

Victor Hall

60 guests + private bar, riverfront balcony



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@vicsontheriver.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.

Victor Hall 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 connect your own device (via headphone jack) if you rent a speaker

AUDIO VISUAL RENTAL

Flat Screen TV	\$50	Speaker	\$25
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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 \$ 6.50 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, Seagrams V.O. & Jose Cuervo, Dewar's

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, Papa Pilar Blonde Rum, Mt Gay Rum, Makers Mark, Crown Royal, Johnny Walker Black, Partida Blanco Tequila

+ Cordials \$ 8.50 *Bailey's, Kahlua, Disaronna, Sambuca, Frangelico*

BOTTLED BEER \$4.50 - \$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, Cabernet, Merlot, Pinot Noir

SELECT WINES \$ 36.00 per bottle

Zenato Pinot Grigio, Joel Gott 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

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

Hors d'oeuvres are 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
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

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

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

Strawberry and White Chocolate Bread Pudding Bites with crème anglaise	\$ 1.50
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

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

SIGNATURE SEAFOOD DISPLAYS (*Minimum 25 pieces)

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

Chef Manned Action Stations

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

<u>Risotto Station</u> Grilled Asparagus, Wild Mushrooms and Parmesan Cheese	<u>\$5.00</u> per person
with Shrimp	<u>\$10.00</u> per person
with Blue Crab	<u>\$12.00</u> per person
with Maine Lobster	<u>\$14.00</u> per person
<u>Smoked Pork Taco Station</u>	<u>\$ 8.00</u> per person
With cheddar cheese, diced tomatoes, shredded lettuce & lime crème fraiche	
<u>Shrimp and Grits Action Station</u>	<u>\$11.00</u> per person
Smoked Cheddar Stone Ground Grits, Wild Georgia Shrimp in rosemary BBQ and smoked bacon.	
<u>Smoked Chicken Action Station</u>	<u>\$8.00</u> per person
Seasonal relishes & corn on the cob	
<u>Beef Tenderloin Action Carving Station</u>	<u>\$15.00</u> per person
Béarnaise Sauce & fresh baked rolls	
<u>Roast Prime Rib Action Carving Station</u>	<u>\$12.00</u> per person
Horseradish Cream Sauce & fresh baked rolls	
<u>Steamship Round of Beef Action Carving Station</u>	<u>\$ 750.00</u>
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

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

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

Vic's on the River Dinner Buffets (25-50 guests)

Vic's Southern Buffet \$35.00 per person

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

- Salad:** Cole Slaw
- Sides:** Garlic Butter Green Beans
Macaroni & Cheese
Smoked Cheddar Grits
- Meats:** Fried Chicken
Smoked Beef Brisket
Pecan Flounder
- Desserts:** Strawberry and White Chocolate bread Pudding
Praline Cheesecake with Warm Praline Sauce

Low Country Boil Buffet \$40.00 per person

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

- Salads:** Tomato & Cucumber Salad with black pepper dill vinaigrette
- Entrée :** Low Country Boil: Potatoes, Corn on the Cob, Sausage and Wild Georgia Shrimp
- Desserts:** Pecan Pie Tarts

Southern Elegance Buffet \$45.00 per person

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

- Salad -** Mixed Baby Greens Salad, Candied Pecans, Herbed Croutons,
Grape Tomatoes, Crumbled Blue Cheese and Champagne Vinaigrette
- Appetizer -** Fried Green Tomato with Goat Cheese and Tomato Chutney
- Soup-** She Crab Soup
- Sides -** Grilled Asparagus
Yukon Gold Mashed Potatoes with Truffle Oil
- Entrées -** Baked Salmon with Pink Peppercorn Cream Sauce
Low Country Chicken with andouille sausage, & local vegetables
Prime Rib Carved to Order with Horseradish Cream
- Desserts -** Chocolate Ganache Torte with Raspberry Coulis
Praline Cheesecake with warm praline sauce

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 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 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

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

Garlic Butter Green Beans

Buttermilk Mashed Potatoes

Collard Greens

Macaroni & Cheese

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

Meatloaf

French Toast & 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 & 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*