



2018 Private Dining Guide

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General Information:

What is a Pawpaw?

A pawpaw is a tropical tasting fruit that is indigenous to the Appalachia area, pawpaws are difficult to find and are admired for their unique flavor. The taste is a cross between a mango and a banana. Distinctly Southern and exceptionally flavorful, the pawpaw fruit is the symbol of our restaurant because it offers a modern, Southern inspired menu of small plates, craft cocktails, and boutique wines. We are situated in downtown Charleston, and bring the restaurant to life with historic exposed brick, hardwood floors, live wood fire grill, and contemporary ambiance.

The Armory Room: in the rear half of our restaurant is The Armory Room. This room boasts a quiet space away from the main restaurant, exposed brick and wood beams, and wine cellar décor. This room is the perfect space for rehearsal dinners, cocktail parties, receptions and large private dining events. The Armory Room can sit up to 45 guests for a plated dinner and up to 65 for a cocktail reception. Media and A/V available.

The Limerick Room: The Limerick Room is named after the original owner of this building. With sliding vintage barn doors, the room can be as quiet or lively as you choose. For a maximum of 16 guests seated, this room is perfect for meetings, baby showers, private dining and more. Media and A/V available.

Private Space Rental Fee:

For the use of our Amory Room there is a Private Space Rental Fee of \$200.00. This fee covers up to a four-hour event. Unless previously coordinated, the fee to extend beyond four hours is \$100 per hour.

Included in the rental fee is set-up, breakdown, tables, chairs, service ware, and house white linen.

Tax and Service Charge:

A 11% sales tax will be added to all food and beverage charges. Liquor is subject to an additional 16% state sales tax. Prices are subject to change based on South Carolina State Law.

The 4% service charge is included for all private events. We do not charge for walk-throughs, meetings, insurance certificates, etc. We ensure first class service in our event planning and are here to make your event tailored to your personality, budget, and groups' needs.

Suggested Gratuity:

While Pawpaw suggests a service gratuity of 20%, the decision to pay a gratuity to the service staff providing the service of the event, is at the Host's discretion. The Host retains the discretion to adjust the foregoing amount up or down depending on the dining experience.

Cancellation Policy:

If a contracted event must cancel for any reason between the execution of the contract and thirty (30) days before the event day, there will be no charge for the cancellation.

Payment:

Pawpaw accepts American Express, Visa, Discover, Master Card, local/business checks with correct information and cash for payment. Arrangements for payments can be made before or at the time of the event, or corporate accounts can be billed afterwards.

Entertainment:

Both event spaces have house music piped in with the genre you are welcome to choose. Any outside music must be approved by the event coordinator.



Décor:

Our tables will be dressed with white linen and includes tea light candles for the tables. You may provide additional décor for the tables or the event coordinator will be happy to assist you with centerpieces, colored linens, and other décor items to enhance your event for an additional fee.

Frequently Asked Questions:

When can I setup for my event?

If no events are scheduled prior to your event, you are welcome to begin set up at 11:00am the day of your event.

Can you provide room/seating layouts?

There are numerous ways in which each event space can be arranged. The event coordinator will be able to direct you to which setup will best suit your event.

Can I bring in my own cake?

You may bring in a cake and we charge a cutting/service fee of \$4.00 per person. Please keep in mind, all lunch/dinner menus come with a choice of dessert.

Do you have parking?

Unfortunately, we do not have parking directly dedicated to Pawpaw. However, there are multiple parking garages in the area that are available for an hourly/day rate.

- Concord/Cumberland
- Coastal Parking Management
- East Bay/Prioleau

Do you host tastings?

We offer tastings for the price per person fee depending whether it is a lunch tasting or dinner tasting. All tastings must be scheduled on a weekday, prior to dinner service and scheduled events. Weekend tastings are offered and dependent on scheduled events and availability.



