

BOOKING INFORMATION

PRIVATE
DINING

UPDATED SEPTEMBER 2021

Thank you for considering The Shaved Duck Restaurant for your upcoming event. Our **private dining room can accommodate a MAX of 30 guests for seated events.**

Our room specifications & minimums are geared towards parties of 15 guests or more. **For larger events (50+ guests) a full restaurant buyout is available.** *Minimums vary.*

NO ROOM FEE REQUIRED

- There is no charge for use of the room, **as long as the minimum spend is met.** *Food & Beverage minimums are subject to seasonal change.*

F&B MINIMUM SPEND REQUIREMENTS:

- **Tuesday - Thursday** (*Closed Mondays*) | \$450.00 (*\$100 deposit*)
 - **Friday & Saturday** | \$1,000.00 (*\$300 deposit*)
 - **Brunch Events** (Sat. & Sun. 10:30am - 2pm) | \$300.00 (*\$50 deposit*)
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TO SECURE A RESERVATION

- To secure a reservation, we require a signed event **contract & credit card authorization on file.**
 - Event **bookings require a deposit** in advance to confirm the reservation (*to be applied to the final balance*). Due dates are determined in relation to the date of your event.
 - Basic service items are provided at no charge. Additional fees may occur, depending on requests. **Prices listed do not include:** alcoholic beverages, administrative fees (if applicable), tax or gratuity.
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EVENT STYLES, MENU OPTIONS & AMENITIES

- **Options including** - *Light/Heavy appetizers, buffet-style events, seated dinners, brunch events,* or we can customize menu to suit your group.
- The room is equipped with **WIFI & 55" LED TV** for presentation display, available for guest use.
- If you have any questions or would like to schedule a time to view the space, please **contact Lauren Wrenn** at (804) 379-7505 or lauren@theshavedduckrestaurant.com
- **Thank you for your interest in hosting with The Duck, and we look forward to working with you!**

PRIVATE DINING

COURSE
PLATED
DINNERS

UPDATED SEPTEMBER 2021

COURSE PLATED DINNERS INCLUDE 2 COURSES, STARTING AT \$39 PER GUEST.

Soft drinks, tea & coffee included (all alcohol separate). Appetizers & Dessert options available for add-on. Please notify us of any allergies or dietary restrictions in advance.

SALADS: CHOOSE 1

MIXED GREENS SALAD

roasted tomato, pickled red onion,
champagne vinaigrette

HOUSE CAESAR

romaine, house dressing, pecorino, garlic
bread crumbs

INCLUDE HOUSE

BREAD SERVICE + Add \$2 per guest

individual servings, toasted, garlic-herb butter
(optional add-on with salad)

ENTREES: CHOOSE 3

CLASSIC

CHICKEN GNOCCHI

braised chicken, house Italian sausage, dried
tomato, fresh mozzarella, basil, corn, garlic cream

BONELESS PORK CHOP

whipped potatoes, seasonal squash, lemon sofrito

PAN-SEARED SALMON

seasonal vegetables, miso-maple glaze

SHRIMP & GRITS

smoked cheddar grits, peppers, onion, crispy
tasso ham, tomato pan sauce

HOUSE RATATOUILLE

fresh tomato, squash, onion, eggplant,
house tomato sauce (GF, VG)

CHOICE + Add \$18 per guest

CRISPY DUCK LEG

brioche crouton, braised local greens, pickled
vegetables, garlic-tomato butter

SEASONAL STEAK

8 oz. rotating selection, dijon potatoes, asparagus,
red wine-garlic butter

DUCK BREAST

bacon, leeks, white bean purée, champagne-scallion
vinaigrette (*PRE-ORDER in advance required.*)

*Highest upgrade selected is charged
for all guests.**

OPTIONAL: ADD DESSERT

Host choose 1 option. Add \$5 per guest

HOUSE CANDY BAR

graham cracker, peanut butter mousse, chocolate
ganache, salted caramel

SEASONAL CAKE

rotating selection, seasonal toppings

SPECIALTY DESSERT

PRE-ORDERS

house-made cakes & desserts, available in variety of
sizes for any occasion.

*PRE-ORDER in advance required -- See Specialty
Desserts menu for selections & pricing.*

Kid's menu available upon request (ages 12 & under).

PRIVATE DINING

A LA
CARTE

UPDATED SEPTEMBER 2021

Available in combination with any of our packaged offerings. Our Event Coordinator is available for recommendations regarding portions needed for your group. *Please notify us of any allergies or dietary restrictions in advance.*

APPETIZERS & A LA CARTE

HOUSE BREAD	15	MIXED GREENS SALAD	
toasted, garlic-herb butter (1 loaf serves 8-10)		local greens, roasted tomato, pickled red onion, champagne vinaigrette	
PIMENTO CHEESE	48	SMALL (serves 6-8)	16
corn chips, house pickles (1 pint serves 8-10)		MEDIUM (serves 12-15)	24
FRIED CRAB CAKES	90	LARGE (serves 20-25)	40
2 dozen (1 oz.) - lump crab, house aioli, scallion		HOUSE CAESAR SALAD	
HOUSE MEATBALLS	60	romaine, pecorino, house dressing, garlic bread crumbs	
2 dozen (1 oz.) - tomato sauce, pecorino		SMALL (serves 6-8)	20
CRAB & SEAFOOD DIP	80	MEDIUM (serves 12-15)	30
choice of house chips or toasted pita (1 pint serves 8-10)		LARGE (serves 20-25)	50
FRIED GREEN TOMATOES	30		
1 dozen - house tomato jam, goat cheese, garlic-herb oil			
HOUSE HUMMUS	30		
toasted pita, fresh vegetables (1 pint serves 8-10)			

*Please notify us of any allergies or dietary restrictions in advance.
We may be able to accommodate special requests, with advanced notice.*

BRUNCH EVENTS

BRUNCH
EVENTS

UPDATED SEPTEMBER 2021

BRUNCH SERVED BUFFET OR FAMILY-STYLE, STARTING AT \$23 PER GUEST.

