“A PLACE OF CHARACTER AND GRACE FOR THE GATHERING OF YOUR CHOICE”

LOWCOUNTRY EXPERIENCE BELOVED CHARLESTON FLAVORS

Hank’s Loft, an elevated gathering space for private events in Charleston’s Historic District, delivers the classic Hank’s Seafood experience with award-winning cuisine and white jacket service. Our unique, intimate setting keeps one goal in mind – to create a memorable experience for you and your guests.

Enjoy an exclusively catered menu by Hank’s Seafood Restaurant, a Charleston favorite that has provided award-winning cuisine for over two decades. From custom menus to interactive raw bars, we are here to provide a culinary celebration sure to delight the senses.
CULINARY
BREAKFAST

CONTINENTAL $33
Assorted Pastries
Sliced Seasonal Fruit
Greek Yogurt Parfaits - Granola, Berries
Whole Fruit

THE CHARTER $42
Assorted Pastries
Sliced Seasonal Fruit
Greek Yogurt Parfaits - Granola, Berries

PROTEIN
Select One
Bacon
Pork Sausage
Roasted Chicken & Apple Sausage

ENTREE
Select Two
Andouille, Mushroom, Onion, Cheddar Frittata
Vegetable Frittata
Hank’s Signature Shrimp & Grits +$2
Bacon, Egg & Cheddar Biscuit
Scrambled Eggs

STARCH
Select One
Grits
Hash Browns
Crispy Potatoes

- All Items Subject to Applicable Taxes and 25% Service Charge -
SIGNATURE LUNCH
STILL WATER AND ICED TEA INCLUDED

House Brined Roasted Pork Tenderloin -
Hanks Collard Greens, Whipped Potato

Braised Short Rib -
Whipped Potato, Seasonal Vegetable, Red Wine Jus

Grilled House Brined Chicken Breast -
Whipped Potato, Lemon Thyme Madeira Reduction

Hank’s Signature Shrimp and Grits +$2

Shrimp & Scallop Pasta -
Light Saffron Cream

Roasted Salmon -
Kimchi, Carolina Gold Rice and Goat Cheese Fritter,
Coconut Ginger Jus

SALAD

Hanks Signature House Salad

Traditional Caesar Salad

Heart of Romaine

SOUP

Hanks Charleston She Crab Soup

Shrimp Bisque

Local Clam Chowder

Gazpacho (seasonal)

DESSERT

Key Lime Pie

Pluff Mud Chocolate Torte

Pecan Pie

Chocolate Peanut Butter Mousse Parfait

PLATED PRICING
Choice of Soup or Salad, one entrée and one dessert $57.00 per person
Choice of Soup or Salad, two entrées and one dessert $62.00 per person

BUFFET PRICING
Choice of Soup & Salad, Two Entrées and One Dessert $60.00 per person
Choice of Soup & Salad, Three Entrées and One Dessert $70.00 per person

Chef’s choice of sides will accompany two or more selections
- All Items Subject to Applicable Taxes and 25% Service Charge -
EXECUTIVE LUNCH BOARD

Hanks Olive Oil Poached Tuna Salad
Oven Roasted Chicken Salad
Lowcountry Shrimp Salad
Roast Beef
Aged Ham
Turkey Breast
Veggie
(all served on a croissant)

SIDES
Truffle Dijon Potato Salad
Creamy Southern Coleslaw
Gemelli Pasta Salad
Caesar Salad
Hank’s House Salad

OPTION 1:
Choice of two sandwiches, one side & dessert $45

OPTION 2:
Choice of three sandwiches, two sides & dessert $50

Additional Sides Can Be Added For $7 Per Person
- All Items Subject to Applicable Taxes and 25% Service Charge -
HORS D’OEUVRES
PRICED PER PIECE, 25 PIECE MINIMUM

COLD

$5/ea
Speck Tartine - Apple, Horseradish
Tomato Caprese
Oysters & Mignonette- Station
* $125 Shucker Fee*

$6/ea
Salmon Rillette - Crème Fraiche, Chervil
Beef Tartare
Cured House Salmon - Mint, Arugula, Chive, Chervil, Tarragon, Sugar, Salt Cure
Tuna Tartare - Jalapeno, Shallot, EVOO, Tomato, Herbs, Lemon
Pickled Shrimp - Saffron Onions
Tuna Niçoise

WARM

$5/ea
Pimento Cheese Risotto Fritters

$6/ea
Baked Oysters Casino- Displayed
Scallops - Speck, Jerez

$8/ea
Deviled Egg with Fried Oyster
Crab Cake - Sweet Corn, Leek, Basil, Rouille

- All Items Subject to Applicable Taxes and 25% Service Charge -
SIGNATURE STATIONS

