

## *The Stoddard Room*



100+ guests  
Plated Dinner or Family Style.  
Cake Table, Dancefloor, AV available,  
Bar, Private Restrooms, 2 balconies

## *Victor Hall*



48+ Guests  
Plated Dinner, Family Style Meal, Cake  
Table, AV available, Balcony, Bar

## *The Dieter's Den*



32+ guests  
Plated Dinner, Cake Table, AV available,  
Bar Service

**Thank you for your interest in Vic's on the River to host your event!**

Each room has a Food & Beverage Minimum. All food and beverages (both alcoholic, and non alcoholic) will go towards this pre determined amount. This amount does not include gratuity (20%) and state tax (7%).

Each room also has a separate room fee. This will be 10% of your Food & Beverage minimum. This fee is non-refundable and does not get applied to the final bill. It is required, with a signed room agreement to secure a space. The 20% gratuity will cover all servers and bartenders for setup, event, & breakdown. There is a 7% sales tax on all food, beer & wine. There is a 10% tax on liquor.

The Stoddard Room comes furnished with chaivari chairs, linens, candles & fresh flower arrangements on all of the dining tables. Additional information can be found on the following page.

No prepayments are required prior to event date. You are able to pre pay any amount with a check or credit card. Final payment will be due by the completion of the event and on 1 check, unless a prior arrangements is made.

### **MENU & BAR SELECTIONS**

We do not offer formal tastings for events.

Our private events menu is the same Low Country style fare we serve in the main restaurant.

All menu and bar selections are to be made 30 days prior to event date. Any menu items or specialty bar selections will not be guaranteed after the 30 days.

### **GUARANTEED GUEST COUNT**

You will have 3 days prior to event date to give us your guaranteed guest count. You will be charged this amount, or however many guests attend, whichever is greater.

### **DINING TABLES LINENS & ASSIGNED SEATING**

Events will have the option for white with black overlay, or all white linens

You may provide specialty linens and décor for the table, please drop off at least 24 hours in advance. If you select assigned seating for your event, please provide at least 24 hours in advance so that we may set the tables accordingly.

### **PARKING**

There are 2 parking garages on Drayton Street between Broughton St. & Bay St. They are less than 2 blocks from the Restaurant entrance. We offer valet every night beginning at 6:00 PM. It is first come, first serve and not a guaranteed service. \$5 per car

### **FLOWERS, CANDLES & MENUS**

Flower arrangements are provided by Vic's on the River for all special event dining tables. The flowers are property of Vic's on the River and may not be removed from the premises. There may be up to a \$250 charge for damaged or missing arrangements. Votive candles & personalized menus are also included with the table setup.

### **MUSIC:**

Complimentary background music will be playing during all events. You are able to connect an MP3 player to our system. Any device with a headphone input is compatible.

### **AUDIO VISUAL RENTAL**

Projector (hdmi or vga cables)	\$ 75.00	Wireless Microphone	\$ 25.00
--------------------------------	----------	---------------------	----------

**BAR SETUP** We do not allow any outside alcohol that has not been approved by the events department. All guests must have a valid ID on them to drink alcohol. We will refuse drinks to anyone under the age of 21, or anyone who is endangering themselves or others. We do not allow guests to take shots at any event

## **Events Consumption Bar Options** (all drinks will go towards the food & beverage minimum)

OPEN Bar: All drinks consumed will go on the final bill

CASH Bar: Guest will pay for their own drinks with cash or a credit card

You can choose to split the bar into some drinks being OPEN and some CASH

You can choose to set a monetary or time limit and be notified when it is reached.

