The Hall Family

The Hall family opened the doors of Halls Chophouse Charleston in 2009, but their pursuit of exceptional hospitality started long before. Bill Hall spent more than forty years of his career operating hotels and restaurants in Pinehurst, Hilton Head Island, Sea Island, Napa Valley, and Pebble Beach with his wife Jeanne by his side. After their daughter Stacey moved to the Holy City to attend the College of Charleston, Mr. and Mrs. Hall decided to plant roots in the Lowcountry and open a restaurant of their own. Halls Chophouse had it all: the finest steaks money could buy, an extensive wine list, hearty family-style sides-- but it was the service and warmth of the staff that set them apart. Today, Halls Chophouse Charleston has four sister properties of the same name in Greenville, Columbia, Nexton (Summerville) and Nashville. The Hall family also owns and operates Slightly North of Broad, High Cotton, Rita’s Seaside Grille and Halls Signature Events.
Hors D'oeuvres
# Passed Hors D’oeuvres

*Selection(s) will be priced 1 piece per item, per guest. 25 piece minimum*

- **C = Cold HD**
- **H = Hot HD**
- **GF = Gluten Free**

## Vegetarian

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granny Smith Apple Bruschetta (C)</td>
<td>Buttermilk Bleu Cheese, Pecans, Honey</td>
<td>$3.25</td>
</tr>
<tr>
<td>Portabella &amp; Heirloom Tomato (C)</td>
<td>Fresh Mozzarella, Crostini</td>
<td>$3.25</td>
</tr>
<tr>
<td>Ricotta &amp; Pickled Peach Bruschetta (C)</td>
<td>Benne Seeds, Micro Basil</td>
<td>$3.25</td>
</tr>
<tr>
<td>Falafel Bite (H)</td>
<td>Toum, Harissa, Whipped Goat Cheese, Tabouleh</td>
<td>$3.95</td>
</tr>
<tr>
<td>Eggplant Tomato Caponata (H)</td>
<td>Whipped Ricotta, Crostini, Basil</td>
<td>$3.25</td>
</tr>
<tr>
<td>Watermelon &amp; Feta (C) GF</td>
<td>Fresh Mint, Cold Pressed Olive Oil</td>
<td>$3.00</td>
</tr>
<tr>
<td>Goat Cheese Tart (H)</td>
<td>Spring Vegetable Ratatouille</td>
<td>$3.00</td>
</tr>
<tr>
<td>Charred Cauliflower (C)</td>
<td>Tahini, Chimichurri, Roasted Red Pepper, Pita Round</td>
<td>$3.25</td>
</tr>
<tr>
<td>Stuffed Mushroom (H)</td>
<td>Prosciutto, Fontina, Parmesan, Parsley</td>
<td>$3.75</td>
</tr>
<tr>
<td>Truffeled Deviled Egg (C) GF</td>
<td>Applewood Bacon, Micro Arugula</td>
<td>$3.25</td>
</tr>
<tr>
<td>Fried Green Tomato (H)</td>
<td>Pimento Cheese, Balsamic Vidalia Onion</td>
<td>$3.95</td>
</tr>
<tr>
<td>Street Corn (C)</td>
<td>Cotija, Cilantro, Lime, Chili</td>
<td>$3.25</td>
</tr>
<tr>
<td>Southern Tomato Pie (H)</td>
<td>Cheddar, Basil, Black Pepper</td>
<td>$3.95</td>
</tr>
<tr>
<td>Geechie Boy Grit Cake (H)</td>
<td>Forest Mushroom, Herb Goat Cheese</td>
<td>$3.95</td>
</tr>
</tbody>
</table>

