

PARK & GROVE

• event packet •



Located in downtown Charleston's Wagner Terrace neighborhood, Park & Grove is known for its warm ambiance, seasonal cuisine, and exceptional hospitality. Our menu highlights local ingredients with offerings that move with the seasons. Whether you are planning an intimate gathering or a wedding celebration, Park & Grove offers a versatile venue to make your event unforgettable.



Booking Park & Grove for your Event



Our dedicated team works closely with clients to customize food and beverage menus, ensuring an unforgettable and unique experience.

Wedding Related Events

Perfect for wedding-related celebrations, including:

- Rehearsal Dinners
- Welcome Receptions
- Elopements
- Bachelor / Bachelorette Dinners
- Receptions

Corporate Events

For corporate buy-outs, we offer an array of dining experiences, including:

- Family-style lunches and dinners
- Pre-set menus
- Food station-style receptions
- Networking cocktail hours

Social Occasions

Celebrate life's special moments with us! We host:

- Birthday celebrations
- Baby showers
- Anniversaries
- Community collaboration dinners
- Holiday parties

Event Spaces & Food and Beverage Minimums



Covered Patio

- Accommodates 12 – 28 guests
- Features a long communal table for a private, intimate gathering
- Covered, outdoor dining with heaters & fans available per season
- Seasonal family-style menu options available for every service



Food & Beverage Minimum (2 Hours) – Patio

- Lunch \$1,500
- Dinner \$1,800
- ★ For additional time requested for setup/early arrival, or for an extension of the event timeframe beyond the 2 hours allotted, a \$150 Room Rental Fee will be applied for every additional half hour needed.

Event Spaces & Food and Beverage Minimums



Semi-Private Dining Room (Indoors)

- Ideal for groups of 12 – 32 guests
- Can be arranged with two long community tables (up to 24 guests), or a U-shaped table set-up (up to 32 guests)
- Seasonal family-style menu options available for every service



Food & Beverage Minimum (2 Hours) – Indoor Semi-Private

- Lunch \$1,400
- Dinner \$1,600
- ★ For additional time requested for setup/early arrival, or for an extension of the event timeframe beyond the 2 hours allotted, a \$150 Room Rental Fee will be applied for every additional half hour needed.

Event Spaces & Food and Beverage Minimums



Full Restaurant Buy-Out

Food & Beverage Minimum will be determined by event date, day of the week, requested timeframe, and estimated headcount. A buy-out estimate will be provided after we gather these details from your inquiry.

- Enjoy exclusive access to the entire venue for your special occasion
- Customizable reception-style and family-style menus available

Capacity:

- Seated: 96 guests total (68 seated indoors, 28 seated on patio)
- Reception Style: 150 guests total (indoors & outdoors)



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Planning your Event with Park & Grove



Availability

To check availability, please fill out the [inquiry form](#) on our website. Once submitted, our team will review the details, confirm availability, and prepare a proposal for your event.

Standard Hours of Operation

- **Lunch:** Monday – Friday | 11am – 3pm
- **Happy Hour:** Monday – Friday | 3pm – 6pm
- **Dinner:** Monday – Saturday | 5pm – 9pm
- ★ Any requests outside of business hours will incur additional fees or minimums.

Event Timeframes

- **Lunch & Dinner Events:** 2-hour event duration
- **Buy-Out Events:** 3- to 4-hour event duration
- ★ For full restaurant buy-outs, the venue will be closed to the public at least 2 hours prior to the event and will remain closed at least 1 hour after the event.

Menus & Selections

- Menu proposals begin with a sample menu; final selections are based on seasonal availability and local sourcing
- Finalized menu selections due 2 weeks prior to event
- Final menu descriptions based on seasonality will be communicated 1 week prior to event
- Customization options available for dietary preferences and restrictions
- ★ Please ensure all dietary restrictions and allergies are provided with the final headcount. We cannot guarantee accomodation for unknown dietary restrictions or allergies discovered during service the day of your event.

Planning your Event with Park & Grove



Event Tastings

- Available on Tuesdays & Wednesdays between the hours of 2–4pm
- Must be scheduled two weeks in advance through Events Team
- \$40 plus tax and gratuity per person for food items
- Beverages charged on consumption

Event Rentals & Vendor Referrals

Our team is happy to coordinate and refer the following outsourced needs:

- China, linens, silverware, glassware, table rentals
- Florals, photography, desserts
- DJs, live music, audio visual services
- Tent rentals and related event equipment
- ★ A 20% Handling Fee (based on invoice costs) will apply for the coordination service to provide outside vendor resources.

