



PRIVATE EVENTS

AT

HIGH COTTON




A historic downtown Charleston location, three distinctive private dining rooms, fine food, drink and grand hospitality promise exceptional, memorable events.

Looking for additional information?

Visit our website www.HighCottonCharleston.com or contact

Lindsay Brooks, Private Dining Coordinator or John St. John, General Manager 843.724.3815.





PRIVATE DINING INFORMATION

MENU SELECTION

High Cotton offers a number of private dining menu options. Our team is also available to assist in creating customized menus. Menu selections should be made no later than three weeks prior to the scheduled event. Menu prices and items are subject to change pending a signed contract. Please inform our private dining coordinator of any dietary restrictions or food allergies.

BEVERAGE SELECTION

Wine selections should be made no later than two weeks prior to the scheduled event. Alcohol selections are offered based on the host's choices for each event. Please see our beverage options for different packages. Our sommelier is also happy to assist you with any beverage questions or needs you may have. Additionally, we also offer wine tasting dinner and pairings unique to your selected menu.

ROOM SPECIFICATIONS

With vintage brick, mahogany molding and French doors that open to a patio for al fresco entertaining, the **French Quarter Room** warmly welcomes an array of wedding, social and business events. The French Quarter Room can accommodate up to 64 guests for a seated event and 75-80 for a reception.

With prime views of the street for which its names, the **East Bay Room** boasts satin walls and an ornate fireplace creating a sophisticated, intimate space for brides, partygoers and business. The East Bay Room can accommodate up to 36 guests for a seated event and 40 for a reception.

The **Main Dining Room** combines exposed brick, heart pine floors, abundant natural light and views of East Bay Street to create a casually elegant, purely Charleston space for a truly exceptional business, social or wedding event. The Main Dining Room can accommodate up to 70-100 guests for a seated event and 150 for a reception.

To view pictures of all of the rooms please visit our website at www.HighCottonCharleston.com.

ROOM FEE & SERVICE CHARGE

There is a \$100 room fee for private events in the French Quarter Room and East Bay Room. Please inquire about the room fee for the Main Dining Room.

A 20% service charge and a 10.5% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 5% state sales tax.

DEPOSIT / PAYMENT

A deposit of \$10 per person is required to confirm an event. In the event of a cancellation, the deposit will be fully refunded if a 30 day notice is given prior to the scheduled event. Any cancellations made within 30 days of scheduled event will result in a non-refundable deposit.

One check will be presented upon conclusion of the event. Payment in full is due at that time unless other arrangements have been previously made. The deposit received will be deducted from the final bill.

GUARANTEE

A final guaranteed guest count is required 72 business hours prior to the scheduled event. If no guaranteed guest count is given, the client will be billed based on the original estimate given or the actual number of guests, whichever is greater.

AUDIO VISUAL

High Cotton can assist you with many audio visual needs. You may rent a 6' x 6' screen for \$20, an LCD projector for \$100, and a portable sound system, including a wireless microphone, for \$75. Prices includes set up and break-down. Charges are subject to a 20% service charge and a 10.5% sales tax.

INTERNET

The French Quarter Room has both High Speed Wireless and High Speed DSL for your internet needs. This amenity is offered free of charge.

FLORAL ARRANGEMENTS

Though the French Quarter Room and East Bay Room do not come with floral arrangements, our private events staff can create arrangements to fit your event. All arrangements begin at \$45.00 each. Please contact our private dining coordinator for details. Charges are subject to a 20% service charge and a 10.5% sales tax.

MISCELLANEOUS CHARGES

High Cotton does not allow alcoholic beverages to be brought in for an event. If you choose to bring your own cake a \$3 per person plating fee will apply. All miscellaneous charges are subject to a 20% service charge and a 10.5% sales tax.

ENTERTAINMENT

High Cotton features live jazz Sunday through Thursday 6-10pm, Friday and Saturday 7-11pm and during Sunday brunch 10-2pm. The live music can be heard in all of our dining rooms. If you prefer a different style of music during your event, the French Quarter room is equipped with 99 channels of satellite radio . We also have an iPod hook-up allowing you to play your own music.