## Sea

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Salmon Mousse (C)</td>
<td>English Cucumber, Crema, Caper</td>
<td>$3.95</td>
</tr>
<tr>
<td>Pickled Shrimp Toast (C)</td>
<td>Roasted Fennel Aioli, Chive</td>
<td>$3.25</td>
</tr>
<tr>
<td>Seasonal Ceviche (C)</td>
<td>Citrus, Avocado, Chili, Cilantro</td>
<td>$3.95</td>
</tr>
<tr>
<td>Coconut Crusted Shrimp (H)</td>
<td>Cilantro, Mango Coulis</td>
<td>$4.25</td>
</tr>
<tr>
<td>Crab &amp; Corn Hushpuppy (H)</td>
<td>Red Pepper Relish</td>
<td>$3.95</td>
</tr>
<tr>
<td>Jumbo Lump Crab (C)</td>
<td>Wakame, Garlic Aioli, Flying Fish Roe</td>
<td>$MKT</td>
</tr>
</tbody>
</table>

---

Halls Signature Events

5 FABER ST., CHARLESTON, SC 29401 | (843) 242 - 3185 | HALLSSIGNATUREEVENTS.COM
Passed Hors D'oeuvres

Selection(s) will be priced 1 piece per item, per guest. 25 piece minimum
C = Cold HD  H = Hot HD  GF = Gluten Free

Sea

Ahi Tuna Tartare (C)
Sesame, Soy, Edamame
$4.95

Assorted Sushi (C)
Salmon, Tuna, Veggie & Crab,
Soy, Wasabi, Pickled Ginger
$MKT

"Lobster Roll" Canapé (C)
Brioche, Scallion, Lemon Aioli
$MKT

She Crab (H)
Sherry Foam, Chive
$3.95

Oyster Shooter (C)
Horseradish, Charleston Bloody
Mary Mix, Micro Celery
$3.95

Shrimp & Grit (H)
Tasso Tomato Cream, Peppers,
Onions
$4.50

Land

Beef Carpaccio (C)
Toasted Brioche, Citrus Vinaigrette, Arugula
$3.95

Duck Confit (H)
Water Chestnut, Ginger, Hoisin,
Crispy Wonton
$4.25

Chipotle Pork Belly (H)
Jalapeno Cornbread, Chili Glaze
$4.25

Fried Chicken & Waffle Bite (H)
$3.25

Lamb 'Lolipop' (H)
Herbed Pimento Vinaigrette
$4.95

"One Bite" Baked Potato (H)
Bacon Jam, Sour Cream, Chive
$3.25

Pork Pot Sticker (H)
Sweet Chili Dipping Sauce
$3.25

Lamb Kofta (H)
Oregano, Garlic, Tahini Yogurt
$4.25

Braised Beef Bruschetta (H)
Arrabiata, Parmesan, Arugula Pesto
$3.95

Chicken Confit Empanada (H)
Caramelized Onions,
Manchego Cheese, Chimichurri
$3.50

Seared Tenderloin Tip (H)
Caramelized Shallot, Au Poivre
$3.95

Korean Style Short Rib (H)
Daikon Slaw, Soy BBQ
$4.25

Benne Crusted Chicken Bite (H)
Sweet Chili Glaze, Scallion
$3.25

Halls

5 FABER ST., CHARLESTON, SC 29401 | (843) 242 - 3185 | HALLSSIGNATUREEVENTS.COM
Hors D'oeuvres

Artfully Displayed Hors D'oeuvres

Minimum of 25 guests

Seafood on Ice

Jumbo Gulf Shrimp
*Per 100 Pieces
Traditional Cocktail Sauce, Lemon
$495

Citrus Marinated Lump Crab
*Per 100 Pieces
Wakame Seaweed Salad
$MKT

Oysters On The Half Shell
*Per 100 Pieces
Pink Peppercorn Mignonette
$400

Cold Water Split Lobster Tail
*Per 100 Pieces
Dijon Aioli, Lemon, Drawn Butter
$MKT

Ice Sculpture Display
Customizable
$525

Charcuterie

Assorted Smoked And Cured Meats, Imported & Domestic Cheeses, Olive Tapenade, Roasted Pepper Salad, Marinated Artichokes, Assorted Grilled & Pickled Vegetables, Hummus, Pimento Cheese, Local Breads & Grissini, Assorted Crackers
$16.00 Per Person

