



Downstairs at Marker 107, uniquely situated at river level on beautiful Kilkenny Creek, **Down the Hatch** offers a casual, open-air venue for your private event. Down the Hatch offers spectacular views of the surrounding barrier islands and a beautiful backdrop for your oyster roast, fish fry, low country boil, coastal-casual cocktail party, or casually elegant, waterfront wedding. **Down the Hatch** at Marker 107 offers a truly unforgettable and unique location for any special event. Please contact us for more information on pricing, availability and menu options.

A minimum guest count of 30 guests is required for all **Down the Hatch** events. Seated capacity is approximately 60 guests.

Facility fees listed below include the use of **Down the Hatch** only and do not include adjacent lawn or dock.

Peak Season (April-September) Wednesday through Saturday - \$3000 | Sunday through Tuesday - \$500

Non-peak season (October-March) Wednesday through Saturday - \$1000 | Sunday through Tuesday - \$500

DOWN THE HATCH | EVENT MENUS

Appetizer, dessert and other custom menu options available upon request. All event menus include iced tea and water.
Prices and menu options are subject to change at any time.

LOW COUNTRY BOIL

Includes: Shrimp, Red Potatoes, Corn, and Smoked Sausage - \$30 per person

Served with cocktail sauce. Portion sizes per person: ½ lb. shrimp, ½ lb. red potatoes, 3 pieces corn, ½ lb. smoked sausage

BACKYARD BBQ

Includes: BBQ Pork, BBQ Chicken, Baked Beans, Cole Slaw and Buns - \$25 per person

Portion sizes per person: ½ lb. pork, ½ lb. chicken, 6 ounces baked beans, 4 ounces slaw, and buns

FISH FRY

Includes: Fried Flounder, Cole Slaw, and Cheese Grits - \$30 per person

Served with cocktail and tartar sauce. Portion sizes per person: ¾ lb. flounder (6 pieces), 4 ounces slaw, 4 ounces cheese grits.

