Tempest Private Dining
Housed in the former Harriott Pinckney Home for Sailors in Charleston’s Market Street district, Tempest pays homage to the location’s rich history; offering guests local and sustainable seafood cooked over charcoal.

Phone
843.996.4966

Email
Sales@TempestCharleston.com

Location
32C N. Market Street
Charleston, SC 29401
Meet Our Sales Manager

CESAR TELLEZ

From intimate hosted dinners to large scale parties and events, our experienced team will help create a seamless and memorable event for you and your guests from beginning to end.

Phone
843.996.4966

Email
Cesar@the5thstreetgroup.com

Location
32C N. Market Street
Charleston, SC 29401
Event Spaces at a Glance

**Full Buyout**
90 SEATED | 130 STANDING

**Upstairs**
45 SEATED | 50 STANDING

**Downstairs**
32 SEATED | 40 STANDING

**Horseshoe**
24 SEATED

**Garden Patio**
18 SEATED
Upstairs
45 Seated
50 Standing Cocktail

Virtual Walk Through

Our main dining room is located upstairs overlooking the historic city market with a separate door for guests to enter to provide a fully private experience. A satellite bar is set up for ease of service, so our staff can attend to your every need.

Buyout
90 Seated
125 Standing Cocktail

Virtual Walk Through

A full buyout of the space includes our Garden Patio, Upstairs, and Downstairs dining rooms as well as our bar. Our multi-level space seats 46 guests upstairs and 32 guests downstairs where our main bar is located, as well as 12 guests on the Patio.

The space is perfect for dual-events, allowing guests to dine in one room - and open up the space afterwards for a welcome party.

Garden Patio
12-18 Seated
No Cocktailing Option

Our semi-private patio overlooks historic Market Street. The space has outdoor tables and chairs with seating up to 18 guests. The Charleston store front is adomed with impeccable greenery and florals with views of the original outside architecture. There are fans for the warmer days and heaters for the cooler days.

*If you have a particular budget in mind, please inquire for flexibility*

***Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees***
Downstairs
32 Seated
40 Standing Cocktail

Virtual Walk Through

Our downstairs dining room allows guests to enjoy the benefits of a private room, experiencing the unique ambiance with views of our custom made 700 square foot art piece by local artist, Honey McCravy. The main bar is also dedicated and staffed exclusively for your guests.

Horseshoe
24 Seated
No Cocktailing Option

Virtual Walk Through

Our downstairs horseshoe allows guests of smaller party sizes to enjoy their dinner underneath our mosaic glass ceiling. Your group will be able to enjoy the energy of the main bar, while still being tucked into the horseshoe. It’s perfect for intimate rehearsal dinners!

*If you have a particular budget in mind, please inquire for flexibility*

***Minimums are subject to seasonal change, and are exclusive of taxes, gratuity, and fees***
## Plated Dinner Menu

### Tier 1
$85 per person

- **Family Style Appetizer**
  - Oyster and Shrimp Platter
  - Ocean Rolls

- **First Course**
  - Wedge Salad
  - Mixed Green Salad

- **Main Course (Select 4)**
  - Grouper
  - Pan Seared Flounder
  - Beef Ragu
  - Vegetarian Mafaldine
  - Chicken
  - The Burger

- **Dessert**
  - Strawberry Shortcake
  - Some More
  - Ice Cream

### Tier 2
$100 per person

- **Family Style Appetizer**
  - Two Tier Shellfish Tower
  - Ocean Rolls

- **First Course**
  - Wedge Salad
  - Mixed Green Salad

- **Main Course (select 4)**
  - Georgia Wagyu Strip
  - *Medium Rare or Medium Well*
  - Grouper
  - Pan Seared Flounder
  - Beef Ragu
  - Vegetarian Mafaldine
  - Chicken
  - The Burger

- **Dessert**
  - Strawberry Shortcake
  - Some More
  - Ice Cream

### Tier 3
$125 per person

- **Family Style Appetizer**
  - Three Tier Shellfish Tower
  - Roasted Shellfish Platter
  - Ocean Rolls