Artisan Cheese

Buttermilk Bleu, Triple Cream Brie, Smoked Gouda, Aged Manchego, Herb Goat Cheese, Grapes, Cornichons, Berries, Fig Jam, Assorted Crackers, Local Breads
$14.00 Per Person

Mediterranean Display

Traditional Hummus, Tabbouleh, Falafel Bites, Marinated Olives, Roasted Vegetables, Cucumber Tomato Salad, Dolmas, Grilled Pita, Tzatziki, Assorted Crackers
$12.00 Per Person

5 FABER ST., CHARLESTON, SC 29401 | (843) 242 - 3185 | HALLSSIGNATUREEVENTS.COM
Specialty Stations
### Specialty Stations

*Each Station Is Priced Per Person | Minimum of 25 guests*

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pasta</strong></td>
<td>Orecchiette &amp; Gemelli Pasta, Toasted Garlic, Shallot, Mixed Mushroom, Heirloom Tomato (Seasonal), Fennel Sausage, Spinach, Herbs, Parmesan Cheese, House Made Marinara, Pesto Alfredo, Red Pepper Flakes</td>
<td>$16.00</td>
</tr>
<tr>
<td><strong>Shrimp &amp; Grit</strong></td>
<td>Creamy Geechie Boy Grits, Tasso Tomato Gravy, Peppers, Onions, Scallion, Mini Cornbread Muffins</td>
<td>$17.00</td>
</tr>
<tr>
<td><strong>Loaded Potato Bar</strong></td>
<td>Choice of Baked or Whipped Idaho, Yukon Golds, Sweet Potato, Cheddar, Crumbled Bleu, Pepper-Jack Cheeses, Applewood Smoked Bacon, Scallion, Sour Cream, Garlic Rosemary Butter, Sun-Dried Tomato Salt, Truffle Parmesan</td>
<td>$12.00</td>
</tr>
<tr>
<td><strong>Lowcountry Boil Saute</strong></td>
<td>Local Shrimp, Sweet Corn, Andouille Sausage, Red Bliss Potato, Charred Okra, Red Rice</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Prime Steak Martini</strong></td>
<td>Filet Mignon, House-Whipped Potatoes, Peppercorn Brandy Sauce</td>
<td>$18.00</td>
</tr>
<tr>
<td><strong>Risotto Station</strong></td>
<td>Creamy White Wine Risotto, Parmesan Cheese &amp; Pelugra, Toppings: Wild Mushrooms, Mixed Herbs, Asparagus, Pork Belly, Roasted Peppers, Caramelized Onions, Sun-Dried Tomato</td>
<td>$14.00</td>
</tr>
<tr>
<td><strong>Tacos</strong></td>
<td>Braised Chicken Tinga, Chili Rubbed Carne Asada, Chorizo, Pickled Vegetable Slaw, Cilantro, Lime, Cumin &amp; Citrus Crema, Pico De Gallo, House Made Guacamole, Assorted Salsas, Tortilla Chips, Soft Flour Tortillas</td>
<td>$19.00</td>
</tr>
<tr>
<td><strong>Halls Chop Salad</strong></td>
<td>Smoked Bacon, Peppers, Celery, Tomatoes, Black-Eyed Peas, Feta Cheese, Green Peppercorn-Buttermilk Dressing</td>
<td>$13.00</td>
</tr>
</tbody>
</table>
Specialty Stations

Carving Stations
Each Station Is Priced Per Person & Includes 2 Sides

Allen Brothers Beef Tenderloin
Thyme & Garlic Rubbed, Horseradish Cream
$38.00

Slow Roasted Prime Rib
Wet Aged Prime Rib, Horseradish Cream
$32.00

Whole Fish
Seared Golden Tile, Lemon Scented Olive Oil
$MKT

Citrus Brined Pork Loin
Bourbon Malasses Glazed, Apple Chutney
$22.00

Heritage Ham
Bourbon Molasses Glazed, Apple Chutney
$22.00

Sides
Select 2 Sides Per Carving Station | Additional Sides Are $5 Per Person

Sweet & Sour Collards
Pepper Jack Creamed Corn
Mac N' Cheese
Southern Succotash
Herb Roasted Gemstone Potatoes

