

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

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*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 pilloo, warm asparagus, sweet corn & tomato salad, citrus beurre blanc

Shellfish over Grits

sautéed shrimp, sea scallops, creamy white grits, 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
Talbot "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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