

# 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 24 and the Primrose Room can accommodate groups of up to 72.

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

### 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.

### Payment

60 days prior to the event, a non-refundable deposit equaling 50% of the Food & Beverage minimum will be applied to the card on file. The remaining balance is due at the conclusion of the event. If the reservation is made within 60 days of the event, the 50% non-refundable deposit will be due upon booking. All items are subject to a 11% sales tax and 24% service charge, with the exception of liquor which is a 16% sales tax and 24% service charge.

### Cancellation Policy

If a cancellation occurs within 30 days of the event, the credit card on file will be charged the remaining balance of the Food & Beverage minimum listed on the preliminary or function contract.

### Menu & Beverage Selections

Menu & beverage 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 cash bar fee.

### Parking

There is a pay-to-park lot located directly next to the restaurant. There is also the Concord Cumberland Parking Garage located directly across the street, accessible using the Cone Street entrance.



# DINNER MENUS

## French Quarter Menu

Three course menu with  
choice of two selections for first course  
(appetizer, soup *or* salad),  
choice of three entrées and dessert

## East Bay Menu

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

## Southern Magnolia Menu

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

### Magnolias Classic Vegetarian

fried green tomatoes & melted pimiento cheese,  
whipped potatoes, sautéed green beans & spinach,  
warm asparagus, sweet corn & tomato salad, tomato butter

### 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

### Spicy Shrimp & Sausage

tasso gravy, creamy white grits

### 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

### Southern Pecan Pie

bourbon caramel sauce, vanilla bean ice cream

### Key Lime Tart

raspberry coulis, vanilla whipped cream, white chocolate curls

### Cream Cheese Pound Cake

lemon curd, blueberry compote,  
brown sugar crumble, vanilla bean ice cream

## Family-Style Appetizer Platters

*Offered in addition to the French Quarter, East Bay  
or Southern Magnolia menus*

### 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

### Chicken Nuggets & Caviar

chive crème fraîche, hot honey drizzle

### Crab & Roasted Corn Fritters

Creole rémoulade

### Salt & Pepper Fried Shrimp

Old Bay rémoulade

## Hors d'Oeuvres

*50 pieces per order*

### Deviled Eggs

crumbled bacon

### Crab & Roasted Corn Fritters

Creole rémoulade

### Pimiento Cheese Stuffed Peppadew Peppers

### Miniature Tomato Tarts

Parmesan cheese

### Salt & Pepper Fried Shrimp

Old Bay rémoulade

### Chicken Nuggets & Caviar

chive crème fraîche, hot honey drizzle

### Miniature Crab Cakes

Creole rémoulade

# BEVERAGE SELECTIONS

*Wine selections must be made in advance along with menu 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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privatediningcharleston.com