Pancetta Roasted Brussels Sprouts
Whipped Yukon Golds Potatoes
Spinach, Garlic, Olive Oil
Roasted Asparagus
Fried Okra

Braised Mushrooms
Parmesan Truffle Fries
Creamed Spinach
Roasted Root Vegetables
Buffet Selections

Faber Street
$80 per person

**Baby Greens**
Crumbled Goat Cheese, Dried Cranberries, Slivered Almonds, Shaved Radish, Chickpeas, Blood Orange Vinaigrette

**Skillet Seared Grouper**
Tomato & Corn Cream, Shaved Green Onion

**Braised Beef Short Rib**
Herb Roasted Forrest Mushrooms, Red Wine Reduction, Herb Gremolata

**Carved Honey Baked Ham**
Apple Pecan Compote, Au Gratin Potatoes

**Grilled Vegetable Farro Salad**
Grilled Asparagus
Hawaiian Sweet Rolls
Key Lime Pie

Lowcountry BBQ
$75 per person

**Slow Smoked Pulled Pork**

**Buttermilk Fried Bone In Chicken**

**Low Country Shrimp Boil**

**Mac & Cheese**

**Applewood Smoked Bacon Collard Greens**

**Creamy Coleslaw**

**Cucumber Tomato Salad**

**Pickles**

**Trio of BBQ Sauces**

**Cornbread**

**Pecan Pie**
Buffet Selections

Italian
$70 per person

Traditional Caesar Salad
Romaine Hearts, Tear Drop Tomato, White Anchovy, Parmesan Crisp

Whole Roasted Fish Display
Lemon, Olives, Tomato

Coleman All Natural Chicken
Tuscan White Bean Tomato Stew

Ricotta Gnocchi
Braised Beef Arrabbiata

Grilled Seasonal Vegetables

Smashed Gemstone Potatoes
Truffle Aioli

House Baked Focaccia
Tiramisu

Middle Eastern
$70 per person

Kabob Station
Chorizo & Pepper, Chicken & Mushroom, Beef Tenderloin & Tomato Topped with Chimichurri

Stuffed Grape Leaves

Fried Brussels Sprouts
Sumac, Pine Nuts

Cucumber & Tomato Raita

Roasted Potato
Caramelized Onion, Garlic Aioli

Traditional Hummus

Za'atar Flatbread
Tabbouleh & Tzatziki
Assorted Baklava
Plated Selections
Stacey's Plated Dinner
$85 per person

