

Guidelines for Parties

The following guidelines have been established in order to present the finest quality food & service.

The restaurant requires an estimate of the number of guests attending each party, within a few person range, when preliminary plans are made. Should the size of the party change by a considerable number, the restaurant reserves the right to change the location of the event to one of a more appropriate size for your group.

A guaranteed number of attendees must be decided no less than 72 hours prior to event. If we do not receive a guaranteed number 72 hours in advance, the original estimate will be used as the guarantee and the group will be charged for the estimated number or the actual number of attendees, whichever is greater.

Any group given the option to order off the Peninsula Grill menu will require a guarantee at 72 hours prior to the event. No-shows will be charged a \$25.00 cancellation penalty.

All deposits paid are non-refundable and non-transferable.

To insure the finest quality of food & service, parties must have a planned menu selection. Primarily these selections will be made from the four-course special events menus which offer a choice of three entrees. For groups of 60 or fewer, each guest's entree selection can be made the evening of the event. For groups of more than 60 guests, you may offer a choice of entrees; however, we will require each attendee's order a minimum of 72 hours prior to the event. Place cards denoting each guest's entree order will be required for these events. (We also provide menu options in which all guests have the same entrees, so pre-orders are not required).

A signed contract must be executed in order for an event to be considered a definite booking. The payment of the deposit creates a binding oral contract that all parties agree to all conditions contained in these guidelines.

Payment in full must be made either prior to the function with an estimated bill or upon conclusion of event, unless other arrangements have been made with your sales manager.

Guests who rent the Garden Room have first option to utilize the courtyard for cocktails & hors d'oeuvres. Guests renting the Charleston Room may use the courtyard if the Garden Room is not booked, or if the guests in the Garden Room do not choose to utilize the space for their event during the time requested.

Our prices are subject to change, due to unexpected increases from our purveyors. Prices are guaranteed 3 months prior to event. If an item becomes unavailable to us, we will substitute with an item of equal or greater value at the contracted price.

Food and Beverage Prices are Subject to 20% Service Charge (taxed at 7.5%) and 9.5% Sales Tax

PASSED HORS D' OEUVRES

****Priced by 50 pieces, unless otherwise noted.****

Hot Selections

Petite Country Ham & Hoop Cheddar Biscuits...\$125.00

Lobster Hushpuppy with Lobster Dipping Sauce...\$140.00

Sweet Corn Fritter with Pimento Cheese Aioli...\$125.00

Seared Spicy Scallop on Portobello Bruschetta...\$175.00

*Grilled New Zealand 'Lollipop' Lamb Chops
with Red Onion Marmalade...\$175.00*

"Shrimp and Grits" Cake with Red Pepper Jelly...\$163.00

Wild Mushroom en Croute with Rosemary Aioli...\$135.00

Beef Tenderloin Tips with Roasted Garlic on French Bread Crouton...\$160.00

Baked Brie en Croute with Raspberry-Toasted Almond Jam...\$138.00

Grilled Foie Gras on Fried Green Tomato with Apple Butter...\$200.00

Mini Charleston Crabcakes with Vidalia Onion Tartar Sauce...\$165.00

Duck & Blue Cheese Wonton with Golden Raisins...\$160.00

Cold Selections

Yellowfin Tuna Brochette with Sweet Soy Vinaigrette...\$175.00

Pimento Cheese Croutons with Cajun Crawfish...\$125.00

Tomato & Olive Salad with Fresh Mozzarella on a Crostini...\$125.00

Jumbo Shrimp Cocktail with Bloody Mary Cocktail Sauce ...\$188.00

Goat Cheese Tart with Calamata Olives & Roasted Red Peppers...\$125.00

Chilled Crab Imperial en Croute...\$175.00

Beef Tartare on Grilled Rye Crouton...\$188.00

Chilled Poached Mussel with Curried Vidalia Onion Aioli...\$125.00

Yellowfin Tuna Tartare with Black Sesame Crisp...\$160.00

Light Hors d' oeuvres - Recommend 3-6 pieces per person, per hour
Heavy hors d' oeuvres - Recommend 6-10 pieces per person, per hour

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CHEF CARTER'S TASTING MENU

The Peninsula Grill Tasting Menu provides an intimate and exclusive setting for celebrating important occasions or entertaining any number of guests.

The tasting menu can accommodate groups of any size and makes for a wonderful evening of fine dining.

Due to the nature of the meal no substitutions will be allowed and all guests must participate. Special Dietary needs will be considered if specified ahead of time.