PRICED PER PERSON, 35 MINIMUM GUESTS

Seafood Castle  $120 per order
Oysters, Mussels, Peel & Eat Shrimp, Shrimp Cocktail, Lobster, Accoutrements

Hank’s Signature Shrimp & Grits  $30

Shrimp & Scallop - Gemelli Pasta, Saffron Cream  $32

Curried Local Shrimp - Carolina Gold Rice  $30

Grilled Vegetables - Assorted Seasonal Vegetables  $11

Butchers Board - Selection of Charcuterie, Cheese & Accoutrements $20

Crudite - Assorted Fresh Vegetables, Garlic Spinach Dip $9

Seasonal Fresh Fruit - Fresh Melon, Pineapple, Grapes, Seasonal Berries  $9

Dessert Bites - Pecan Pie Squares, Key Lime Tartlet, Pluff Mud Brownie $4.50/ea

$125 Chef Fee

- All Items Subject to Applicable Taxes and 25% Service Charge -
CARVING STATIONS
PRICED PER PERSON, 30 MINIMUM GUESTS

- Carving Stations served with Artisan Rolls & Accoutrements -

Prime Rib - Hot Horseradish Sauce  $45
Roasted Beef Tenderloin – Au Poivre  $40
Braised Short Rib – Whipped Potato, Seasonal Vegetable, Red Wine Jus  $36
Roast Pork, Cornichons - Mustard and Natural Jus  $30
Roasted Turkey Breast – Natural Gravy  $30
Shrimp and Grits – $30

ADDITIONAL SIDES  $8/ea
Pimento Cheese Grits / Whipped Potatoes
Roasted Fingerling Potatoes / Braised Collard Greens
Mushroom Medley / Asparagus / Mac and Cheese Gratin

$125 Chef Fee
- All Items Subject to Applicable Taxes and 25% Service Charge -
PLATED DINNER

Choice of Two Entrees
Additional Entree Selections with Chef’s Choice of Sides $10 per person
Table Side Ordering available for parties of 50 or less $10 per person

Roasted Salmon $63
Kimchi, Carolina Gold Rice and Goat Cheese Fritter, Coconut Ginger Jus

Pan Seared Grouper $70
Carolina Gold Rice, Salsa Criolla

Hank’s Signature Shrimp & Grits $65

Charred Romaine $55
Sauteed Corn, Potato, Peppers, Grapefruit Soy Ginger Vinaigrette
Hank’s Signature Shrimp and Grits

Seared Beef Tenderloin $68
Potato Gratin, Seasonal Vegetable, Sauce au Poivre

Braised Short Rib $65
Whipped Potato, Seasonal Vegetable, Red Wine Jus

Grilled House Brined Chicken Breast $60
Whipped Potato, Seasonal Vegetable, Lemon Thyme Madeira Reduction

Vegetarian Pasta $60
EVOO White Wine, Garlic, Onion, Peppers, Sweet Corn, Lemon & Fresh Herbs

SALAD
Hanks Signature House Salad
Traditional Caesar Salad
Heart of Romaine

SOUP
Hanks Charleston She Crab Soup
Shrimp Bisque
Local Clam Chowder
Gazpacho (Seasonal)

DESSERT
Key Lime Pie
Pluff Mud Chocolate Torte
Pecan Pie
Chocolate Peanut Butter Mousse Parfait

- Entree Pricing includes Choice of 1 Soup or Salad & 1 Dessert -
-When 2 or more entrees are selected, the cost reflects the higher price-
- All Items Subject to Applicable Taxes and 25% Service Charge -
PREMIER SELECTION
SPARKLING TOAST, CHOICE OF 2 HORS D’OEUVRES

- Choice of One -

  Tuna Tartare / Ceviche / Shellfish Cocktail

  Hanks House Salad or Charleston She Crab Soup

  Seared Petite Beef Tenderloin - Au Poivre

  Choice of Crab Cake, Shrimp or Lobster Tail - Beurre Blanc

  Whipped Potato and Seasonal Vegetable

  Key Lime Pie / Pecan Pie

  Pluff Mud Chocolate Torte / Chocolate Peanut Butter Mousse Parfait

$150

- All Items Subject to Applicable Taxes and 25% Service Charge -
BEVERAGE
NON-ALCOHOLIC BEVERAGE
DAY PACKAGES

Includes Freshly Brewed Regular or Decaffeinated Coffee, Assorted Hot Teas, Bottled Coca Cola Products and Water Station

Half Day (4 Hours) ................................ $20.00 / per person
Full Day (8 Hours) ................................... $30.00 / per person

BEVERAGE BREAK OPTIONS

Coffee (Regular & Decaf) ................................. $120 / half urn
Assorted Hot Teas .................................... $65.00 / per gallon
Assorted Bottled Coca Cola ......................... $5.00 / per bottle
Bottled Water (Still & Sparkling) ................... $5.00 / per bottle