### **TIER 1 SPIRITS \$ 6.00 for single shot mixed drink \$ 10.25 for double pour or martini**

*Tito's Vodka, Hanger 1 Citrus Vodka, Deep Eddy's Sweet Tea Vodka, Beefeaters Gin, Bacardi Rum, Captain Morgan, Sugar Island Coconut Rum, Jim Beam, Jose Cuervo, Dewars.*

### **TIER 2 SPIRITS \$ 7.50 for single shot mixed drink \$ 12.75 for double pour or martini**

*Ketel One Vodka, Ketel One Citroen Vodka, Botanist Gin, Bacardi Rum, Captain Morgan, Sugar Island Coconut Rum, Makers Mark, Crown Royal, Johnny Walker Black, Herradura Blanco Tequila*

### **BOTTLED BEER \$4.00 - \$5.00**

*Michelob Ultra, Yuengling, Bud Light, Corona Extra, Sweetwater 420,*

*+ 1 local beers Service or Southbound Seasonal Selection\* - \* We can get extra beer in with an additional \$25 charge per selection*

### **HOUSE WINES \$ 24.00 per bottle**

*Chardonnay.....Pinot Grigio.....Sauvignon Blanc.....Riesling.....White Zinfandel.....Moscato  
Cabernet.....Merlot.....Pinot Noir*

### **SELECT WINES \$ 36.00 per bottle**

*Zenato Pinot Grigio, Fritz Zimmer Riesling, Chateau St. Jean Sauvignon Blanc, Simi Chardonnay  
Estancia Pinot Noir, Dynamite Merlot, Terra d'Oro Red Zinfandel, Cline Syrah, William Hill Cabernet*

### **SPARKLING \$ 28.00 per bottle. Toast can be ½ glass or full glass** *Brut or Rose*

### **PROSECCO \$ 40.00 per bottle**

## **EVENTS OPEN BAR PACKAGES**

BAR PACKAGES CAN BE CUSTOMIZED TO INCLUDE A SET PRICE PER PERSON PER HOUR.

Details based on event information & set with an event coordinator

### Vic's On The River Hors d'oeuvre Menu

Hors d'oeuvre's can be stationed or passed and priced per piece. **Minimum of 25 pieces per item**

#### Caught from the Ocean

Rosemary Barbecue Shrimp & Grit Cake Skewer	\$ 2.00
Wild Georgia Shrimp Cocktail, served with cocktail sauce	\$ 2.00
Fried Wild Georgia Shrimp with spicy chili dipping sauce	\$ 2.00
Coconut Crusted Shrimp with horseradish marmalade	\$ 2.50
Crawfish Beignets with Tabasco syrup	\$ 2.50
Crab Cakes with roasted red pepper aioli	\$ 3.00
Lobster Spring Roll with sriracha aioli	\$ 5.00
Cured Salmon with dill crème fraiche on crostini	\$ 3.00
Blackened Ahi Tuna with cucumber relish on fried wonton	\$ 3.00
Charred Octopus Salad in a lettuce cup	\$ 6.00

#### Prepared from the Land

Crispy Quail Knot with ponzu sauce	\$ 3.00
Beef Carpaccio with truffle aioli & parmesan on crostini	\$ 2.50
Andouille Sausage & Black Pepper Grilled Pineapple Skewer	\$ 2.00
Short Rib and caramelized onion beignets	\$ 2.50
Southern Meatballs with BBQ sauce	\$ 1.50
Andouille Sausage Beignet	\$ 2.00
Rosemary Rack of Lamb Lollipop with a bourbon demi	\$ 6.00
Meatloaf slider on sweet roll with barbecue sauce	\$ 4.00
Loaded deviled eggs with bacon, cheddar & chives	\$ 3.00
Blackened Chicken Skewer with lemon yogurt sauce	\$ 1.50
Grilled Chicken Skewer with chili sauce	\$ 1.50
Pecan Chicken Tenders with honey mustard sauce	\$ 1.50
<b>Lemon Pepper</b> Chicken Wings	\$ 1.00

#### Picked From the Garden

Tempura Chive Onion Rings	\$ 1.00
Tomato & Pimento Sandwich on white bread	\$ 3.00
Corn & Risotto Cake with chipotle aioli	\$ 2.00
Fried Green Tomato Bites with goat cheese and pickled peppers	\$ 2.00
Cucumber Cup with pimento cheese	\$ 2.00
Tomato, Basil and Mozzarella Skewer	\$ 2.00
Tomato, Artichoke & Kalamata Olive Skewer	\$ 2.00
Herbed Boursin Stuffed Mushroom	\$ 1.50
Fried Macaroni and Cheese Ball with Tabasco syrup	\$ 1.00