Hors D'oeuvres

*Priced Per Piece (excludes tax and gratuity)
passed or "for the table"*

Biscuit <i>smoked pimento cheese</i>	\$2.50
Corn Bread <i>tomato bacon jam</i>	\$2.50
Caprese Skewer <i>tomato, mozzarella, balsamic reduction</i>	\$2.50
Deviled Eggs <i>relish, smoked paprika</i>	\$2.50
Tuna Tartare Bites <i>crispy rice cake, wasabi, asian pear</i>	\$3.00
BBQ Biscuit <i>pulled pork</i>	\$3.00
Crab Bites <i>red pepper coulis</i>	\$3.00
Ricotta Crostini <i>peach, country ham, honey</i>	\$3.50
Shrimp & Grits <i>fried grit cake, sausage gravy</i>	\$3.50
Steak Crostini <i>blue cheese, balsamic reduction</i>	\$3.50
Country Ham Arancini <i>tomato coulis</i>	\$4.00
Fried Chicken Biscuit <i>nashville hot butter</i>	\$4.00
Steak Tartare <i>cabernet mustard, crostini</i>	\$4.00
Duck Confit Puff Pastry <i>apricot preserves</i>	\$4.50
Petit Fours <i>vanilla with raspberry, chocolate ganache, chocolate covered strawberry</i>	\$4.50
Artichoke Hearts <i>tomato, whipped feta cheese</i>	\$4.50
Foie Gras Mousse <i>apricot preserves, toast points</i>	\$5.25



Displays

Priced Per Person (excludes tax and gratuity)

Charcuterie and Cheeses *chef's selection of house cured meats, sausages, and pickles, curated cheeses, toasted bread from Root Baking Co.*

\$15.00

Dessert Display *petit fours, mini peanut butter cheesecake, coconut macaroons, praline truffles*

\$14.00

Crudite *tomato, cucumber, carrot, cauliflower, radish, peppers, house made buttermilk dressing, smoked romesco, green goddess*

\$8.00

Deluxe Cookie and Brownie Display *chef's selection of assorted house made cookies and dessert bars*

\$6.00

Pawpaw Signature Dip Spread *pimento cheese, onion dip, spinach dip, smoked romesco. Served with assorted breads and crackers*

\$10.00

Southern Salads Display *selection of our signature salads*

\$8.00

Biscuit Bar *curated butters, housemade jams and spreads, famous pimento cheese*

\$9.00

Antipasto *roasted zucchini and squash, confit tomato, compressed asparagus, pickled artichoke*

\$8.00



****SAMPLE FAMILY STYLE MENU****

Family Style Options

Lunch: \$35.00 per person (excludes tax and gratuity)

Dinner: \$40.00 per person (excludes tax and gratuity)

First Course

Please Select One:

Vegetable Crudite

Southern Salads

Pawpaw Signature Dips

Second Course

Please Select One:

Chicken Dinner: pawpaw's Recipe #88 fried chicken, mac and cheese, mashed potatoes, biscuits, braised collard greens, gravy

Smoked Rib Dinner: smoked ribs, mac and cheese, potato salad, cornbread, slaw, green beans, barbecue sauce

Lowcountry Boil: shrimp, andouille sausage, roasted red potatoes, corn, hushpuppies, drawn creole butter

Fettucini Funghi: house pasta, braised local mushrooms, white wine and garlic. Roasted brussels sprouts, rainbow carrots with goat cheese and balsamic reduction

Chicken A La Vodka: house pasta, basil, parmesan, tomato garlic cream. Grilled broccolini, creamed spinach

Roasted Whole Tenderloin \$50.00 per person (excludes tax and gratuity): CAB prime tenderloin, creamed spinach, rosemary smashed redskin potatoes, roasted root vegetables, veal demi-glace



****SAMPLE LUNCH MENU****

Plated Lunch Options

Based on 2 courses:

Pre-Selected: \$35 per person (excludes tax and gratuity)

Choice: \$40 per person (excludes tax and gratuity)

First Course

Choice of any three items:

SEASONAL SOUP

BLACKBIRD FARM KALE SALAD fennel, zucchini, red wine vinaigrette, truffled pecorino, crispy shallots

SUPPER CLUB CAESAR chilled hearts of romaine, sourdough croutons

LIVING BUTTER LETTUCE shaved garden vegetables, buttermilk dressing

Second Course

Choice of any three items:

VEGGIE PASTA

"THE BURGER" wood grilled, benne seed roll, smoked gouda pimento, lettuce, tomato, onion, bacon, fries, house pickles