- All Items Subject to Applicable Taxes and 25% Service Charge -
BAR PACKAGES

WANDO

Beer, Wine & Well Liquor
2 Standard Beers
2 Craft Beers
1 White Wine
1 Red Wine

Well Brand Spirits

Package Pricing
per person
2 Hours - $39
3 Hours - $53
4 Hours - $67
5 Hours - $81

*Add a Signature Cocktail*

ASHLEY

Beer, Wine & Premium Liquor
2 Standard Beers
2 Craft Beers
2 White Wines + 2 Red Wines
1 Sparkling + 1 Rosé

Premium Brand Spirits

Package Pricing
per person
2 Hours - $46
3 Hours - $63
4 Hours - $80
5 Hours - $97

2 Hour Minimum on All Bar Packages

Bartender Fee Of $125 / One Bartender Per 50 Guests,
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 25% Service Charge -
BRUNCH BAR
2 Hour Minimum on All Bar Packages

HOUSE BATCHED COCKTAILS - $16/ea
Choice of One - Margarita, Old Fashioned, Gimlet,
Negroni, Aperol Spritz, Lemon Drop or Moscow Mule

MIMOSA BAR
Assortment of Juices & Sparkling Wine
$15 per person / per hour - 2 hour minimum

ROSÉ ALL DAY
Still or Brut Rosé
$15 per person/ per hour - 2 hour minimum

YOUR SIGNATURE COCKTAIL - $17/ea
Choose a Cocktail of Your Choice, Work with
Our Craft Beverage Team

Bartender Fee Of $125 / One Bartender Per 50 Guests,
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 25% Service Charge -
HOST BAR

All items are priced per drink on consumption, water service included
two hour minimum required

SOFT DRINKS - $5.00

WELL BRANDS - $12.00

PREMIUM BRANDS - $16.00

BEERS - $7.00

HOUSE WINES - $50.00 per bottle

PREMIUM WINE - $70.00+ per bottle

CURATED AND RESERVE SELECTIONS AVAILABLE

*Add a Signature Cocktail*

Bartender Fee Of $125 / One Bartender Per 50 Guests
- All Items Subject to Applicable Taxes and 25% Service Charge -
SELECTIONS

SPIRITS

Well Brands
New Amsterdam Vodka
Lunazul Tequila
Citadelie Gin
Don Q Rum
Four Roses Bourbon
Dewar's Scotch

Premium Brands
Tito's Vodka
Casamigos Blanco Tequila
Hendrick's Gin
Plantation 3 Star Rum
Woodford Reserve Bourbon
Johnny Walker Black Scotch

BUD LIGHT
Budweiser
Heineken

BEER

Standard Brands
Michelob Ultra
Bud Light
Budweiser
Heineken

Local Crafts
Coast Kölsch
Coast Hopart IPA
Westbrook Rye Pale Ale
Munkle Wheat Ale
Palmetto Amber Ale

WINE

Varietal Selections
Scarpetta ~ Pinot Grigio
Joel Gott ~ Chardonnay
Carmel Road ~ Pinot Noir
Louis Martini ~ Cabernet Sauvignon
Silver Gate ~ Sparkling, Brut
Bieler Sabine ~ Rose'

Curated and Reserve Selections
Available Upon Request

Wine Selections
Confirmed 1 Month Ahead of Event

Bartender Fee Of $125 / One Bartender Per 50 Guests,
Special Beverage Requests Can Be Reviewed For Each Group
- All Items Subject to Applicable Taxes and 25% Service Charge -
POLICIES

MINIMUMS & FEES

The room rental rate and food and beverage minimum spend required is determined by event date; please inquire for more information.

SERVICE CHARGE & SALES TAX

All prices are subject to applicable taxes and a 25% service charge.

DEPOSIT AND FINAL PAYMENT

A deposit in the amount of the room rental fee + service charge and taxes is required to finalize a private event reservation. The deposit received will be deducted from the final bill.

CANCELLATION

A cancellation schedule is included in the contract. Cancellations by client made within 72 hours of event will result in charges for the full costs of the planned event.
GUARANTEE

The client is required to provide a guaranteed guest count 10 days in advance of the scheduled event.

Additionally, for plated dinners, the client is required to provide an entrée count 10 days in advance and place cards for the table indicating the guest’s name and entrée selection.

In addition, the client agrees to pay for the guaranteed number of guests or the actual number of guests attending, whichever is greater.
FOR BOOKING INQUIRIES PLEASE CONTACT

DANIELLE EDMISTON

AT

EVENTS@HANKSSOCIALHALL.COM

(843)608-1934