

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





2 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

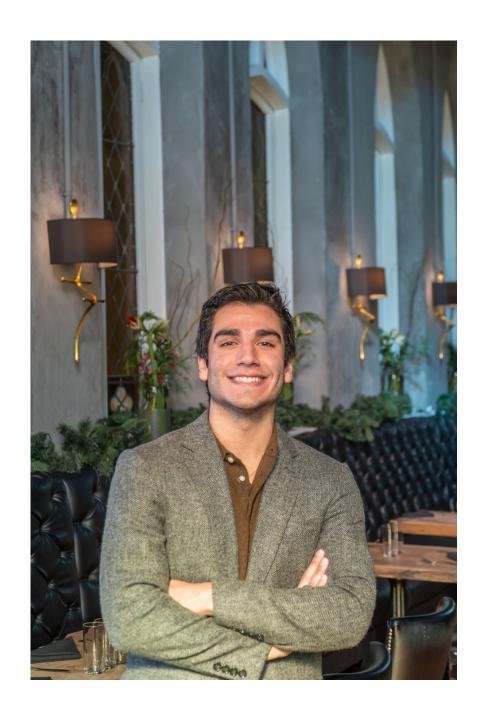
843.732.4772

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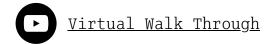
Location

32C N. Market Street Charleston, SC 29401



2 Upstairs

40 Seated50 Standing Cocktail



About the Space

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. The white oak wood paneling and custom artistry provide the perfect ambiance to host intimate events.





2 Downstairs

26 Seated40 Standing Cocktail



<u>Virtual Walk Through</u>

About the Space

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 McCrary. The main bar is also dedicated and staffed exclusively for your guests.





2 Garden Patio

10 Seated

About the Space

Our Semi-Private Patio overlooks bustling Market Street. The space has outdoor tables and chairs with seating up to 18 guests. The historic Charleston store front is adorned with impeccable greenery and florals with views of the original outside architecture. This space is popular during the spring, fall, and winter months with fans for the warmer days and heaters for the cooler days.





2 Buyout

90 Seated 110 Standing Cocktail



<u>Virtual Walk Through</u>

About the Space

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 40 guests upstairs and 40 guests downstairs where our main bar is located.

For a cocktail style reception, we are able to remove some of the furniture to add additional space for cocktailing with food stations both upstairs and downstairs.







2 Plated Dinner Menu

Tier 1

\$85 per person

Family Style Appetizer

Oyster and Shrimp Platter Ocean Rolls

First Course

Chef's Seasonal Soup Mixed Green Salad

Main Course (Select 4)

Maryland Crab Cake Pan Seared Flounder Swordfish Chicken Risotto

Dessert

Honey Pot de Creme Some More Ice Cream Tier 2

\$100 per person

Family Style Appetizer

Two Tier Shellfish Tower Ocean Rolls

First Course

Chef's Seasonal Soup Mixed Green Salad

Main Course (select 4)

NY Strip - *Medium Rare or Medium Well Maryland Crab Cake Pan Seared Flounder Swordfish

Chicken Risotto

Dessert

Honey Pot de Creme Some More Ice Cream Tier 3

\$125 per person

Family Style Appetizer

Three Tier Shellfish Tower

Ocean Rolls

First Course

Chef's Seasonal Soup Mixed Green Salad

Main Course (select 4)

Butterflied Snapper

NY Strip - *Medium Rare or Medium Well

Maryland Crab Cake Pan Seared Flounder

Swordfish Chicken Risotto

Dessert

Honey Pot de Creme Some More Ice Cream

2 Plated Dinner Menu Selections

Main Course Selections Select 4

Snapper (Tier 3 Only)
peperonata, 25 year aged balsamic, lemon

NY Strip Medium Rare or Medium Well (Tier 2 and 3 Only) red potatoes, daikon, chimichurri