FRIED CHICKEN SANDWICH pickle, slaw, bacon, heirloom tomatoes, fries

BISTRO STEAK seasonal vegetables, fries, steak sauce

CAROLINA FRESH CATCH succotash, andouille sausage, asparagus, creole butter

PAN SEARED SHRIMP AND GRITS anson mills pimento grits, crispy okra, grilled asparagus, andouille sausage, lowcountry seafood broth

PAWPAW'S RECIPE #88 FRIED CHICKEN farmer's market vegetables, mashed potatoes, nashville hot butter

Add Dessert Course

(Add \$7 per person)



****SAMPLE DINNER MENU****

Plated Dinner Options

Based on 3 courses:

Pre-Selected: \$47 per person (excludes tax and gratuity)

Choice: \$55 per person (excludes tax and gratuity)

First Course

Choice of any three items:

BLACKBIRD FARM KALE SALAD seasonal vegetables, red wine vinaigrette, truffled pecorino, crispy shallots

SUPPER CLUB CAESAR chilled hearts of romaine, herbed croutons

LIVING BUTTER LETTUCE shaved garden vegetables, buttermilk dressing

CRISPY BLUE CRAB BITES smoked pepper coulis

SEASONAL SOUP

Second Course

Choice of any three items:

VEGETABLE PESTO ORECCHIETTE seasonal veggies, bacon, touch of chili

FILET MIGNON potatoes, grilled asparagus, bearnaise sauce

PORK CHOP braised greens, potato puree, South Carolina apple butter, pork glaze

PAWPAW'S RECIPE #88 FRIED CHICKEN farmer's market vegetables, mashed potatoes, nashville hot butter

PAN SEARED SHRIMP AND GRITS anson mills pimento grits, crispy okra, grilled asparagus, andouille sausage, lowcountry seafood broth

CAROLINA FRESH FISH succotash, andouille sausage, asparagus, creole butter

Dessert Course

SEASONAL SELECTIONS



Bar Packages

Beer Selections

\$5 National Beer

Bud Light
Budweiser
Yuengling

\$7 Charleston Beers (may vary)

Coast Organic Wheat
Westbrook-One Claw
Palmetto Amber

Wine Selections

Luxury Red & White	\$80+ per bottle
Premium Red & White	\$65 per bottle
Deluxe Red & White	\$45 per bottle
House Red & White	\$35 per bottle
House Rose	\$35 per bottle
Champagne Toast (3oz)	\$4 per person

Liquor Selections

<u>House</u>	<u>Deluxe</u>	<u>Premium</u>	<u>Luxury</u>
Vodka	Titos	Grey Goose	Ciroc Vodka
Gin	Hendricks	Tanqueray, #10	Jasper's Barrel-Rested
Rum	Meyer's Dark	Zaya 12 Year	Ron Zacapa 23 Year
Scotch	J & B Rare	J&B Rare	Glenfiddich 12 Year
Bourbon	Makers Mark	Woodford Reserve	Basil Hayden 8 Year
Tequila	Espolon Blanco	Casamigos Blanco	Don Julio Blanco

Open Bar

Includes two house wines & three beer selections

Luxury Liquor	First Hour: \$28.00pp	Each Additional Hour: \$15.00
Premium Liquor	First Hour: \$22.00pp	Each Additional Hour: \$14.00
Deluxe Liquor	First Hour: \$18.00pp	Each Additional Hour: \$12.00
House Liquor	First Hour: \$15.00pp	Each Additional Hour: \$10.00
Specialty Cocktail Add-On		Per person: \$3.00

Non-Alcoholic Selections

Soft Drinks	\$2.50 per drink
Juice	\$4.00 per drink
French Press Coffee (serves 4 people)	\$10.00 per press
Espresso Drinks	\$5.00 per drink

Bar Packages include: Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Grapefruit Juice, Pineapple Juice, Orange Juice and Cranberry Juice, Lemons and Limes



Specialty Cakes for Every Occasion

Pricing:

Eight Inch Round: feeds 8-14, \$75.00

Ten Inch Round: feeds 12-18, \$90.00

Half Sheet Cake: feeds up to 40, \$130.00

Full Sheet Cake: feeds up to 90, \$230.00

Cake Orders: Cakes will require a one week lead time, minimum. Our Pastry Chef will work with the client to customize cake to their specifications

