

PRIVATE EVENTS & CATERING CONTRACT

Thank you for choosing TBonz in historic downtown Charleston to host your event! We are excited that you have chosen us as part of your catering and event needs. To ensure the quality of you and your guests' experience, we ask that the following guidelines are met.

Event Policies

Deposit & Cancellation

To add your private event to our Reservation Calendar and reserve our space, we must have a signed contract as well as a valid credit card on file. If you must cancel your event, we ask for 72-hour notice. If this cancellation requirement is not met, a **\$300 charge** will be applied to the credit card on file. The charge covers the cost of goods purchased for your event, the hold placed on our space, and the cancellation fee for staff scheduled for your event.

Room Minimum & Headcount

We charge a room rental fee of **\$250** for events with 30 or more guests, along with a **\$500 minimum purchase** requirement (before tax and gratuity) for use of our private event space. Your event is very important to us, and in order to execute it properly, a formal head count is needed. We require a final head count **7 days prior** to your event. Once we receive your final head count, we begin our ordering process for the number of guests provided. If your guest count increases within those 7 days, please let us know — we cannot make any guarantees, but we will do all we can to provide enough product for your event.

Payment

Final payment is due upon completion of your event. To ensure our quality of service standards, as well as prompt service during your payment process, we require that the bill be paid under **one check**. We add a **20% automatic gratuity** for all private events.

What's Included

This menu features our bar package options, dinner buffet selections, and plated dinner options — each designed to make your private event effortless from start to finish. Full menu details, sides, and pricing are provided on the following pages.

We look forward to hosting your special event! Please let us know if there is anything we can do to make your visit more enjoyable.

TBONZ MANAGEMENT

Summer Davis / Event Coordinator / Sdavis@hghosp.com

BAR PACKAGES

Interested in a bar package for your event? Choose from one of the three options below to keep the drinks flowing all evening long — every package is priced simply, per drink, for the full duration of your event.

Package 1

Our classic beer & wine selection — a simple, crowd-pleasing option.

Domestic / Imported Bottles — Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, PBR 12oz bottle, Corona **\$7**

All House Wine — Copper Ridge: Chardonnay, Pinot Grigio, Cabernet, Merlot **\$7**

Package 2

Everything in Package 1, plus a full house liquor selection.

Domestic / Imported Bottles & All House Wine **\$7**

All House Liquor — Castillo Silver Rum, Fleischmann's Vodka & Gin, Juarez Tequila, Kentucky Gentleman Bourbon **\$9**

Package 3

Our premium bar package, featuring top-shelf wines and liquor.

Domestic / Imported Bottles & All House Wine **\$7**

White Wines — William Hill Chardonnay, Nobilo Sauvignon Blanc, Prophecy Pinot Grigio **\$11**

Red Wines — Hahn Pinot Noir, Franciscan Cabernet, Line 39 Merlot **\$11**

Liquor — Titos, Jim Beam, Jack Daniels, Tanqueray, Bacardi, Patron Blanco **\$11**

TBONZ GILL & GRILL

Since 1985
Historic Downtown Charleston

DINNER BUFFETS

Each dinner buffet includes an iced tea and water station. Offer your guests a house salad station for \$4.95 per guest, or add an a la carte appetizer selection for \$5.50 per person (requires full party participation).

BUFFET OPTION 1 — \$45.95 PER PERSON

Atlantic Salmon • Market Street Chicken & Shrimp • Shrimp & Grits • BBQ Baby Back Ribs

BUFFET OPTION 2 — \$55.95 PER PERSON

Atlantic Salmon • 8oz Ribeye • Shrimp & Grits • BBQ Baby Back Ribs

SIDES — CHOICE OF 2

Yukon Gold Mashed Potatoes • Stone Ground Yellow Grits •
Southern Stewed Collard Greens • Sauteed Pole Beans

STUDENT BUFFET OPTION — \$28.95 PER PERSON

Served banquet style with drinks (soda & tea) included.

Entrées — Chicken Tenders, Kid Cheeseburgers, Hot Dogs,
Kid Mac & Cheese

Sides — Green Beans, Mashed Potatoes, Fries, Rice

Ask your event coordinator about custom menus and add-ons for your celebration.

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness. Page 3 of 6 — See next page for Plated Dinner Options.