- **First Course**
  - Wedge Salad
  - Mixed Green Salad

- **Main Course (select 4)**
  - Georgia Wagyu Strip
  - *Medium Rare or Medium Well*
  - Grouper
  - Pan Seared Flounder
  - Beef Ragu
  - Vegetarian Mafaldine
  - Chicken
  - The Burger

- **Dessert**
  - Strawberry Shortcake
  - Some More
  - Ice Cream

***exclusive of tax, gratuity & admin fee - menu items may change seasonally - menu prices are subject to change***
Plated Dinner Menu Selections

**Main Course Selections**
Select 4

- **Georgia Wagyu Strip**
  red potatoes, daikon, chimichurri

- **Grouper**
  vadouvan, carrot, black garlic puree

- **Beef Ragu**
  mafaldine pasta, straciatella

- **Chicken**
  sea island peas, root vegetables, brown butter

- **Vegetarian Mafaldine**
  pecorino espuma, asparagus

- **Pan Seared Flounder**
  meuniere sauce, lowland farms kale

- **The Burger**
  bay sauce, onion, fries

**Dessert Selections**

- **Strawberry Shortcake**
  creme fraiche mousse, pickled strawberries, brown butter & rosemary angel food cake

- **Some More**
  Bailey's chocolate ganache, cookie butter mousse, toasted marshmallow, graham cracker

- **Ice Cream**
  Daily selection, macaron

**Optional Family Style Side Sides**
Serves 3-4 guests each

- **Fingerling Potatoes**
  kewpie, bonito, togarashi

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Hors D'oeuvres

Ocean Rolls  24
Dashi butter, nori

Fried Sweet Potato  60
sweet potato square, bacon jam

Surf and Turf Crostini  108
Tuna, ribeye, Garum vinaigrette, garlic crouton

Shrimp Po' Boy Slider  96
toasted brioche, fried shrimp, slaw, spicy mayo

Mini Tartlets
Vegetarian  45
Seafood  60

Crudo Bites  96
seasonal set

Broccolini  48
crispy grain, macha

Shrimp Skewer  92
seasonal accompaniments

Oysters
Raw - 48
Roasted - 54
Fried - spicy kewpie, lemon, caviar - 60
Caviar - 115

Crab Cake & Caviar  140
old bay, lemon, osetra

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Hors D'oeuvres Priced Per Person

For 2 hours
Passed options available for partial and full buyouts

<table>
<thead>
<tr>
<th>Tier 1 Package</th>
<th>Tier 2 Package</th>
<th>Tier 3 Package</th>
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</thead>
<tbody>
<tr>
<td>$60 per person 2 hours</td>
<td>$80 per person 2 hours</td>
<td>$90 per person 2 hours</td>
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<tr>
<td>$15 per person each additional hour</td>
<td>$25 per person each additional hour</td>
<td>$30 per person each additional hour</td>
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Choose 4 Tier One Selections

Choose 4 Tier 1 Selections & 3 Tier 2 Selections

Choose 9 from any tier

<table>
<thead>
<tr>
<th>Tier 1 Selections</th>
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<tbody>
<tr>
<td>Ocean Rolls</td>
<td>Shrimp Skewer</td>
<td>Fried Osyters</td>
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<tr>
<td>Fried Sweet Potato</td>
<td>Seafood Tartlet</td>
<td>Shrimp Po Boy Sliders</td>
</tr>
<tr>
<td>Roasted Shrimp Cocktail</td>
<td>Mushroom &amp; Cabbage Roll</td>
<td>Roasted Oysters</td>
</tr>
<tr>
<td>Vegetarian Tartlet</td>
<td>Surf and Turf Crostini</td>
<td>Chicken Fried Steak</td>
</tr>
<tr>
<td>Broccolini</td>
<td>Crudo Bites</td>
<td>Crab Cakes</td>
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Assorted Dessert Platter 12 pieces $35