Each Menu showcases the finest available ingredients of the season and will be revealed to the group the night of the event.

You can select a 5 course tasting menu for \$95.00 per person or an 8 Course menu for \$125.00

Chef Carter will be happy to select premium wine pairings to accompany your tasting menu. Please note that wine pairings will incur an additional cost for the 5 course menu ranging from \$50.00++ to \$70.00++ per person and for the 8 course menu the pricing for the wine pairings will range from \$80.00++ to \$100.00++ per person. Please ask your sales manager about wine flight information.

Example Tasting Menu

Amuse Bouche

Seared Lamb Carpaccio with Rosemary Aioli & Black-eyed Pea Salad

Schramburg Rose

Griddled Corn Cakes with Duck Cofit Salad, Blue Cheese Port Wine Vinaigrette

Alborino Do Ferrari

Garlic Grilled Shrimp with Shellfish Vin Blanc

Pinot Grigio Bottega Viniai

Seared Scallop with Chanterelle & Butterbean Ravioli with Truffled Jus

Morgon Guy Brenton

Sliced Muscovy Duck Breast with Smoked Bacon & Potato Gratin

Merryvale Cabernet

Prime Ribeye grilled with Bourbon Butter, Wild Rice Potato Cake and Zinfandel Jus

L'Aventure Otimus

Chef Sampling of Signature Desserts

Olaveras

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PLANTERS RESERVE

**Available for groups of 60 or fewer*

First Course

Host to choose 1 Item

*Charleston She Crab Soup
with Sweet Sherry Drizzle and Cheddar Cheese Straw*

-or-

*Tender Local Field Greens
with Orange-Basil Vinaigrette & Sliced Almonds*

or-

Charleston She Crab Soup & Petite Green Salad Duet

Second Course

Chilled Lobster Medallions

with Soft Butter Lettuce, Port Wine Vinaigrette and Roasted Tomato Relish

-or-

*Wild Mushroom Ravioli
with Truffled Pecans, Golden Raisins and Spinach*

Entree Choices

*Grilled Filet of Angus Beef Tenderloin with Grilled Gulf Shrimp
and Tarragon Béarnaise Sauce*

-or-

*Pan Seared American Red Snapper with Blue Crab Spring Roll
and Lemon-Chive Beurre Blanc*

-or-

*Grilled Herb Marinated Prime Rib-eye with Butter Poached Lobster
and Tomato Wild Mushroom Sauce*

Finish

Peninsula Grill Signature "Dessert Sampling" Presentation

Chef's Selection of three Peninsula Grill Signature Desserts displayed together on one plate

\$85.00 per person

Entrees complemented with Chef's choice of seasonal vegetables, starch and bread

***To customize your own Peninsula Grill private/group dining menu,
please contact your sales manager***

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LOWCOUNTRY SIGNATURE

**Available for groups of 60 or fewer*

First Course

Host to choose 1 Item

Crisp Romaine Salad

with Lemon-Thyme Caesar Dressing & Garlic Croutons

-or-

Lobster and Corn Chowder

Second Course

Fried Green Tomatoes

with Jumbo Lump Crab, Spinach and Vine Ripe Tomatoes

-or-

Duck Confit with Blue Cheese, Frisée Lettuce & Smoked Bacon

Drizzled with Aged Sherry Vinaigrette and Black Pepper Biscuit Croutons

Entree Choices

Grilled Jumbo Shrimp Scampi

with Roast Garlic-Chive Sauce

-or-

Grilled Filet of Angus Beef Tenderloin

with Green Peppercorn Jus

-or-

Pan Roasted Local Grouper

with Tomato Butter Sauce

Finish

The Ultimate Coconut Cake

Coconut Anglaise and Strawberries

-or-

Chocolate Extravaganza

Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise

and covered in Chocolate Ganache

\$80.00 per person

Entrees complemented with Chef's choice of seasonal vegetables, starch and bread

To substitute any entrée above for Lobster there is a surcharge of \$10.00 per person

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CHARLESTON SELECT

**Available for groups of 60 or fewer*

First Course

*Lobster Skillet Cake & Charleston Crabcake Duo
with Creole Mustard Vinaigrette*

Second Course

*Mixed Mesclun Greens
with Crumbled Goat Cheese and Creamy Tomato-Herb Vinaigrette*

Entree Choices

*Grilled Filet of Angus Beef Tenderloin
with Horseradish Crème Fraiche*

-or-

*Roasted 'French Cut' Chicken Breast
with Natural Jus*

-or-

*Pan Roasted Atlantic Salmon
with Red Pepper Béarnaise*

Finish

*Chocolate Extravaganza
Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise
and covered in Chocolate Ganache*