#### Specialty Desserts

Chocolate Truffles (assorted varieties)	\$ 2.00
Mini Key Lime Pie	\$ 2.00
Mini Praline Cheesecake	\$ 2.50
Mini Chocolate Torte with raspberry coulis	\$ 2.00
Chocolate Dipped Strawberries	\$ 2.50

## SIGNATURE STATIONED DISPLAYS

<b>Vegetable Display</b>	<b>\$ 75.00</b>
Selection of Seasonal Local Vegetables	
<b>Cheese Display</b>	<b>\$ 120.00</b>
Selection of artisanal cheese served with toasted crostinis	
<b>Fruit Display</b>	<b>\$ 90.00</b>
Selection of Seasonal Fruits	
<b>Vegetable Antipasto Display</b>	<b>\$ 90.00</b>
Selection of marinated and grilled vegetables with mozzarella & crostini	
<b>Spinach and Artichoke Dip</b>	<b>\$ 3.00 per person</b>

## SIGNATURE SEAFOOD DISPLAYS (\*Minimum 25 pieces)

Shrimp Cocktail*	<b>\$ 2.00</b>	Chilled Lobster Tail*	<b>\$ 15.00</b>
Oysters on the ½ shell*	<b>MARKET</b>	Oysters Rockefeller*	<b>\$ 2.50</b>
Chilled Mussels*	<b>\$ 2.00</b>	Country Ham & Leek Baked Oyster*	<b>\$ 3.00</b>

## Chef Manned Action Stations

There is a **\$75.00** chef's fee per action station.

<b>Risotto Bar</b>	grilled asparagus, wild Mushrooms and parmesan Cheese	<b>\$ 5.00</b> per person
	+ Shrimp	<b>\$ 10.00</b> per person
<b>Mashed Potato Bar</b>	bacon, cheddar, chives	<b>\$ 5.00</b> per person
<b>Smoked Pork Taco Station</b>		<b>\$ 8.00</b> per person
Black beans, corn, tomatoes, fennel slaw & chimichurri sauce		
<b>Smoked Beef Brisket Station</b>		<b>\$ 10.00</b> per person
Barbecue sauce, crispy onions, fresh baked rolls		
<b>Smoked, Roasted or Fried Chicken Station</b>		<b>\$ 8.00</b> per person
Seasonal relishes & corn on the cob		
<b>Shrimp and Grits Action Station</b>		<b>\$ 11.00</b> per person
Smoked Cheddar Stone Ground Grits, Wild Georgia Shrimp in rosemary BBQ and smoked bacon.		
<b>Beef Tenderloin Action Carving Station</b>		<b>\$ 15.00</b> per person
Port wine demi, caramelized onions & fresh baked rolls		
<b>Roast Prime Rib Action Carving Station</b>		<b>\$ 12.00</b> per person
Horseradish Cream Sauce, au jus,		
<b>Steamship Round of Beef Action Carving Station</b>		<b>\$ 750.00</b>
Horseradish Cream Sauce & fresh baked rolls		

## **DUET Plated Dinner Menus**

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade

### **First course (select 1)**

Mixed Green Salad, tomatoes, cucumbers, and croutons with balsamic vinaigrette

Southern Caesar Salad with lemon scented dressing and buttermilk croutons (add \$1.00 per person)

Arugula Salad with dried cranberries, feta and pecans, balsamic vinaigrette (add \$3.00 per person)

