

# EVENT INFORMATION

## EVENTS FORMATS

We will customize an event for any occasion to suit your specific needs.

Southern Hospitality offers a wide variety of catering options to choose from, including:

- Full open bar service
- Hors d'oeuvres, platters, family style & buffet
- Cocktail, lunch, snack & dinner menus
- Events including corporate meetings, live music, fund-raisers, happy hour, children's, birthdays, going away, anniversaries, rehearsal dinners & special event concessions

## EQUIPMENT RENTAL

Southern Hospitality can arrange for the rental of all the equipment you may need for any event including: tables, glassware, plates, linens, chafing dishes, balloons, music, DJ, A/V equipment, transportation, etc...

## FLOWERS, CAKES, WINES & ENTERTAINMENT

- Southern Hospitality can arrange for these services or work directly with the client's contacts
- There is a \$3 per person dessert plate fee for bring-your-own-dessert and a \$15 cork fee for bring-your-own-wine

## AVAILABLE MANHATTAN EVENT SPACES

- Southern Hospitality is an easily accessible location in Hell's Kitchen near 1, 2, 3, A, C, E, N, Q, R, W & S trains & seconds from the West Side Highway. There is a parking garage located on 45th Street between 9th & 10th Avenue.
- Full bar with extensive beer, wine, cocktail & bourbon selection
- Both private & semi-private space is available. Room charges may apply



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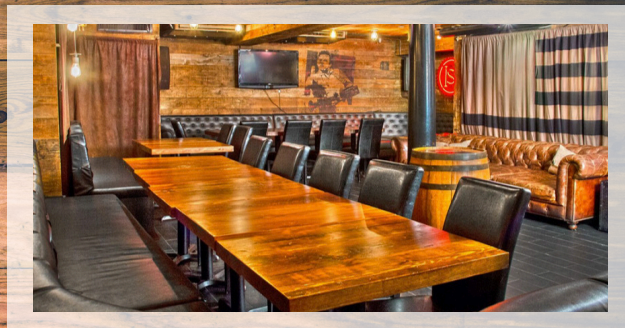
EVENT INFORMATION



## THE ANTLER ROOM

*Seats: 15 Standing: 20*

The **Antler Room** is a cozy alcove that can welcome both business dinners and social gatherings alike. This amazing corner space is both intimate and open for various types of events. Whether you're having dinner with friends or a corporate meeting, The **Antler Room** provides privacy as well as a glimpse into the action that is Southern Hospitality.



## THE LOUNGE

*Seats: 40 Standing: 50*

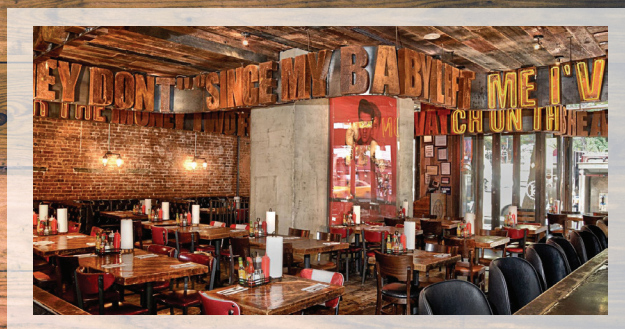
The **LOUNGE** is the crown jewel of our event spaces & can accommodate any event from birthday parties to happy hour; from family dinner to a corporate event. The **Lounge** has its own bar and restrooms as well as ample seating for up to forty dinner guests or up to fifty cocktail party guests. With its complete privacy, your event can be as private and festive as you wish. Space adorned with lush couches & intimate banquettes, the **Lounge** is sure to surpass all of your event expectations.



## THE LIBRARY

*Seats: 65 Standing: 70*

The **Library** at Southern Hospitality is truly a unique space, with an open-window view to one of New York City's most vibrant neighborhoods. The **Library** boasts seating for up to seventy guests for a seated dinner. Perfect for a bridal shower or graduation celebration, The **Library Room's** versatility can fit any need.



## MAIN DINING ROOM

*Seats: 120 Standing: 200*

Our newest location is fresh and exciting. Our dining room rests on one of Hell's Kitchen's busiest blocks. A private event in our **Main Dining Room** guarantees excitement and gives your guests a peek into our new neighborhoods amazing culture and energy. With the "Million Dollar Quartet" lyrics swirling above, you are sure to feel a little Memphis hospitality right here in NYC.

