on consumption: wine & beer service is on a per-bottle basis, and cocktails are on a per-drink basis. When offering a cash bar, there is a \$150.00 bartender fee.

## **Parking**

There is a pay-to-park lot located directly next to the restaurant that is available evenings and all day on weekends. There is also the Concord Cumberland Parking Garage located directly across the street, accessible using the Cone Street entrance.

## **Payment**

Full and final payment is due at the conclusion of the event. All items are subject to a 11% sales tax and 23% service charge, with the exception of liquor which is a 16% sales tax and 23% service charge.

## **Confirmation**

To secure the space, you will need to sign a preliminary contract and submit the credit card authorization form. There is a one-time, non-refundable room fee that is due upon booking. Magnolias also requires a guaranteed guest count to be submitted no later than one week prior to the event. The host will be charged the guaranteed number or actual attendees, whichever is greater.





# DINNER MENUS

## **French Quarter Menu**

Three course menu with  
choice of soup or salad,  
choice of three entrées and dessert

## **East Bay Menu**

Four course menu with soup, salad,  
choice of three entrées and dessert

## **Southern Magnolia Menu**

Four course menu with an appetizer, salad,  
choice of three entrées and dessert

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*Pricing will be determined by menu selections  
chosen 4 weeks prior to the event.*





# MENU SELECTIONS

## appetizers | soups | salads

### Fried Green Tomatoes

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

### Down South Egg Roll

collard greens, chicken, tasso, red pepper purée, spicy mustard, peach chutney

### Creamy Tomato Bisque

chiffonade of basil

### Blue Crab Bisque

chives

### Wadmalaw Field Greens Salad

tomatoes, carrots, goat cheese, lingonberry vinaigrette

### Southern Caesar Salad

shaved Parmesan, cornbread croutons

### Wedge Salad

iceberg lettuce, tomatoes, bacon, blue cheese, buttermilk ranch, balsamic drizzle

## entrées

### Pan Roasted Market Catch

whipped potatoes, Lowcountry succotash, lemon beurre blanc

### Blackened Salmon

red rice with tasso & sausage, collard greens, tomato butter

### Parmesan Crusted Market Catch

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

### Shellfish over Grits

sautéed shrimp, sea scallops, creamy white grits, lobster butter sauce, fried spinach

### Buttermilk Fried Chicken Breast

mashed potatoes, collard greens, creamed corn, cracked pepper biscuit, sausage herb gravy

### Smoked Double Thick Pork Chop

mac & cheese, sautéed green beans, apple sauce

### Braised Beef Short Ribs

confit of fingerling potatoes, rosemary sea salt, English peas, beef jus

### Grilled Filet of Beef

melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, Madeira, demi-glace



# MENU SELECTIONS

## desserts

Magnolias Warm Cream Cheese Brownie

pecans, white chocolate ice cream,  
caramel & fudge sauces

Southern Pecan Pie

bourbon caramel sauce, vanilla bean ice cream

Cream Cheese Pound Cake

blueberry thyme compote, lemon curd, vanilla bean ice cream

## hors d'oeuvres

Miniature Down South Egg Roll

peach Jezebel sauce

Charleston Caviar

housemade pimiento cheese, Charleston flatbread

Cold Poached Shrimp

cocktail sauce

Blue Crab Fritters

Creole sauce

Salt & Pepper Fried Shrimp

peach Jezebel sauce

Deviled Eggs



# BEVERAGE SELECTIONS

## white wine

Jordan Russian River Chardonnay  
Talbot "Kali Hart" Monterey Chardonnay  
Sean Minor California Chardonnay  
Maso Canali Trentino Pinot Grigio  
Nik Weis Urban Riesling Germany  
Cakebread Cellars Napa Sauvignon Blanc  
Whitehaven Marlborough Sauvignon Blanc  
Pighin Friuli Italy Sauvignon Blanc

## champagne - sparkling

La Marca Prosecco Italy  
Moet & Chandon Brut Imperial France  
Piper Sonoma Brut Rosé California

## red wine

Benziger Sonoma Cabernet Sauvignon  
Honig Napa Cabernet Sauvignon  
Oberon Napa Cabernet Sauvignon  
L'Ecole No. 41 Columbia Valley Merlot  
Rutherford Ranch Napa Merlot  
Cambria "Clone IV" California Pinot Noir  
MacMurray Ranch Russian River Pinot Noir  
Crios Valle de Uco Malbec

*If there is a particular wine you are looking for,  
please inquire with our wine director, Bill Netherland*

## beer

Rotating selection  
of domestic, imported & local beers

## liquor

Variety of premium & well brands

### Contact:

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843.937.4012 ext 241  
privatediningcharleston.com

