

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 26% service charge, with the exception of liquor which is a 16% sales tax and 26% 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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