# DINNER MENU

SERVED BUFFET \$60 OR FAMILY-STYLE \$50

15 PERSON MINIMUM • PRICES EXCLUDES TAX, GRATUITY & ADMINISTRATIVE FEE

## APPETIZER – SELECT TWO

*[Supplement Additional Selection +\$5]*

Deep Fried Pickles with BBQ ranch

Mac & Cheese Croquettes

BBQ Sliders *[Pulled Pork, Pulled Chicken or Smoked Brisket +\$1]*

Fried Avocado Wedges  
with Homemade Ranch [+ \$1]

Chips, Salsa & Guacamole

Homemade Chicken Fingers  
with Honey Mustard

Maryland Crab Cakes [+ \$2]

Lobster Hushpuppies [+ \$2]

## SIDE – SELECT THREE

*[Supplement Additional Selection +\$3]*

Mashed Potatoes & Gravy

Classic Macaroni & Cheese  
*[Add Bacon +\$2]*

Sweet Potato Fries

Tater Tots

French Fries

Coleslaw

Collard Greens with Hocks

Slow-Smoked Baked Beans

Cornbread with Honey Butter

Scratch-Made Biscuits

## SALAD – SELECT ONE

*[Supplement Additional Selection +\$4]*

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad

Wedge Salad [+ \$1]

## ENTRÉE – SELECT THREE

*[Supplement Additional Selection +\$8]*

Dry-Rubbed Spare Ribs

Baby Back Ribs

Pulled BBQ Pork Shoulder

Pulled Southern Smoked Chicken

Home-Style Buttermilk Southern Fried Chicken  
*[Add waffle +\$2]*

Beale Street BBQ Chicken

Black Pepper Bark Brisket

Texas Brisket Fried Rice

Roasted Cauliflower with Chimichurri Sauce

Slow-Smoked Prime Rib [+ \$3]

## DESSERT – SELECT TWO

*[Supplement Additional Selection +\$3]*

Homemade Bourbon Pecan Pie

Chocolate Cake

Carrot Cake

Cheesecake

Watermelon Slices

Fresh Sliced Fruit Platter



# LUNCH MENU

SERVED BUFFET \$35 OR FAMILY-STYLE \$25

12 PERSON MINIMUM PRICE EXCLUDES TAX, GRATUITY & ADMINISTRATIVE FEE

## APPETIZER – SELECT ONE

*[Supplement Additional Selection +\$5]*

Deep Fried Pickles with BBQ ranch

Mac & Cheese Croquettes

BBQ Sliders *[Pulled Pork, Pulled Chicken or Smoked Brisket +\$1]*

Fried Avocado Wedges  
with Homemade Ranch [+\$1]

Chips, Salsa & Guacamole

Homemade Chicken Fingers  
with honey mustard

Maryland Crab Cakes [+\$2]

Lobster Hushpuppies [+\$2]

## SIDE – SELECT TWO

*[Supplement Additional Selection +\$3]*

Mashed Potatoes & Gravy

Classic Macaroni & Cheese  
*[Add Bacon +\$2]*

Sweet Potato Fries

Tater Tots

French Fries

Coleslaw

Collard Greens with Hocks

Slow-Smoked Baked Beans

Cornbread with Honey Butter

Scratch-Made Biscuits

## SALAD – SELECT ONE

*[Supplement Additional Selection +\$4]*

Mixed Green Salad with Balsamic Vinaigrette

Caesar Salad

Wedge Salad [+\$1]