Event Coordination Fee

Our team can help manage the finer details of your special occasion including vendor recruitment coordination, timelines, and diagrams. On average, our Event Coordination Fee lands at 10% of your net food & beverage estimate with an additional 20% Handling Fee for each outside vendor invoice.

For wedding receptions, we require either: (1) a wedding planner to be contracted separately, or (2) our own dedicated manager to handle day-of coordination for an additional 10% charge.

Planning your Event with Park & Grove



Estimated & Final Headcount

- **An estimated headcount is required at booking.**
- **Final headcount is due one week before the event.**
- Significant changes (increase/decrease of 15+ guests) should be communicated as early as possible, and cannot be honored without advance notice.
- Your quote estimate will be updated based on your final headcount; however this does not change the Food & Beverage Minimum requirement.
- You will be responsible for the cost of either the final headcount provided, or the actual count of guests, whichever is the greater amount.

Costs & Fees

- **Food:** Subject to 11% Sales Tax
- **Beer & Wine:** Subject to 11% Sales Tax
- **Liquor:** Subject to 16% Sales Tax
- **Standard Set-up Fee:** 5%
- **Event Coordination Fee (Opt-In Only):** 10%
- **Gratuities:** 22% on food & beverage
- **Credit Card Processing Fee:** 3%

Payment

- **A 30% deposit (based on food & beverage minimum) and a signed Event Agreement are required to confirm booking.**
- Final payment is due the day of the event with a physical card.
- Accepted payment methods: credit/debit cards or cash (ACH & checks are not accepted).
- Secure online platform available for payments.
- **Please note: your event booking is not confirmed until both the agreement has been signed and the deposit has been processed.**

Cancellation Policy



Large party reservations ordering off an A La Carte Menu:

- A credit card is required to hold your table; cancellations within 24 hours of your reservation incur a **\$25 per person charge**.

Semi-Private and Buy-Out Contracted Events:

All cancellations must be submitted **in writing** (email qualifies).

- **60+ Days prior to event:**

Deposit is non-refundable, but can be applied to a rescheduled date.

- **30–59 Days prior to event:**

Deposit is non-refundable. Client is responsible for any **non-cancelable committed costs** (i.e. rentals, custom items, outside vendors).

- **15–29 Days prior to event (month of):**

Deposit is non-refundable. Client is responsible for any **non-cancelable committed costs** (i.e. rentals, custom items, outside vendors). Additional cancellation fee of **15% of the Food & Beverage Minimum**.

- **8–14 Days prior to event (two-week window):**

Deposit is non-refundable. Client is responsible for any **non-cancelable committed costs** (i.e. rentals, custom items, outside vendors). Additional cancellation fee of **50% of the Food & Beverage Minimum** (or 50% of Estimated Event Total*), minus the deposit already paid.

- **0–7 Days prior to event (week of):**

Deposit is non-refundable. Cancellation fee will be applied of **100% of the Food & Beverage Minimum**, minus the deposit already paid.

*“**Estimated Event Total**” includes the contracted Food & Beverage Minimum or Buy-Out Minimum, plus any pre-ordered items and approved vendor/rental costs already incurred on your behalf.

Food Menu Options



A La Carte (Lunch & Dinner Only)

- Custom consolidated A La Carte Menus with starter and entree options to choose from are available for lunch and dinner service only, for groups of 15-32 people. A La Carte options are not available for buy-outs. A La Carte options have frequent seasonal changes, so if you are interested in this option please let the event manager you're planning with know so we can provide a custom proposal for you.

Family Style

- Menu descriptions are subject to seasonal availability and culinary updates. Our offerings move with the seasons!
- Available lunch & dinner.
- See the following pages for sample family style menus.