First Course
Select 1

**Bouquet of Baby Greens**
Crumbled Goat Cheese, Candied Pecans, Shaved Golden Beet, White Balsamic Vinaigrette

**Honey Roasted Pear**
Candied Walnuts, Buttermilk Blue Cheese, Baby Arugula, White Balsamic Glaze

**Traditional She Crab Soup**
Fresh Crab, Sherry Foam, Spring Chive

**Butternut Squash Bisque**
Grilled Granny Smith Apples, Toasted Pumpkin Seed Oil

**Caesar Salad**
Romaine Hearts, Tear Drop Tomato, White Anchovy, Parmesan Crisp

**Heirloom Tomato Soup**
Basil, Balsamic Reduction, Crouton

Entree
Select 2

**Allen Brothers Beef Tenderloin**
Bordelaise

**Grilled New York Strip**
Bordelaise

**Local Fish**
Chef's Selection

**Shrimp & Grits**
Geechie Boy Grits, Tasso Tomato Cream, Peppers, Onions

**Braised Beef Short Rib**
Orange Gremolata

**Skillet Seared Salmon**
Red Pepper Chow Chow

**Orange Glazed Pork Chop**

**Coleman All Natural Chicken Breast**

**Quinoa Stuffed Eggplant**

Enhancements
Additional $12 Per Person

**Creamy Gorgonzola**

**Sautéed Mushrooms & Onions**

**Black Truffle Butter**
Plated Selections

Stacey's Plated Dinner

Sides
Select 2 | Additional Sides are $5 per person

- Sweet & Sour Collards
- Pepper Jack Creamed Corn
- Mac N' Cheese
- Lobster Mac N' Cheese (+$8)
- Pancetta Roasted Brussels Sprouts
- House-Whipped Potatoes
- Spinach, Garlic, Olive Oil
- Asparagus
- Sautéed Mushrooms
- Parmesan Truffle Fries
- Creamed Spinach
- Truffle Mushroom Risotto (+$8)

Dessert
Select 1

- Decadent Chocolate Cake
  - Passion Fruit Coulis
- Creme Brûlée
  - Sliced Strawberries,
  - White Chocolate
- Turtle Cheesecake
  - Pecan Caramel
- Southern Caramel Cake
  - Warm Bananas Foster
- Chef's Selection Sorbet
- Key Lime Pie
  - Graham Cracker Crust
- Whiskey Bread Pudding
  - Sweet Bread, Sun-dried Cherries,
    - Pecans, Hard Whiskey Sauce
- Apple Pie Cobbler
- Pot De Creme
Plated Selections

Tommy's Plated Dinner
$95 per person

First Course
Select 1

Shrimp Cocktail
Beet Salad
Red & Golden Beets, Candied Nuts, Whipped Chevre, Frisée, Honey Thyme Vinaigrette

Second Course
Select 1

Bouquet of Baby Greens
Crumbled Goat Cheese, Candied Pecans, Shaved Golden Beet, White Balsamic Vinaigrette

Halls Chop Salad
Romaine, Celery, Cucumber, Feta Cheese, Black Eyed Peas, Crumbled Bacon, Tomato, Green Peppercorn Dressing

Carpaccio

Fried Green Tomatoes
Traditional She Crab Soup
Fresh Crab, Sherry Foam, Spring Chive

Loaded Baked Potato
Smoked Bacon, Cheddar, Chive

Seasonal Gazpacho
Feta, Cucumber, Mint

Entree
Select 2

Allen Brothers 8oz Filet Mignon
Allen Brothers NY Strip
Allen Brothers Wet Aged Ribeye
Bordelaise
Bordelaise
Bordelaise

Seared Ahi Tuna
Crab Cakes
Jumbo Flounder Filet
Soy Glaze
Cajun Remoulade

Skillet Seared Salmon
Coleman All Natural Chicken Breast
Orange Glazed Pork Chop
Red Pepper Chow Chow
Tommy's Plated Dinner

Enhancements
Additional $12 per Guest

- Creamy Gorgonzola
- Sautéed Mushrooms & Onions
- Black Truffle Butter

Sides
Select 2 | Additional Sides are $5 per person

- Sweet & Sour Collards
- Pancetta Roasted Brussels Sprouts
- Sautéed Mushrooms

- Pepper Jack Creamed Corn
- House-Whipped Potatoes
- Parmesan Truffle Fries

- Mac N' Cheese
- Spinach, Garlic, Olive Oil
- Creamed Spinach

- Lobster Mac N' Cheese (+$8)
- Asparagus
- Truffle Mushroom Risotto (+$8)

Dessert
Select 1

- Decadent Chocolate Cake
  Passion Fruit Coulis

- Turtle Cheesecake
  Pecan Caramel

- Key Lime Pie
  Graham Cracker Crust

- Creme Brûlée
  Sliced Strawberries,
  White Chocolate

- Southern Caramel Cake
  Warm Bananas Foster

- Whiskey Bread Pudding
  Sweet Bread, Sun-dried Cherries,
  Pecans, Hard Whiskey Sauce