### **The Low Country Duet Plate (select 2 guest will receive both options) \$ 32.00**

**Grilled Top Sirloin Steak** *port wine demi glace*

**Parmesan and Lemon Redfish** *herb beurre blanc*

**Herb Marinated Chicken Breast** *Grand Marnier Marmalade Glaze*

**Slow Roasted Pork Tenderloin** *chef's choice seasonal sauce*

### **The Forsyth Duet Plate (select 2 guest will receive both options) \$ 42.00**

**Grilled Beef Tenderloin** *with a port wine demi*

**Cheerwine Braised Short Rib** *cherry reduction*

**Rosemary Barbecue Shrimp** *topped with applewood smoked bacon*

**Pecan Flounder** *with citrus honey butter*

### **The Magnolia Duet Plate (select 2 guest will receive both options) \$ 52.00**

**Pan Seared Center Cut Filet Mignon** *with crab béarnaise*

**Pan Seared Scallops** *with citrus truffle sauce*

**Crab Stuffed Fresh Catch** *chef's preparation*

**Herb Crusted Rack of Lamb** *rosemary demi glace*

#### SIDES

Roasted Garlic Mashed Potatoes & Seasonal Vegetable

Vegetarian & Vegan Options are available upon request.

Children under the age of 12 have the option to order Chicken Fingers with French Fries ( \$10 )

### **Dessert Duet (select 2 guests will receive both desserts)**

Praline Cheesecake with Praline Sauce

Chocolate Torte with Raspberry Coulis

Key Lime Pie

Strawberry and White Chocolate Bread Pudding with Crème Anglaise

## Plated Dinner Menus

**Host will select 1 appetizer & 1 salad course. Guests will select from 3 entrees and 2 desserts**

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade

### **Appetizer Course (select 1)**

Fried Green Tomato with Goat Cheese and Tomato Chutney

Cheese & Fruit Plate with crostini

Crawfish Beignet with Tabasco syrup

Tomato Bisque

She Crab Soup

Shrimp & Smoked Cheddar Grits with bacon

### **Salad Course (select 1)**

Mixed Green Salad, tomatoes, cucumbers, and spiced croutons with Balsamic Vinaigrette

Southern Caesar Salad with lemon scented dressing and buttermilk croutons (add \$1.00 per person)

Arugula Salad with dried cranberries, feta and pecans, balsamic vinaigrette (add \$3.00 per person)

**Main Course (select 3) served with Roasted Garlic Mashed Potatoes and Seasonal Vegetable**

### **\$38 MENU**

#### **Lemon & Parmesan Baked Redfish**

Fresh herb beurre blanc

#### **Shrimp & Smoked Cheddar Grits**

rosemary barbecue & smoked bacon

#### **Herb Marinated Pan Seared**

#### **Chicken Breast**

Grand Marnier marmalade glaze

#### **Grilled Top Sirloin Steak**

port wine demi glaze

#### **Vic's traditional Meatloaf**

barbecue sauce

### **\$ 48 MENU**

#### **Pecan Fried Flounder**

citrus honey butter

#### **Crab Stuffed Baked Salmon**

Lemoncello beurre blanc

#### **Grilled Pork Chop**

mushroom & tomato demi

#### **Spinach & Boursin cheese Stuffed**

#### **Baked Chicken Breast**

creole tomato sauce

#### **Grilled Ribeye**

Au Poivre

### **\$58 MENU**

#### **Jumbo Lump Crab Cake**

roasted red pepper aioli

#### **Pan Seared Sea Scallops**

lemon herb truffle butter

#### **Crab & Shrimp Stuffed**

#### **Baked Mahi Mahi**

Champagne cream sauce

#### **Herb Crusted Grilled Rack of Lamb**

rosemary demi glaze

#### **Pan Seared Center Cut Filet**

red wine & shallot bordelaise

You may mix and match entrees, the price of your menu may change according to your selections

We can modify any guest's entree to meet dietary restrictions (Gluten, Dairy, Vegetarian, Vegan)

Children under the age of 12 have the option to order Chicken Fingers with French Fries (**\$10**)

### **Desserts (select 2)**

Praline Cheesecake with Praline Sauce

Strawberry and White Chocolate Bread Pudding with Crème Anglaise

Chocolate Torte with Raspberry Coulis

Pecan Pie Tart

Key Lime Pie

## **Vic's on the River Dinner Family Style Meal**

Guests will receive a plate of all entrée selections, and shared sides on the table