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## Plated Brunch Menu

### Tier 1
$40 per person

**First Course**
- Wedge Salad
- Yogurt Bowl

**Main Course (Select 3)**

### Tier 2
$60 per person

**First Course**
- Family Style Appetizer
- Vegetarian Tartlets or Chef’s Selection of 2 Mini Pastries

**Main Course (select 4)**

### Main Course Selections

**Tier 1**

- Local Mushroom Omelette
  - local mushrooms, sourdough, fines herbs
- The Burger
  - onions, bay sauce, fries
- Shakshuka
  - baked eggs, tomato, greens, chilis, sourdough
- Pancakes
  - honey anglaise, marcona almonds
- Tempest Fried Chicken
  - rice grits, gravy
- Avocado Toast
  - yellowfin tuna, benne seeds, garlic aioli
- Smoked Shrimp Roll (Tier 2)
  - mizuna greens, house-made chips
- Steak & Poached Eggs (Tier 2)
  - hollandaise

**Tier 2**

*Additional Appetizers and Desserts Options Available*

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Plated Lunch Menu

Tier 1
$40 per person

First Course
Chicories Salad
Chef’s Seasonal Soup

Main Course (Select 3)

Main Course Selections
Select 4

Salmon Niçoise Salad
Olives, fennel, lemon-thyme vinaigrette

Gumbo
Mussels, clams, Carolina gold rice

Philly Cheese Steak
Prime rib roast, onions, peppers

Tier 2
$60 per person

Family Style Appetizer
Oyster or Shrimp Platter

First Course
Tempest Caesar Salad
Chef’s Seasonal Soup

Main Course (select 4)

Main Course Selections

Swordfish Club
House smoked swordfish “bacon”, ham, mustard, spicy honey

Fried Fish Sandwich
Garlic aioli, coleslaw

Tempest Burger
Tomato, lettuce, umami aioli,

Shredded Pork Sandwich
Caramelized onions, horseradish aioli

Shrimp Po Boy
Chili aioli, fresh herbs

Dessert Selections
$10 Per Person

Honey Pot de Creme
Pine nut toffee, bee pollen, black lava salt

Ice Cream
Daily selection, macaron

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## Beverage Packages

### Brunch Package
$35 Per Person
1.5 Hours
Each Additional Hour $10 per person

### Tier One Package
$40 per Person
2 Hours
Each Additional Hour $10 per person

### Tier Two Package
$65 Per Person
2 Hours
Each Additional Hour $15 per person

### Wine & Brunch Beverages
- Sauvignon Blanc
- Pinot Noir
- Sparkling Rose
- Prosecco
- Mimosas
- Bloody Mary
- Aperol Spritz

### Wine and Beer
- Sauvignon Blanc
- Chardonnay
- Rose
- Cabernet
- Pinot Noir
- Malbec
- All Bottled and Draft Beer

### Wine, Beer, Top Tier Liquor
- Grey Goose
- Hendrick’s
- Mount Gay
- Don Julio Blanco
- Maker’s Mark
- Crown Royal
- Woodford Reserve
- Glenfiddich 12 Year
- Sauvignon Blanc
- Chardonnay
- Pinot Noir
- Bordeaux
- Sparkling
- Import Beer Options
- Local Beer Options

### Additions
- **Champagne Toast**
  $6 per person
- **Specialty Cocktail**
  $5 per person

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Frequently Asked Questions

Can I bring in outside food or beverage?
We do not allow any outside food and beverage to be brought in without prior consent. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

How long can my event be?
Your event space rental includes exclusive use for up to three hours. We can accommodate parties of longer duration with advanced notice.

Can you accommodate a guest in my group in a wheelchair?
Yes, our patio and downstairs dining room are wheelchair accessible.

Where are you located?
Tempest is located directly across from the Charleston City Market at 32C N. Market Street directly beside our sister location, Church and Union.

How many people do the family style sides serve?
The family style sides serve 3-4 guests each.