



# 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](http://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](http://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.



## LUNCH MENUS

Please select from the following menus.

Our lunch menus include your choice of one first course, three entrées and one dessert.  
All menus are served with fresh baked bread, coffee and iced tea.

### MARKET STREET LUNCH

22. per person

Please select three entrées

**CAROLINA SHRIMP RÉMOULADE** iceberg lettuce, grape tomatoes, Benton's bacon, scallions, creole spiced dressing

**HERB GRILLED SHRIMP** warm salad of tiny green beans, shallots, grape tomatoes, Dijon vinaigrette

**GRILLED CHICKEN CAESAR SALAD** hearts of romaine lettuce, sourdough croutons, Parmesan, tomatoes, basil pesto

**6OZ. GRILLED BASEBALL SIRLOIN** roasted garlic mashed potatoes, green beans, Cabernet reduction

**CHICKEN "BLT"** fried green tomatoes, bibb lettuce, house-smoked bacon, pimento cheese, house-cut fries



### GEORGE STREET LUNCH

25. per person

Please select three entrées

**STEAK AND EGGS** carved hanger steak, two fried eggs, Timms Mill grits, Henry Bain steak sauce

**SHRIMP AND GRITS** smoked chicken Andouille sausage, tomatoes, leeks, fennel, shrimp broth

**HERB CRUSTED SAUTÉED SALMON** baby spinach salad, applewood smoked bacon, grape tomatoes, chopped egg, whole grain vinaigrette

**PAN-SEARED YELLOWFIN TUNA** grilled local vegetables, caper olive salad

**SALTIMBOCCA LOCAL CHICKEN** red wine reduction, Timms Mill grits

# KING STREET LUNCH

28. per person

Please select three entrées

**SURF AND TURF** carved hanger steak, grilled local shrimp, spinach, Cabernet reduction

**SAUTÉED EAST COAST FLOUNDER** grilled local vegetables, lemon caper beurre blanc

**SAUTÉED CHICKEN MARSALA** cremini mushrooms, Timms Mill grits, caramelized onion, sweet Marsala jus

**MAINE LOBSTER AND AVOCADO SALAD** marinated tomatoes, citrus, baby greens,  
tarragon vinaigrette



## FIRST COURSE

Please select one

**CHARLESTON CRAB SOUP** blue lump crab, sherry butter, chives

**SAVORY CREAM OF MUSHROOM SOUP** aromatic herbs, truffle crème fraîche

**CLAM CHOWDER** tomatoes, fennel, smoked bacon, Yukon gold potatoes

**MIXED FIELD GREENS** carrots, radish, sunflower seeds, croutons,  
house vinaigrette or green goddess dressing

**HIGH COTTON CAESAR SALAD** sourdough croutons, Parmesan, traditional dressing

**SEASONAL FRUIT** local honey, mint



## DESSERT

Please select one

**GRAND MARNIER CRÈME BRÛLÉE** candied orange, vanilla whipped cream

**BUTTERMILK POUND CAKE** seasonal fruit compote, whipped cream

**PEANUT BUTTER PIE** banana cream, brûléed banana

**CLASSIC SOUTHERN PECAN PIE** bourbon caramel sauce

**HIGH COTTON CHEESECAKE** turtle sauce, whipped cream, mint

**KEY LIME TART** raspberry coulis, whipped cream, mint

*All prices are subject to 20% service charge and 10.5% sales tax.*



## 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 pricing at the time of the event.