PLATED DINNER OPTIONS

To ensure the best experience for you and your guests, parties over 20 are required to participate in our buffet options. The following selections allow guests a choice of a cup of She Crab Soup or a House Salad served with balsamic or ranch dressing, their choice of one entrée, and choice of two side items.

PLATED OPTION 1 — \$35.95 PER PERSON

Course 1 — She Crab Soup or House Salad | **Course 2, Choice of** — Chicken Florentine, Shrimp & Grits, or Beef 12oz New York Strip

PLATED OPTION 2 — \$40.95 PER PERSON

Course 1 — She Crab Soup or House Salad | **Course 2, Choice of** — Half Rack Baby Back Ribs, Atlantic Salmon, or 12oz Ribeye

SIDE OPTIONS — CHOICE OF 2

Yukon Gold Mashed Potatoes • Stone Ground Yellow Grits • Southern Stewed Collard Greens • Sautéed Pole Beans

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*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness, especially if you have a medical condition. Page 4 of 6
— See next page for our À La Carte Menu.

À LA CARTE CATERING MENU

Items on this à la carte menu are sold in minimum quantities of 25.

Prefer to build your own spread? Add any of the following items on their own, or alongside a bar package, dinner buffet, or plated dinner option, to round out your event.

Shareables

TOMMY TEXAS CHEESE FRIES	11.95
Fried potato wedges, applewood smoked bacon, mixed cheese, ranch dressing	
COCONUT SHRIMP	16.95
Sweet Thai chili sauce	
LOWCOUNTRY FRIED PICKLES	10.95
Dill pickle chips, ranch dressing	
SHRIMP & CRAB DIP	18.95
Spinach, mixed cheese, tomato, grilled bread	
BUFFALO SHRIMP	17.95
Fried shrimp; mild, medium, hot or fire buffalo, with celery, bleu cheese or ranch	
SEARED AHI TUNA*	18.95
Sesame crusted, wasabi cream sauce, teriyaki, seaweed salad, pickled ginger	

Salads & Soup

HOUSE SALAD	6.95
CAESAR SALAD	6.95
SHE-CRAB SOUP	6.95
Cup	

Wine by the Bottle

BTL LAMARCA	46
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Entrées

CHICKEN FLORENTINE	22.95
One chicken breast, florentine topping	
SHRIMP & GRITS	28.95
FRIED JUMBO SHRIMP	20.95
10 pieces, 16/20 tail-on	
BBQ BABY BACK RIBS	24.95
Half rack	
ATLANTIC SALMON	24.95
7 oz.	
MARKET STREET CHICKEN & SHRIMP	24.95
One chicken breast, five shrimp, chipotle sauce	
SIRLOIN STEAK	28.95
10 oz., no carving	
MEATLOAF WITH GRAVY	18.95

ACCOMPANIMENTS

Sautéed Mushrooms & Onions	\$4
Grilled or Fried Jumbo Shrimp	\$10

Accompaniments are additions to entrées.

SIDES — \$6.95 EACH

Yukon Gold Mashed Potatoes • Stone Ground Yellow Grits •
Southern Stewed Collard Greens • Slaw • Rice

All pricing is à la carte and per person unless otherwise specified. Ask your event coordinator about custom menus and add-ons for your celebration.

*Contains raw or undercooked ingredients — consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Page 5 of 6 — See next page for our Dessert Menu.

DESSERT MENU

Finish your event on a sweet note. Cakes, cupcakes, individual treats, and coffee service are available to add to any bar package, dinner buffet, or plated dinner option.

CAKES

Vanilla / Vanilla • Chocolate / Chocolate • Red Velvet / Cream Cheese

Sheet Cake **\$120**

Half Sheet Cake **\$60**

INDIVIDUAL TREATS

MINI TOLLHOUSE & PECAN **\$6**

BROWNIES **\$5**

BLONDIES **\$5**

COOKIE BROWNIE **\$5**

COOKIES **\$3**

CUPCAKES — \$5 EACH

Red Velvet • Chocolate • Funfetti • GF Lemon Blueberry

Flavors sold by the dozen.

COFFEE SERVICE

Espresso **\$3**

Double Espresso **\$4**

Cafe Latte **\$5.50**

Regular Coffee **\$4**

Decaf **\$4**

Need Something Custom?

Our event coordinators are happy to build a custom menu around your guest count, budget, and occasion — from cocktail hour additions to dessert stations and late-night bites. Reach out to our team to start planning your celebration at TBonz.