- Apple Pie Cobbler

- Seasonal Cheesecake

- Pot De Creme

- Chef's Selection Sorbet
Plated Selections

Billy's Plated Dinner
$150 per person

First Course

Seafood Platter
Oysters on the Half Shell,
Jumbo Shrimp, Crab Cocktail

Second Course

Select 1

Bouquet of Baby Greens
Crumbled Goat Cheese, Candied
Pecans, Shaved Golden Beet,
White Balsamic Vinaigrette

Halls Chop Salad
Romaine, Celery, Cucumber,
Feta Cheese, Black Eyed Peas,
Crumbled Bacon, Tomato,
Green Peppercorn Dressing

Traditional She Crab Soup
Fresh Crab, Sherry Foam,
Spring Chive

Entree

Select 2 | Allen Brothers Beef, USDA Prime | Served French Cut

12oz Filet Mignon
Grilled Lamb Chop

16oz Wet Aged Ribeye
Veal Chop

20oz Dry Aged Kansas City
Bone-In Ribeye
Pan Seared Day Boat
Scallops

34oz Dry Aged Bone-In
Tomahawk

Enhancements

Bordelaise

Bearnaise

Truffle Butter

5 FABER ST., CHARLESTON, SC 29401 | (843) 242 - 3185 | HALLSSIGNATUREEVENTS.COM
Billy's Plated Dinner

Sides
Select 2 | Additional Sides are $5 per person

- Sweet & Sour Collards
- Pepper Jack Creamed Corn
- Mac N' Cheese
- Lobster Mac N' Cheese (+$8)
- Pancetta Roasted Brussels Sprouts
- House-Whipped Potatoes
- Spinach, Garlic, Olive Oil
- Asparagus
- Sautéed Mushrooms
- Parmesan Truffle Fries
- Creamed Spinach
- Truffle Mushroom Risotto (+$8)

Dessert
Select 1

- Decadent Chocolate Cake
  Passion Fruit Coulis
- Turtle Cheesecake
  Pecan Caramel
- Key Lime Pie
  Graham Cracker Crust
- Creme Brûlée
  Sliced Strawberries,
  White Chocolate
- Southern Caramel Cake
  Warm Bananas Foster
- Whiskey Bread Pudding
  Sweet Bread, Sun-dried Cherries,
  Pecans, Hard Whiskey Sauce
- Apple Pie Cobbler
- Seasonal Cheesecake
- Chef's Selection Sorbet
- Pot De Creme
Late Night Bites
**Smoked Chicken Wings**
Choice of: Buffalo, BBQ, Dry Rub, Asian Sweet & Spicy
$24.00 Per Dozen

**Country Ham Biscuits**
Red Pepper Relish
$28.00 Per Dozen

**Smoked Pork Belly**
Steam Bun
$48.00 Per Dozen

**Mini Chicago Dogs**
$38.00 Per Dozen

**Mini Corn Dogs**
$34.00 Per Dozen

**Assorted Gourmet Nuts**
$10.50 Per Quart

**Boursin**
Goat Cheese Flatbread
Grilled Seasonal Vegetables, Balsamic Reduction, Watercress
$12.00

**Fig Jam Flatbread**
Roasted Pears, Gorgonzola, Arugula
$12.00

**House Made Potato Chips**
Crumbled Blue Cheese, Green Onions, Sriracha Aioli
$16.00 Per Platter

**Tator 'Totchos'**
Bacon Crumbles, Green Onions, Sriracha Aioli
$18.00 Per Platter

**Hush Puppy Basket**
Honey Cayenne
$12.50 Per Basket

**Chicken & Waffle Bite**
$3.50

**White Truffle**
Herb & Parmesan Popcorn
$5.00 Per Basket

**Tomato Coulis Flatbread**
Herb Roasted Mushrooms, Caramelized Onions, Manchego Cheese
$12.00

**Pomme Frites Station**
Types: Side Winder Fries, Zucchini Fries, Parmesan Truffle Fries, Sweet Potato Waffle Fries
Toppings: Pickled Jalapeños, Bacon, Sour Cream, Queso Cheese, Assorted Sauces
$14.00 Per Person
Bar Packages

