



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](mailto: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

**843.732.4772**

Email

**Cesar@the5thstreetgroup.com**


Location

**32C N. Market Street  
Charleston, SC 29401**



# Upstairs

40 Seated  
50 Standing Cocktail

 [Virtual Walk Through](#)

## 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.





# 👤 Downstairs

26 Seated  
40 Standing Cocktail



[Virtual Walk Through](#)

## 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.





# 📍 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.





# Buyout

90 Seated  
110 Standing Cocktail



[Virtual Walk Through](#)

## 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.





# 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*

\*\*\*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

### 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*

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# Hors D'oeuvres

*12 pieces per platter*

## **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*

## **Mushroom Cabbage Roll 60**

*pickled and roasted mushroom, charred braise, 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 ketchup, lemon, caviar - 60*

*Caviar - 115*

## **Crab Cake & Caviar 140**

*old bay, lemon, osetra*



# 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 4 Tier 1 Selections & 3 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 2 from any tier*

## **Tier 3 Selections**

*Fried Oysters*

*Shrimp Po Boy Sliders*

*Roasted Oysters*

*Chicken Fried Steak*

*Crab Cakes*

*Raw Oysters*

**Assorted Dessert Platter 12 pieces \$35**

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# 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*

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# 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 or 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*

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# 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*

## 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*

## Additions

**Champagne Toast**  
*\$4 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 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.*