Food Menu Options – Family Style Menus



dinner menu // served family style

option 1 (\$65/pp): choose 2 starters & 2 entrées

option 2 (\$75/pp): choose 3 starters & 3 entrées

additional dishes priced accordingly

starters

butterbean hummus / annie mae's pita, crudité

cheese board / cheese trio, seasonal accompaniments

seasonal grilled vegetables / description upon request

deviled eggs / seasonal garnish

pickled shrimp lettuce wraps / gem lettuce, pickled red onion, radish

falafel bites / tzatziki

little gem salad / pistachio mint dressing, english peas, pickled red onion, radish, parmesan, breadcrumbs

entrées

fried chicken & biscuits / hot honey, mushroom gravy

market fish / seasonal risotto, salsa verde

soy-braised short rib / potato leek purée, crispy potatoes, leeks and herbs

grilled chicken / marinated seasonal vegetables, halloumi, saba

ricotta gnocchi / mushroom walnut ragù, salsa verde, wilted baby kale

Food Menu Options – Family Style Menus



brunch menu // served family style

Please note: our brunch menu is available for lunch events on weekdays only; we do not offer weekend brunch events.

option 1 (\$35/pp): choice of 2 starters & 2 entrées

option 2 (\$45/pp): choice of 2 starters & 3 entrées

additional dishes priced accordingly

starters

assorted housemade pastries / cinnamon rolls, banana bread, and biscuits

deviled eggs / seasonal garnish

little gem salad / pistachio mint dressing, english peas, pickled red onion, radish, parmesan, breadcrumbs

frudit  / assorted fruit & dips

entr es

shakshuka / scrambled eggs, tomatoes, chickpeas, feta, annie mae's pita

fried chicken / housemade biscuit, hot honey, mushroom gravy

huevos rancheros / beef, beans, scrambled eggs, queso, avo mash, sour cream, salsa verde, corn tortila

veggie saut e / scrambled eggs, seasonal vegetables, grilled halloumi, saba

vegetarian or add grilled chicken or grilled shrimp

Food Menu Options – Family Style Menus



lunch menu // tier one // served family style



option 1 (\$35/pp): choose 1 starter, 2 entrées & 1 side

option 2 (\$45/pp): choose 2 starters, 2 entrées & 1 side

additional dishes & sides priced accordingly

starters

butterbean hummus / annie mae's pita, crudité

deviled eggs / seasonal garnish

little gem salad / pistachio mint dressing, english peas, pickled red onion, radish, parmesan, breadcrumbs

falafel bites / tzatziki

entrées

crab cake sliders / pickled red onion, yuzu aioli

crispy chicken sliders / bacon, hatch chili aioli

burger sliders / cheddar, bread & butter pickle, special sauce

pickled shrimp flatbread / butterbean hummus, arugula, radish

mushroom & ricotta flatbread / caramelized onion, fennel

fried chicken & biscuits / hot honey, mushroom gravy

seasonal veggie bowl / carolina gold rice, saba

keep vegetarian or add grilled chicken or grilled shrimp

sides for the table

● french fries

● marinated cucumber salad

● parmesan truffle fries

● beet & avocado salad

Food Menu Options – Family Style Menus



lunch menu // **tier two** // served family style



option 1 (\$60/pp): choose 2 starters & 2 entrées

option 2 (\$70/pp): choose 3 starters & 3 entrées

additional dishes priced accordingly

starters

butterbean hummus / annie mae's pita, crudité

cheese board / cheese trio, seasonal accompaniments

seasonal grilled vegetables / description upon request

deviled eggs / seasonal garnish

pickled shrimp lettuce wraps / gem lettuce, pickled red onion, radish

falafel bites / tzatziki

little gem salad / pistachio mint dressing, english peas, pickled red onion, radish, parmesan, breadcrumbs

entrées

fried chicken & biscuits / hot honey, mushroom gravy

market fish / seasonal risotto, salsa verde

soy-braised short rib / potato leek purée, crispy potatoes, leeks and herbs

grilled chicken / marinated seasonal vegetables, halloumi, saba

rio bertolini's ricotta gnocchi / mushroom walnut ragù, salsa verde, wilted baby kale

Food Menu Options – Desserts & Passed



Dessert Offerings

Available for all events. Priced per person.

- Miniature flourless fudge brownies & masa sugar cookies / \$4
- Family-style sticky toffee pudding / \$6
- Family-style banana pudding / \$6

Passed Hors D'Oeuvres

Available for semi-private or full buy-out events. Great for a happy hour time-frame or small bites before sitting down for a family style meal, or in addition to food station style service.