HORS D'OEUVRES

HOT

Priced per piece

NY STRIP BROCHETTE Henry Bain glaze 3.00

LAMB CHOP LOLLIPOP rosemary orange glaze 4.00

TEMPURA CHICKEN yuzu vinaigrette 1.50

BACON WRAPPED SHRIMP mustard barbeque sauce 2.50

JUMBO LUMP CRAB CAKES creole rémoulade 3.50

BUTTERMILK FRIED OYSTERS green goddess dip 1.50

STUFFED MUSHROOMS goat cheese and spinach 1.50

BRAISED PORK BISCUITS Carolina mustard sauce 1.50

PECAN FRIED LOCAL GOAT CHEESE local honey 1.25



GOLD

Priced per piece

DEVEILED EGGS AND BACON farmer egg 1.

CLASSIC SHRIMP COCKTAIL traditional cocktail sauce, lemons 2.50

TUNA TARTARE won ton chip, sesame, soy reduction 2.50

HOUSE CURED SALAMI herbed cream cheese 1.25

CAPRESE SALAD SKEWERS grape tomatoes, basil, mozzarella, balsamic 1.25

OYSTERS ON THE HALF SHELL mignonette Market Price.

PLATTERS

Priced per person

HOUSE-MADE PIMENTO CHEESE DIP benne seed crackers 2.50

TRADITIONAL SMOKED SALMON toasted lavash, chopped egg, shallots, capers, crème fraîche 6.

DOMESTIC ARTISANAL CHEESE AND FRUIT DISPLAY water crackers, green apples, figs, grapes 7.

HIGH COTTON CHARCUTERIE house-cured salamis, hams, rillettes, pâtés, toasted peppers, olives, pickles, mustard, toast 7.

VEGETABLE PLATTER assortment of steamed and raw 4.

HIGH COTTON SEAFOOD TOWER jumbo shrimp, crab claws, mussels, crabmeat, oyster mignonette, cocktail sauce Market Price.

(minimum 20 people)



BEVERAGES

When planning your event the style, accessibility and options for beverages are as important as the cuisine, service and décor.

In many cases, a beverage is the first offering to a guest upon arrival, and lays the foundation for the guest's experience, comfort, and enjoyment. Start the event with bit of flair, whimsy, formality, fun or an expression of the "personality" of the host, guest of honor or occasion.

We are pleased to offer several beverage menus and packages for our private dining clients. In addition to the menus below, we can accommodate special requests for beverage inclusions, such as signature drinks and bar "themes" – e.g. martini bar, champagne and sparkling wine bar, spirits tastings and flights, tropical and cultural themes.

SERVICE OPTIONS

OPTION #1: PRIVATE SATELLITE BAR

Enjoy a private bar in your event room with a dedicated bartender(s) to serve your guests.

There is a two hour minimum for a private bar, and a set-up fee of \$75. A private Cash Bar is available upon request. Cash Bar prices include all state and city taxes.

PREMIUM LIQUORS 10.

CALL LIQUORS 8.

WELL LIQUORS 7.

MAVERICK PRIVATE LABEL WINES 8.

DOMESTIC BEERS 4.

IMPORTED BEERS 5.

SOFT DRINKS 3.

(price per drink)

Or, you may choose one of the bar packages listed below.

All Private Bar Packages include domestic and imported beers, Maverick Private Label red and white wine, mixers, sodas and juices.