Available for up to 150 guests in the Stoddard Room

includes tea, coffee, and buttermilk biscuits with honey butter and orange marmalade

**ADD FIRST COURSE + \$3** Mixed Green Salad, She Crab Soup or Fried Green Tomato

### **CHOOSE 3 Sides**

Cole Slaw

Garlic Butter Green Beans

Collard Greens

Macaroni & Cheese

Smoked Cheddar Grits

Buttermilk Mashed Potatoes

Roasted Potatoes

Parmesan Risotto

Grilled Asparagus

### **Vic's Classic Family Style Meal \$35.00 per person CHOOSE 3 Entrees**

Fried Chicken (served as a shared entrée)

Pan Seared Chicken Breast with Grand Marnier Marmalade Glaze

Smoked Barbecue Beef Brisket

Barbecue Pulled Pork

Pecan Fried Flounder with citrus honey butter

Grilled Sirloin Steak with port wine demi

Meatloaf with barbecue sauce

### **Vic's Grand Family Style Meal \$45.00 per person CHOOSE 3 Entrees**

Boursin & Spinach Stuffed Chicken with creole tomato sauce

Fried Wild Georgia Shrimp with side of tartar sauce

Herb Crusted Baked Salmon with creole mustard sauce

Cheerwine braised Short Rib

Bacon Wrapped Pork Loin with blackberry demi

Beef Tenderloin Medallions with red wine & shallot bordelaise

### **CHOOSE 2 Desserts**

Strawberry and White Chocolate bread Pudding

Praline Cheesecake with Warm Praline Sauce

Key Lime Pie

Chocolate Torte



**PLATED LUNCH MENU** includes biscuits, coffee and teaFirst Course (select 1 for your guests)

Mixed Green Salad

Tomato Bisque

Fresh fruit Cup

Main Course (select 2 for your guests to choose from)Level I      **\$20****Chicken Salad Plate** *grilled pita bread***French Toast** *Maple syrup***Spinach & Artichoke Quiche****Pancakes** *Whipped Cream & Berries***Pulled Pork Plate***Barbecue sauce, toasted bread, & vegetable***Pan Seared Chicken Breast***Grand Marnier marmalade glaze,**mashed potato & vegetable***Parmesan and Lemon Redfish***fresh herb beurre blanc, mashed potato &  
vegetable*Level II      **\$25****Eggs Benedict** *Hollandaise & country ham***Shrimp & Smoked Cheddar Grits***rosemary barbecue and bacon***Pecan Fried Flounder***citrus honey butter, mashed potato & vegetable***Spinach & Boursin Stuffed Chicken***creole tomato sauce, mashed potato & vegetable***Herb Crusted Salmon***creole mustard cream, mashed potato & vegetable***Grilled Top Sirloin Steak***port wine demi glace, mashed potato & vegetable*Dessert (select 1 for your guests)

Praline Cheesecake

Chocolate Torte

Strawberry &amp; White Chocolate Bread Pudding

Key Lime Pie

**Lunch Buffet**      **\$22.50** (minimum 25 guests)**Sides:** Mixed Green Salad*(select 2)*      Bacon

Garlic Butter Green Beans

Buttermilk Mashed Potatoes

Collard Greens

Macaroni &amp; Cheese

**Meats:** Fried Chicken*(select 2)*      Pulled Pork with Vic's BBQ Sauce

Meatloaf

French Toast &amp; Pancakes

Scrambled Eggs

Baked Redfish

**Lunch Buffet**      **\$27.50** (minimum 25 guests)**Sides:** Mixed Green Salad*(select 2)*      Sausage

Tomato Bisque

Grilled Asparagus

Potato Hash

Yogurt with Granola &amp; Berries

**Meats:** Southwest Eggs Frittata*(select 2)*      Eggs Benedict

Smoked Beef Brisket

Pecan Flounder

Herb Crusted Salmon

Roasted Pork Tenderloin

**DESSERT**      **PRALINE CHEESECAKE**, *with praline sauce***&****CHOCOLATE TORTE** *raspberry coulis*