Choose three from the following (priced per person):

- Deviled eggs with seasonal garnish / \$3
- Falafel fritters with tzatziki sauce / \$3
- Hush puppies with pepper jam / \$3
- Fried risotto stuffed with short rib (\$4) or fontina (\$3)
- Tuna poke spoon / \$5
- Fried oysters / \$5
- Grilled shrimp skewers / \$4
- Mini crab cake with yuzu aioli / \$4

Food Menu Options – Food Station Style



Food Station Style Service

Available for buy-outs or happy hour patio events only. The recommended quantity of food station items will be provided via proposal based on the event headcount, timeframe and menu variety. All station options priced per person.

Appetizer Stations

Appetizer stations are perfect for a happy hour event, and pair very well with a variety of three passed items!

- Butterbean hummus with pickled red onion, assorted crudité, pita / \$10
- Cheese & charcuterie display with traditional accompaniments / \$13

Assorted Flatbreads

\$5 per person. Choose 2–3 options; vegetarian option available upon request.

- bacon, gorgonzola, tomato, red onion, tomato base
- salami, mozzarella, roasted mushrooms & peppers, spicy tomato base
- prosciutto, pickled peppers, arugula, hot honey, tomato base
- grilled chicken, artichoke, fontina, lemon, ricotta base
- braised beef, mushroom, fontina, shaved daikon, whipped feta base

Composed Salad Station

\$8 per person. Offerings subject to seasonal availability.

- Apple & Kale / pickled fennel, manchego, candied walnuts, spiced orange vin
- Little Gem / pistachio mint dressing, english peas, pickled red onion, radish, parmesan, breadcrumb

Slider Station

\$5 per person. Choose 1–2 options:

- Smash Burger Sliders
- Mini Crispy Chicken Sandwich
- Crab Cake Sandwich Slider

Food Menu Options – Food Station Style



Raw Bar Station

Build your own raw bar! Priced by quantity.

- Oysters on the half shell with cocktail sauce & mignonette / \$380 per 100
- ★ *Minimum order of 100 oysters. Please note that oysters may incur a live shucking fee based on quantity ordered.*
- Clams on the half shell with cocktail sauce & mignonette / \$1.39 each
- Tuna poke on cucumber cups / \$73 per pound
- Ceviche with crispy tortilla / \$45 per pound
- Boiled shrimp (“peel & eat”) with cocktail sauce & lemon / \$45 per pound
- Cocktail crab claw / \$392 for 4.5 pounds (*min. quantity*)
- Crab salad on lettuce cups: Claw / \$64 per pound
- Crab salad on lettuce cups: Jumbo Lump / \$170 per pound
- Caviar with traditional accoutrement: Oestra / \$314 per 50g (*min. quantity*)
- Caviar with traditional accoutrement: Trout Roe / \$114 per 50g (*min. quantity*)

Beverage Packages



Buy-Out Only Packages

Option One: Beer & wine only

Option Two: Beer, wine & choice of 3 specialty cocktails

Option Three: Full liquor bar with basic mixers, 2 welcome cocktails, beer & wine

- House: Tito's vodka, Gordon's gin, Hornitos silver tequila, Four Roses Yellow Label bourbon, Laphroig scotch
- Elevated: Ketel One vodka, Hendrick's gin, Lalo Blanco tequila, Bahnez mezcal, Woodford Reserve bourbon, Glenlivet scotch
- Deluxe: Grey Goose vodka, Citadelle gin, La Gritona reposado tequila, Illegal mezcal, Angels Envy bourbon or rye

Lunch Packages

Tier 1

- Wine by the bottle: choose 1 white, 1 rosé, and/or 1 red
- Mimosa carafes
- Bloody mary carafes
- House liquors with basic mixers

Tier 2

Everything in Tier 1, plus:

- Up to four different bottles of wine
- One specialty cocktail with liquor of choice
- One mocktail of choice

Beverage Packages



Dinner Packages

Tier 1

- Wine by the bottle: choose 1 white, 1 rosé, and/or 1 red
- House liquors with basic mixers
Does not include classic cocktails such as martinis, manhattans, etc.

Tier 2

- Up to four different wines by the bottle
- One specialty cocktail with liquor of choice
- One mocktail of choice
- House liquors with basic mixers
Does not include classic cocktails such as martinis, manhattans, etc.

Tier 3

- Up to six different wines by the bottle
- Two specialty cocktails with liquor of choice
- Two mocktails of choice
- Liquors with basic mixers & classic cocktails available
Includes classic cocktails such as martinis, manhattans, etc.



For any further inquiries or to begin planning your event, please submit an [event inquiry form](#) on our website.

We look forward to making your event a memorable one at Park & Grove!