Bookings available **Saturday & Sunday 10:30am - 2pm.**

Soft drinks, tea & coffee included (*all alcohol separate*). Appetizers & Dessert options available for add-on. *Please notify us of any allergies or dietary restrictions in advance.*

BRUNCH ENTREES: CHOOSE 2

CLASSIC

BISCUITS & GRAVY

butter milk biscuits, house sausage gravy

STUFFED FRENCH TOAST

house brioche, house jam, cream cheese frosting, bourbon-rosemary syrup

THE SHAVED SCRAMBLE

scrambled eggs, peppers, onion, smoked cheddar cheese

CHOICE + Add \$5 per guest

DUCK HASH

confit duck, smoked onions, peppers, brussels, potatoes, fried eggs, pickled red onion, chives

SHRIMP & GRITS

smoked cheddar grits, peppers, onion, crispy Tasso ham, tomato pan sauce

SALMON BENEDICT

poached salmon, English muffin, creole hollandaise, baked eggs

*Highest upgrade selected is charged for all guests.**

SIDES: CHOOSE 3

SCRAMBLED EGGS

HOUSE BACON

BRUNCH POTATOES

SMOKED CHEDDAR GRITS

HOUSE BISCUITS & JAM

BELGIAN WAFFLES

FRESH FRUIT

OPTIONAL: ADD DESSERT

Host choose 1 option. Add \$5 per guest

HOUSE CANDY BAR

graham cracker, peanut butter mousse, chocolate ganache, salted caramel

SEASONAL CAKE

rotating selection, seasonal topping

SPECIALTY DESSERT PRE-ORDERS

house-made cakes & desserts, available in variety of sizes for any occasion.

PRE-ORDER in advance required -- See Specialty Desserts menu for selections & pricing.

Kid's menu available upon request (ages 12 & under).

SPECIALTY DESSERTS

DESSERTS

UPDATED SEPTEMBER 2021

HOUSE-MADE DESSERT SELECTIONS AVAILABLE IN A VARIETY OF SIZES FOR ANY OCCASION. **PRE-ORDER ONLY (DINE-IN OR CARRY-OUT).**

CAKES

CARROT CAKE

cream cheese frosting, candied pecans, brandied raisin

SMALL (serves 6-8)	25
MEDIUM (serves 12-15)	40
LARGE (serves 20-25)	70

JAPANESE CHEESECAKE

crust-less, sponge-like texture, seasonal fruit topping

SMALL (serves 6-8)	35
MEDIUM (serves 12-15)	55

CHOCOLATE MOUSSE CAKE

dark chocolate, chocolate mousse, chocolate ganache, chocolate crumble

SMALL (serves 6-8)	35
MEDIUM (serves 12-15)	55
LARGE (serves 20-25)	80

HOUSE SPECIALTIES

CANDY BAR

graham cracker crust, peanut butter mousse, chocolate ganache, salted caramel

SMALL (serves 6-8)	35
MEDIUM (serves 12-15)	55
LARGE (serves 20-25)	80

LEMON BAR

Meyer lemon, shortbread crust, demerara, whipped cream

SMALL (serves 6-8)	35
MEDIUM (serves 12-15)	55
LARGE (serves 20-25)	80

We request orders be placed a minimum of 7 days prior to the desired due date.
A minimum of 72 hours advanced notice is required to guarantee specialty orders.

Please notify us of any allergies or dietary restrictions in advance.
Currently, we do not offer dairy free, sugar free or gluten free dessert options.
We may be able to accommodate special requests, with advanced notice.

BAR & BEVERAGE

BAR

AVAILABLE IN COMBINATION WITH ANY
OF OUR PACKAGED OFFERINGS.

BAR PACKAGES

INDIVIDUAL'S CHOICE

pricing varies depending upon selections.

All alcoholic beverages are paid for by the individual, upon consumption.

Includes craft cocktails, draft beer and wines.

HOST / OPEN BAR

pricing varies depending upon selections.

All alcoholic beverages are billed to the event host.

Includes craft cocktails, draft beer and wines.

HOUSE WINE & BEER

+ \$18 per guest

Includes house wines by glass and draft beers

Selections vary seasonally and based on availability.

Limit 3 per guest.

CUSTOM BAR

pricing varies depending upon selections.

These items are billed to host, while any other selections are paid for by individuals.

Select craft cocktails, draft beers and wine selections available, as determined by event host.

Drink tickets are available for guest use, upon request.

SIGNATURE COCKTAIL

pricing varies depending upon selections.

Work with our bar team to create a unique or customized cocktail for your special event.

Starting at \$12 each. Pricing will be determined prior to the event.

May be billed to the event host or to individuals, upon consumption.