

The Dieter's Den

40 guests- Riverfront views



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 5-10% 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.

Contact us to check on availability & get a quote on pricing. events@vicsonthelriver.com

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 Dieter's Den 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 complimentary valet Monday through Saturday beginning at 6:00 PM. It is first come, first serve and not a guaranteed service.

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 may rent a speaker to play your own music (headphone jack compatible)

AUDIO VISUAL RENTAL

| | | | |
|---------------|-----------------|---------|----------------|
| Flatscreen TV | \$ 50.00 | Speaker | \$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 limit and be notified when it is reached.

TIER 1 SPIRITS

Mixed Drinks only / up to \$ 7.00

TIER 2 SPIRITS

Mixed Drinks, Doubles & Martini / up to \$ 13.00

TIER 3 SPIRITS

Full Open Bar

BEER

Selection of Seasonal Draft & Bottled Beers

HOUSE WINES \$ 24.00 per bottle

Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, White Zinfandel, Cabernet, Merlot, Pinot Noir

Full wine list available by request**SPARKLING \$ 28.00 per bottle. Toast can be ½ glass or full glass**

Brut or Rose

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

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

Caught from the Ocean

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| 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 |
| Fried Oyster with chili lime aioli | \$ 2.00 |
| Cured Salmon with dill crème fraiche on crostini | \$ 3.00 |
| Blackened Ahi Tuna with cucumber relish on fried wonton | \$ 3.00 |
| Chilled Lobster Salad in lettuce cup | \$ 5.00 |

Prepared from the Land

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| Blackened Chicken Skewer with lemon yogurt sauce | \$ 1.50 |
| Grilled Chicken Skewer with sorghum chili sauce | \$ 1.50 |
| Pecan Chicken Tenders with honey mustard sauce | \$ 1.50 |
| Lemon Pepper Chicken Wings | \$ 1.00 |
| 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 wonton with horseradish cream | \$ 2.50 |
| Southern Meatballs with BBQ sauce | \$ 1.50 |
| Andouille Sausage Beignet | \$ 2.00 |
| Meatloaf slider on sweet roll with barbecue sauce | \$ 4.00 |

Picked From the Garden

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| Corn & Risotto Cake with chipotle aioli | \$ 2.00 |
| Fried Green Tomato Bites with goat cheese and pickled peppers | \$ 2.00 |
| Cucumber Cup with brie & roasted red pepper aioli | \$ 2.00 |
| Tomato, Basil and Mozzarella Skewer with white balsamic vinaigrette | \$ 2.00 |
| Herbed Boursin Stuffed Mushroom | \$ 1.50 |
| Fried Macaroni and Cheese Ball with Tabasco syrup | \$ 1.00 |

Specialty Desserts

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|--|---------|
| Chocolate Truffles | \$ 1.75 |
| Mini Key Lime Pie | \$ 2.00 |
| Mini Praline Cheesecake | \$ 2.50 |
| Mini Chocolate Torte with raspberry coulis | \$ 2.00 |
| Chocolate Dipped Strawberries | \$ 2.00 |

SIGNATURE STATIONED DISPLAYS

Vegetable OR Fruit Display **\$ 90.00**

Cheese OR Antipasto Display **\$ 120.00**

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

Pan Seared 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, Asparagus & Snip Top Carrots

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)

Peach Cheesecake

Praline Cheesecake with Praline Sauce

Chocolate Torte with Raspberry Coulis

Chocolate Cherry Tart

Key Lime Pie

Chocolate Covered Strawberries

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)

Tomato Bisque

She Crab Soup

Seasonal Cheese & Fruit Plate

Fried Green Tomato with Goat Cheese and Tomato Chutney

Crawfish Beignet with Tabasco syrup

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

Pan Seared 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

PLATED LUNCH MENU includes biscuits, coffee and tea*First 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 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 & White Chocolate Bread Pudding****Key Lime Pie**