-or-

*Banana "Panna Cotta" Pudding
Silky Banana Pudding with Milk Chocolate Ganache,
Vanilla Bean Wafer & Tia Maria Caramel Sauce*

\$65.00 per person

*Entrees complemented with Chef's choice of seasonal vegetables, starch and bread
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MARKET PREMIER

**Available for groups of 60 or fewer*

Starter:

Host to choose one of the following:

Lobster & Corn Chowder

-or-

Crisp Romaine Salad

with Lemon-Thyme Caesar Dressing & Garlic Croutons

Entree Choices:

Rosemary and Lemon Marinated 'French Cut' Chicken Breast

with Whole Grain Mustard Demi

-or-

Grilled Salmon

with Roasted Tomato Butter

-or-

Grilled Filet of Angus Beef Tenderloin

With Horseradish Crème Fraiche

*Entrée complemented with Chef's choice of
Seasonal vegetables, starch and bread*

Finish

The Ultimate Coconut Cake

COST AT \$50.00++ per person

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PENINSULA PREFERRED

Available for groups of 60 or more

Host may select **one soup, one salad and one entrée**

Four-course price is per person and determined by entrée choice

Soups

Lobster and Corn Chowder

-or-

She Crab Soup with Sweet Sherry Drizzle and Cheddar Cheese Straws

-or-

Roasted Red Pepper Soup with Smoked Shrimp and Lemon Cream

-or-

Lobster-Tomato Bisque with Parmesan Croutons

Salads

Crisp Romaine Salad

with Lemon-Thyme Caesar Dressing & Garlicky Croutons

-or-

Baby Mesclun Greens

with Crumbled Goat Cheese and Toasted Pecan Vinaigrette

Entrees

Duo Plates

Grilled Filet & Crabcake Duo with Tarragon Béarnaise, \$70.00

Grilled Filet & Lobster Cake Duo with Tomato Choron Sauce, \$70.00

Grilled Chicken Breast & Crabcake Duo with Sweet Garlic-Chive Sauce, \$65.00

Grilled Filet & Jumbo Shrimp Duo with Red Pepper Hollandaise, \$75.00

Grilled Filet & Maine Lobster Duo, \$85.00

*Pan Seared Carolina Trout & Crabcake Duo
with Tomato-Dijon Beurre Blanc, \$60.00*

Braised Quail & Jumbo Shrimp Duo with Black Pepper-Zinfandel Sauce, \$60.00

Finish

Chocolate Extravaganza

*Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise
and covered in Chocolate Ganache*

Entrees complemented with Chef's choice of seasonal vegetables, starch and bread

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Signature Desserts

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Pending Chef's approval, you may substitute the dessert on any menu with one of the following Signature Desserts.

Please note that some desserts may not be appropriate for large groups.

The Ultimate Coconut Cake
Coconut Anglaise and Strawberries

Ginger Spice Pot de Crème
Rich & Creamy Custard infused with ginger and lightly enhanced with Fresh Cinnamon, Served with Fresh Berries and Sweetened Cream

Chocolate Extravaganza
Layers of Chocolate Cheesecake, Chocolate Mousse, Chocolate Genoise & Chocolate Ganache

Banana "Panna Cotta" Pudding
Silky Banana Pudding with Milk Chocolate Ganache, Vanilla Bean Wafer & Tia Maria Caramel Sauce

Peninsula Grill Signature 'Dessert Sampling Presentation'
For an additional \$3.50 per person, our Chef will select three Peninsula Grill Signature Desserts.

These three desserts are sample portions and are displayed together on the same plate.

~or~

You can choose 3 of the 4 desserts below to create your own sampling:

*The Ultimate Coconut Cake
Chocolate Extravaganza
Ginger Pot de Crème
Banana Panna Cotta Pudding*

Ask your Sales Manager for details

Please note that desserts on this menu are subject to change as our restaurant menu changes.

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CHILDREN'S MENU
(Please choose one entrée)

Entrée

Bowtie Pasta with Butter & Parmesan Cheese
Bowtie Pasta with Tomato Sauce & Parmesan Cheese
Fried Shrimp with French Fries & Vegetables
Fried Chicken Tenders with French Fries & Vegetables
Petite Filet with Mashed Potatoes & Vegetables

Dessert

Assorted Homemade Ice Cream

\$25.00++ per child
(For children 10 yrs old and younger)