MAVERICK PRIVATE LABEL BAR PACKAGE

12. per person for the first hour
8. per person for each additional hour

MAVERICK VERY VERY VODKA

MAVERICK VERY BERRY VODKA

MAVERICK VERY CITRUS VODKA

MAVERICK SLINGIN' GIN

MAVERICK BOURBON WHISKEY

MAVERICK RENEGADE RUM

MAVERICK TEQUILA MAS FINA

J & B SCOTCH



CALL BRAND BAR PACKAGE

14. per person for the first hour
10. per person for each additional hour

STOLI VODKA

TANQUERAY GIN

BOMBAY SAPPHIRE

CANADIAN CLUB WHISKEY

DEWAR'S SCOTCH

JACK DANIELS BOURBON

MT. GAY RUM

JOSE CUERVO TEQUILA

PREMIUM BRAND BAR PACKAGE

16. per person for the first hour
12. per person for each additional hour

GREY GOOSE VODKA

TANQUERAY TEN GIN

CROWN ROYAL WHISKEY

CHIVAS SCOTCH

MAKERS MARK BOURBON

JOSE CUERVO REPOSADO



EYE OPENER PACKAGE

Available during lunch and brunch
10. per person for the first hour
6. per person for each additional hour

BLOODY MARYS

MIMOSAS

BELLINIS

MAVERICK RED AND WHITE WINES

SPARKLING WINE

DOMESTIC BEERS

IMPORTED BEERS

FRESH JUICE, MINERAL WATER, SODAS

OPTION #2: COCKTAIL AND BEVERAGE SERVICE

Enjoy a full or partial selection of all beers, wines, liquors and soft drinks in stock, served to your guests as they order. Consumption Bill of Fare* will be added to the final check presented at the end of event.

*For efficiency of service we are not able to offer separate checks for beverage purchases at private dining functions.

ADDITIONAL WINE SELECTIONS FOR DINNER SERVICE

Our professional team of sommeliers will be delighted to assist you with the wine selections for your event; pairing wines with your menu and working within your budget.

You are welcome to choose any wine from our full wine list and Reserve wine list, based on availability.

To make your selection as simple as possible, the following are some popular suggestions. **Please choose one white and one red:**

MAVERICK PRIVATE LABEL PACKAGE

CHAMPAGNE TOAST – LAMARCA PROSECCO, VENETO, ITALY 32.

MAVERICK SOUTHERN KITCHENS PRIVATE LABEL CHARDONNAY 32.

(Bottled exclusively for Maverick by DeLoach Vineyards in Sonoma)

MAVERICK SOUTHERN KITCHENS PRIVATE LABEL CLARET 36.

(Bottled exclusively for Maverick by DeLoach Vineyards in Sonoma)

STELLA PINOT GRIGIO, UMBRIA, ITALY 32.

CONO SUR PINOT NOIR, CHILE 32.



VILLAGES PACKAGE

CHAMPAGNE TOAST- BAILLY-LAPIERRE CREMANT DE BOURGOGNE, BURGUNDY 56.

WHITEHAVEN SAUVIGNON BLANC, MARBOROUGH, NEW ZEALAND 40.

SONOMA CUTRER CHARDONNAY, RUSSIAN RIVER VALLEY 48.

WITNESS TREE “CHAINSAW” PINOT NOIR, WILLAMETTE VALLEY, OREGON 45.

TREFETHEN MERLOT, NAPA VALLEY, CALIFORNIA 42.

PREMIER CRU PACKAGE

CHAMPAGNE TOAST – ARGYLE BRUT ROSÉ, WILAMETTE VALLEY, OREGON 72.

STAG’S LEAP SAUVIGNON BLANC, NAPA, CALIFORNIA 62.

WILDHORSE UNBRIDLED CHARDONNAY, NAPA, CALIFORNIA 52.

ROW 11 “VINAS 3” PINOT NOIR, RUSSIAN RIVER VALLEY 55.

J LOHR “HILLTOP VINEYARD” PASO ROBLES, CALIFORNIA 54.



GRAND CRU PACKAGE

CHAMPAGNE TOAST – PETERS GRAND CRU, LE MESNIL SUR OGER 120.

FAR NIENTE CHARDONNAY, NAPA 120.

HESS CABERNET SAUVIGNON, MOUNT VEEDER, NAPA 95.

STOLLER PINOT NOIR, DUNDEE HILLS, WILLAMETTE VALLEY, OREGON 98.

BENNET LANE “MAXIMUS”, NAPA 76.



SOMMELIER PACKAGE

Our sommeliers are happy to work with you craft wine pairings for your event. Wine selections are subject to availability and