## ENTRÉE – SELECT TWO

*[Supplement Additional Selection +\$8]*

Dry-Rubbed Spare Ribs

Baby Back Ribs

Pulled BBQ Pork Shoulder

Pulled Southern Smoked Chicken

Home-Style Buttermilk Southern Fried Chicken  
*[Add waffle +\$2]*

Beale Street BBQ Chicken

Black Pepper Bark Brisket

Texas Brisket Fried Rice

Roasted Cauliflower with Chimichurri Sauce

## DESSERT – SELECT ONE

*[Supplement Additional Selection +\$3]*

Homemade Bourbon Pecan Pie

Chocolate Cake

Carrot Cake

Cheesecake

Watermelon Slices

Fresh Sliced Fruit Platter



# BRUNCH MENU

**SERVED BUFFET \$30 OR FAMILY-STYLE \$25**

**15 PERSON MINIMUM PRICE EXCLUDES TAX, GRATUITY & ADMINISTRATIVE FEE**

## **SIDE – SELECT THREE**

*[Supplement Additional Selection +\$3]*

Applewood Smoked Bacon

Breakfast Sausage

Mac & Cheese

Fresh Fruit Salad

Coleslaw

French Fries

Sweet Potato Fries

Collard Greens with Hocks

Cornbread and Honey Butter

## **ENTRÉE – SELECT THREE**

*[Supplement Additional Selection +\$8]*

Chicken & Waffles with Spicy Syrup

Cheddar Scramble

Vanilla Bourbon French Toast

Southern Benedict

*[Poached Eggs, Smoked Brisket & Fried Green Tomatoes, Scratch-made Biscuits, Chipotle Hollandaise Sauce]*

Chicken Bacon & Biscuit Sliders

*[Crispy Fried Chicken, Applewood Smoked Bacon with a Honey-Mayo Glaze]*

Smoked Brisket Hash

Pulled Pork Shoulder

Pulled Southern Smoked Chicken

Crab Cake & Eggs [+\$2]

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## **ADD UNLIMITED BEVERAGE OPTION \$18 PER PERSON**

TWO HOURS OF MIMOSAS, BELLINIS, BLOODY MARYS,  
SCREW DRIVERS, SODAS, JUICE, ICED TEA & COFFEE

*\*Entire Party Must Participate to be Valid\**

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# COCKTAIL PARTY PACKAGES

ALL PACKAGES REQUIRE A 15 PERSON/2HR MINIMUM  
HORS D'OEUVRES REQUIRE 72 HOURS NOTICE  
PACKAGES EXCLUDE TAX, GRATUITY & ADMINISTRATIVE FEE

## FOOD PACKAGES [1 HOUR]

### VAGABOND \$15 PER PERSON

Select Four Stationary Hors d'oeuvres  
*All Items Replenished*

### MIDDLE MAN \$18 PER PERSON

Select Five Stationary Hors d'oeuvres  
*All Items Replenished*

### PLAYER \$21 PER PERSON

Select Six Stationary Hors d'oeuvres  
*All Items Replenished*

## BEVERAGE PACKAGES [1 HOUR]

*Shots, Up & Martinis Are Not Included in Package*

### NON-ALCOHOLIC BEVERAGE \$3

### COFFEE & TEA SERVICE \$3

Regular & Decaffeinated with Creamers & Sweeteners

### WINE & BEER \$15

Select Beer, Red, White & Sparkling Wine  
Non-Alcoholic Beverages

### BASIC LIQUOR \$20

Well Liquor  
Select Beer, Red, White & Sparkling Wine  
Non-Alcoholic Beverages

### STANDARD LIQUOR \$25

Call Liquor (*i.e. Stoli, Tanqueray, Cuervo*)  
Select Beer, Red, White & Sparkling Wine  
Non-Alcoholic Beverages

### PREMIUM LIQUOR \$30

Premium Liquor (*i.e. Grey Goose, Bombay, Patron*)  
Select Beer, Red, White & Sparkling Wine  
Non-Alcoholic Beverages

## HORS D'OEUVRES

### VEGETARIAN

Chips, Salsa & Guacamole  
Vegetable Crudités  
Fried Avocado Wedges with Ranch [+\$1]  
Domestic & Imported Cheese [+\$3]  
Deep Fried Pickles with BBQ Ranch  
Mac & Cheese Croquettes  
Fried Green Tomato  
Portobello Mushroom Sliders  
Focaccia with Roasted Vegetables  
& Artichoke

### MEAT & POULTRY

Mini Chicken & Waffles with Spicy Syrup  
Chicken Tenders with Honey Mustard  
BBQ Sliders [*Pulled Pork, Pulled Chicken  
or Smoked Brisket +\$1*]  
Smoked Hot Link with Mustard Dipping Sauce  
Smoked Prime Rib Bites with Horseradish  
Cream Sauce [+\$2]

### FISH & SHELLFISH

Crispy Fried Buffalo Shrimp [+\$2]  
Maryland Crab Cakes [+\$2]  
Lobster Hushpuppies  
Angry Shrimp with Chili Dipping Sauce [+\$1]

### SWEETS & SNACKS

Cookies & Brownies  
Fresh Sliced Fruit Platter  
Watermelon Slices

