

Magnolias Private Dining Upper Level Gallery





Thank you for your interest in Magnolias Private Dining. The Upper Level Gallery offers 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. Combined, the Upper Level Gallery can accommodate groups up to 102 people.

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 (up to 48 people), 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.

Magnolias Private Dining Room Capacities

The Wine Room

One Long Table

Up to 16 people

Crescents of 5 people for Presentation Seating

Up to 20 people

48-inch Rounds of 6 people

17 to 24 people



The Primrose Room

Crescents of 5 people for Presentation Seating

21 to 45 people

48-inch Rounds of 6 people

25 to 48 people



The Upper Level Gallery

Crescents of 5 people for Presentation Seating

46 to 60 people

48-inch Rounds of 6 people

49 to 102 people

DINNER MENUS

French Quarter Menu

Three course menu with choice of
any two appetizer, soup or salad selections,
choice of three entrées and one dessert

East Bay Menu

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

Southern Magnolia Menu

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

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



Hors d'Oeuvres

50 pieces per order

Deviled Eggs

traditional, pimiento cheese *or* smoked trout

Mini Tomato Pies

fresh basil

Fried Mac & Cheese

bacon jam, hot pepper relish

Mini Fried Chicken Biscuits

pickles, mayo

BBQ Pulled Pork

crispy cornbread, pickled okra

Salt & Pepper Fried Shrimp

peach Jezebel sauce

Miniature Crab Cakes

Creole rémoulade

Housemade Pimiento Cheese

Charleston flatbread

Shrimp Cocktail

brandied cocktail sauce

*All hors d'oeuvres are passed with the exception of
the Housemade Pimiento Cheese and Shrimp Cocktail*



Family-Style Appetizer Platters

*Offered in addition to the French Quarter, East Bay
or Southern Magnolia menus
Limit of two selections*

Fried Green Tomatoes

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

Housemade Pimiento Cheese

Charleston Flatbread

Mini Tomato Pies

fresh basil

Deviled Eggs

traditional, pimiento cheese *or* smoked trout

Down South Egg Roll

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

Miniature Crab Cakes

summer pea succotash, poblano beurre blanc



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

Charleston Crab Cake

summer pea succotash, poblano beurre blanc

Red Pepper & Tomato Soup*

smoked cheddar, pico de gallo

**is gluten free*

Blue Crab Bisque

chives

House Salad

boiled peanuts, cucumbers, heirloom tomatoes, pickled okra,
green Tabasco ranch, cornbread croutons

Beets & Berries

arugula, honey roasted nuts, radishes, berries,
whipped ricotta, lemon poppy seed dressing

Southern Caesar Salad

shaved Parmesan, bacon lardons, cornbread croutons

Entrées

Magnolias Classic Vegetarian*
fried green tomatoes & melted pimiento cheese,
whipped potatoes, sautéed green beans & spinach,
warm asparagus, sweet corn & tomato salad, tomato butter
**can be modified to be vegan & gluten-free*

Shellfish Gumbo
shrimp, scallops, okra, alligator andouille, crab rice

Market Catch
white wine risotto, heirloom tomatoes,
summer squash, stone fruit marmalade

Seared Salmon
roasted marble potatoes, artichokes, sherry mushrooms,
red peppers, lemon caper vinaigrette

Parmesan Crusted Flounder**
creek shrimp & jasmine rice pillo, warm asparagus, sweet corn & tomato salad, citrus beurre blanc
***subject to change based on availability*

Shrimp & Sausage over Grits
tasso ham gravy, Marsh Hen Mill speckled grits

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn,
cracked pepper biscuit, herb gravy

Filet of Beef
melted pimiento cheese, herb potato cake,
grilled Roma tomatoes, asparagus, demi-glace

Surf & Turf
petite filet of beef, choice of a crab cake or grilled shrimp,
au gratin potatoes, baby spinach, bordelaise

Desserts

Southern Pecan Pie
bourbon caramel sauce, vanilla bean ice cream

Key Lime Tart
raspberry coulis, vanilla whipped cream

Cream Cheese Pound Cake
macerated strawberries, vanilla whipped cream,
lemon curd, brown sugar crumble, vanilla bean ice cream

Assorted Dessert Platters For the Table
(Choose 3)

Brownie Bites, Key Lime Tartlets, Mini Pecan Pies, Pecan Chewies,
Salted Caramel & Chocolate Ganache Snobinettes*, Coconut Macaroons*

**gluten-free*

BEVERAGE SELECTIONS

Wine selections must be made in advance along with menu selections.

White Wine

Chardonnay, Jordan Russian River

Chardonnay, Hahn California

Chardonnay, Far Niente "Post & Beam"
Carneros

Chardonnay, Hartford Court Russian River

Pinot Grigio, Maso Canali Trentino

Sauvignon Blanc, Duckhorn North Coast

Sauvignon Blanc, Whitehaven Marlborough

Champagne - Sparkling

La Marca Prosecco Italy

Moet & Chandon Brut Imperial France

Red Wine

Cabernet Sauvignon, Hahn California

Cabernet Sauvignon, Far Niente "Post & Beam"
Napa Valley

Cabernet Sauvignon, Honig Napa Valley

Cabernet Sauvignon, Oberon Napa Valley

Merlot, L'Ecole No. 41 Columbia Valley

Pinot Noir, MacMurray Ranch Russian River

Malbec, Catena Mendoza

*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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