Beer & Wine
$11.00 per guest, per hour - 2 Hour Minimum

**BEER**
Bud Light, Budweiser,
Michelob Ultra, Local Pilsner,
Local IPA

**WINE**
Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet

Classic Full Bar
$13.00 per guest, per hour - 2 Hour Minimum

**SPIRITS**
Fris Vodka, Gordon's Gin, Cruzan Rum, Benchmark Bourbon, Lunazul Tequila

**BEER**
Bud Light, Budweiser,
Michelob Ultra

**WINE**
Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet

Specialty Full Bar
$15.00 per guest, per hour - 2 Hour Minimum

**SPIRITS**
Tito's Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Bourbon, Milagro Tequila

**BEER**
Bud Light, Budweiser,
Michelob Ultra, Local Pilsner,
Local IPA

**WINE**
Chardonnay, Sauvignon Blanc,
Pinot Noir, Cabernet

**SPARKLING WINE**
House Sparkling Wine
Bar Packages

**Premium Full Bar**

$17.00 per guest, per hour - 2 Hour Minimum

**SPIRITS**

Grey Goose Vodka, Tanqueray Gin, Mt. Gay Rum, Maker’s Mark Bourbon, Dewar’s Scotch, Patron Tequila

**BEER**

Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

**WINE**

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

**SPARKLING WINE**

House Sparkling Wine

**Platinum Full Bar**

$20.00 per guest, per hour - 2 Hour Minimum

**SPIRITS**

Belvedere Vodka, Hendricks Gin, Mt. Gay Rum, Woodford Bourbon, Johnny Walker Black Label Scotch, Don Julio Tequila

**BEER**

Bud Light, Budweiser, Michelob Ultra, Local Pilsner, Local IPA

**WINE**

Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet

**SPARKLING WINE**

House Sparkling Wine

**Full Bar Packages Include:**

<table>
<thead>
<tr>
<th>SODAS</th>
<th>MIXERS</th>
<th>JUICES</th>
<th>FRUITS &amp; GARNISHES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coke, Diet Coke, Sprite Ginger Ale, Coke Zero Tonic Water, Club Soda</td>
<td>Sour Mix, Lime Juice, Triple Sec, Dry Vermouth, Sweet Vermouth, Bitters, Olive Juice, Grenadine</td>
<td>Pineapple Juice, Cranberry Juice, Grapefruit Juice</td>
<td>Lemons, Limes, Oranges, Olives, Cherries</td>
</tr>
</tbody>
</table>
Bar Packages

Mimosa & Bloody Mary Bar
$12.00 per guest, per hour - 2 Hour Minimum (Brunch Only)

Champagne Toast
$4.00 per guest

Table Side Wine Service
$4.00 per guest

Coffee Bar
$5.00 per guest

Non-Alcoholic
$9.00 per guest - Available For Guests 21 & Under

Consumption Bar

| Assorted Sodas | $2.50 per can | Specialty Liquor | $13 per drink |
| Domestic Beer | $7 per bottle | Premium Liquor | $15 per drink |
| Imported Beer | $9 per bottle | Platinum Liquor | $18 per drink |
| Wine | $13 per glass |

*Full Wine List Available Upon Request
Halls Signature Events Bar Policies

Staffing
We require one bartender per 50 guests for each bar location. We require a $150++ bartender fee per bar for three hours and $40++ per each additional hour. Final staffing decisions made at the discretion of the sales manager.

Bar Locations
All packages include the inventory and supplies for one bar location per every 100 guests. Any additional bar locations are a fee of $150++ each.

Wine Service
Wine service to the tables during dinner can be added for an additional cost, and requires additional staff. Consult your sales associate for pricing based on your guest count, wine choice, and bar package.

Non Drinkers
Please provide us with your complete guest count for accurate pricing. Pricing for juices, sodas, ice, water, garnishes for guests under 21 is $9.00++ per guest.