Magnolias Private Dining
Upper Level Gallery
Thank you for your interest in Magnolias Upper Level Gallery. Our private dining facilities offer two elegant dining rooms located directly above Magnolias restaurant. The Wine Room can accommodate groups of up to 24 and the Primrose Room can accommodate groups of up to 72. For availability and pricing, please complete a Private Dining Inquiry form which is found on our website.

Cancellation Policy
If a cancellation occurs within 60 days of the event, the credit card on file will be charged the Food & Beverage minimum listed on the preliminary or function contract.

Menu & Beverage Selections
Menu & beverage selections will be available 4 weeks prior to the event and should be finalized no later than 2 weeks prior to the event. Alcoholic beverages are charged on consumption: wine & beer service is on a per-bottle basis, and cocktails are on a per-drink basis. When offering a cash bar, there is a $150.00 bartender fee.

Parking
There is a pay-to-park lot located directly next to the restaurant that is available evenings and all day on weekends. There is also the Concord Cumberland Parking Garage located directly across the street, accessible using the Cone Street entrance.

Payment
Full and final payment is due at the conclusion of the event. All items are subject to a 11% sales tax and 24% service charge, with the exception of liquor which is a 16% sales tax and 24% service charge.

Confirmation
To secure the space, you will need to sign a preliminary contract and submit the credit card authorization form. There is a one-time, non-refundable room fee that is due upon booking. Magnolias also requires a guaranteed guest count to be submitted no later than one week prior to the event. The host will be charged the guaranteed number or actual attendees, whichever is greater.
DINNER MENUS

French Quarter Menu
Three course menu with choice of two selections for first course (appetizer, soup or salad), choice of three entrées and dessert

East Bay Menu
Four course menu with a soup, a salad, choice of three entrées and a dessert

Southern Magnolia Menu
Four course menu with an appetizer, a salad, choice of three entrées and a dessert

Pricing will be determined by menu selections chosen 4 weeks prior to the event.
MENU SELECTIONS

Appetizers | Soups | Salads

Fried Green Tomatoes
white cheddar & caramelized onion grits, country ham, tomato chutney, tomato butter

Down South Egg Roll
collard greens, chicken, tasso, red pepper purée, spicy mustard, peach chutney

Creamy Tomato Bisque
chiffonade of basil

Blue Crab Bisque
chives

Wadmalaw Field Greens Salad
tomatoes, carrots, goat cheese, lingonberry vinaigrette

Southern Caesar Salad
shaved Parmesan, cornbread croutons

Wedge Salad
iceberg lettuce, tomatoes, bacon, blue cheese, buttermilk ranch, balsamic drizzle

Entrées

Magnolias Classic Vegetarian
fried green tomatoes & melted pimiento cheese, whipped potatoes, sautéed green beans & spinach, warm asparagus, sweet corn & tomato salad, tomato butter

Blackened Salmon
red rice with tasso & sausage, collard greens, tomato butter

Parmesan Crusted Market Catch
creek shrimp & jasmine rice pirloo, warm asparagus, sweet corn & tomato salad, citrus beurre blanc

Shellfish over Grits
sautéed shrimp, sea scallops, creamy white beurre blanc, lobster butter sauce, fried spinach

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit, sausage herb gravy

Smoked Double Thick Pork Chop
mac & cheese, sautéed green beans, apple sauce

Braised Beef Short Ribs
confit of fingerling potatoes, rosemary sea salt, English peas, beef jus

Grilled Filet of Beef
melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, Madeira, demi-glace
MENU SELECTIONS

Desserts
- Magnolias Warm Cream Cheese Brownie
  pecans, white chocolate ice cream, caramel & fudge sauces
- Southern Pecan Pie
  bourbon caramel sauce, vanilla bean ice cream
- Cream Cheese Pound Cake
  blueberry thyme compote, lemon curd, vanilla bean ice cream

Hors d’Oeuvres
- Miniature Down South Egg Roll
  peach Jezebel sauce
- Pimiento Cheese Stuffed Peppadew Peppers
- Wild Mushroom Tarts
  rosemary, caramelized onions, melted blue cheese
- Crab & Roasted Corn Fritters
  Creole rémoulade
- Salt & Pepper Fried Shrimp
  peach Jezebel sauce
- Deviled Eggs
- Shrimp & Tasso Arancini
  roasted corn, smoked Gouda, Creole rémoulade
- Miniature Crab Cakes
  lemon-garlic aioli
BEVERAGE SELECTIONS

Wine selections must be made in advance along with menu selections.

White Wine
- Jordan Russian River Chardonnay
- Talbott “Kali Hart” Monterey Chardonnay
- Sean Minor California Chardonnay
- Maso Canali Trentino Pinot Grigio
- Nik Weis Urban Riesling Germany
- Cakebread Cellars Napa Sauvignon Blanc
- Whitehaven Marlborough Sauvignon Blanc
- Pighin Friuli Italy Sauvignon Blanc

Champagne - Sparkling
- La Marca Prosecco Italy
- Moet & Chandon Brut Imperial France
- Piper Sonoma Brut Rosé California

Red Wine
- Benziger Sonoma Cabernet Sauvignon
- Honig Napa Cabernet Sauvignon
- Oberon Napa Cabernet Sauvignon
- L’Ecole No. 41 Columbia Valley Merlot
- Rutherford Ranch Napa Merlot
- Cambria “Clone IV” California Pinot Noir
- MacMurray Ranch Russian River Pinot Noir
- Crios Valle de Uco Malbec

If there is a particular wine you are looking for, please inquire with our wine director, Bill Netherland

Beer
Rotating selection of domestic, imported & local beers

Liquor
Variety of premium & well brands

Contact:
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