Maryland Crab Cake creamy maque choux, guanciale, red pepper reduction

Swordfish charred bearnaise, charcoal cabbage, truffle

Chicken sea island peas, root vegetables, brown butter

Risotto Anson Mills rice, brown butter, mushroom, roe

Pan Seared Flounder oyster stew, kale, whitefish roe

Dessert Selections

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

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

Ice Cream

Daily selection, macaron

Optional Family Style Sides

Serves 3-4 guests each

Bok Choy Horseradish, citrus

Fingerling Potatoes kewpie, bonito, togarashi

2 Hors D'oeuvres

12 pieces per platter

Ocean Rolls 24
Dashi butter, nori

Fried Sweet Potato 60 sweet potato squre, 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

Mushroom Cabbage Roll 60 pickled and roasted mushroom, charred bernaise, truffle

Broccolini 48 crispy grain, macha

Crudo Bites 96 seasonal set

Chicken Fried Steak 80 lemon aioli

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

a Hors D'oeuvres Priced Per Person

For 2 hours
Passed options available for partial and full buyouts

Tier 1 Package

\$60 per person 2 hours \$15 per person each additional hour

Choose 4 Tier One Selections

Tier 1 Selections

Ocean Rolls
Fried Sweet Potato
Roasted Shrimp Cocktail
Vegetarian Tartlet
Fried Rice Crisp
Broccolini

Tier 2 Package

\$80 per person 2 hours \$25 per person each additional hour

Choose <u>4</u> Tier 1 Selections & <u>3</u> Tier 2 Selections

Tier 2 Selections

Shrimp Skewer Stuffed Pasta Seafood Tartlet Mushroom & Cabbage Roll

Ceviche
Surf and Turf Crostini
Crudo Bites

Tier 3 Package

\$90 per person 2 hours \$30 per person each additional hour

Choose 9 from any tier

Tier 3 Selections

Fried Osyters Shrimp Po Boy Sliders Roasted Oysters Chicken Fried Steak Crab Cakes

Raw Oysters

Assorted Dessert Platter 12 pieces \$35

2 Plated Brunch Menu

Tier 1

\$40 per person

First Course

Mixed Greens Salad Yogurt Parfait

Main Course (Select 3)

Tier 2

\$60 per person

Family Style Appetizer

Oyster or Shrimp Platter

First Course

Mixed Greens Salad Yogurt Parfait

Main Course (select 4)

Main Course Selections

Tempest Burger

Whiskey bacon jam, allium, Calabrian aioli

Local Mushroom Omelette

Blue Pearl mushrooms, American cheese, hash browns, toast

Eggs Benedict

Black forest ham, spinach, hollandaise, English muffin

Soufflé Pancakes

Fermented local honey, whipped butter, sea salt

French Toast

Crème anglaise, pecan, green apple

Shrimp and Grits (Tier 2)

Charleston Gold middlins, shrimp, tasso gravy

Maine Lobster Roll (Tier 2)

Dill, lemon, salt and vinegar chips

Steak & Eggs (Tier 2)

Coal roasted ribeye, root vegetable hash, beef jus

Crab Cake (Tier 2)

Sautéed bok choy, horseradish crema, Old Bay oil

2 Plated Lunch Menu

Tier 1

\$40 per person

First Course

Chicories Salad Chef's Seasonal Soup

Main Course (Select 3)

Tier 2

\$60 per person

Family Style Appetizer

Oyster <u>or</u> Shrimp Platter

First Course

Tempest Caesar Salad Chef's Seasonal Soup

Main Course (select 4)

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

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

2 Beverage Packages

Brunch Package \$35 Per Person

1.5 Hours Each Additional Hour \$10 per person

Wine & Brunch Beverages

Sauvignon Blanc

Pinot Noir

Sparkling Rose

Prosecco

Mimosas

Bloody Mary

Aperol Spritz

Additions

Champagne Toast \$4 per person

Specialty Cocktail \$5 per person

Tier One Package \$40 per Person

2 Hours

Each Additional Hour \$10 per person

Wine and Beer

Sauvignon Blanc

Chardonnay

Rose

Cabernet

Pinot Noir

Malbec

All Bottled and Draft Beer

Tier Two Package \$65 Per Person

2 Hours

Each Additional Hour \$15 per person

Wine, Beer, House 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

2 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 wheel chair 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.

