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ACCOMODATIONS

Upstairs at 39 Rue de Jean

2250 sq ft

Buffet Meal with full seating – up to 110 people capacity

Seated Meal– up to 130 people capacity

Cocktail Party – 180- 200 people capacity

Conference - 75 people capacity

The Upstairs at 39 Rue de Jean does not have an elevator, due to the age of the building.

For more information on reserving the Upstairs please contact:

Tristan Whisenant

843.725.5959 ext 2

39 John Street, 2nd Floor

Charleston, SC 29403

843.722.8835 fax

tristan@holycityhospitality.com

Additional private dining spaces available at



Off-premise catering is available through our sister company

GOOD FOOD
CATERING

BREAKFAST / BRUNCH SELECTIONS

Traditionally Continental

selection of chilled juices
assorted bakery muffins, pastries & biscuits
butter & fruit preserves
regular & decaf coffee
\$10 per person

Southern Style Continental

selection of chilled juices
fresh fruit salad
sweet potato biscuits with ham topped with apple chutney
assorted bakery muffins & pastries
regular & decaf coffee
\$14 per person

Southern Breakfast Buffet

selection of chilled juices
Chef's selection of petite quiche
stone ground grits
home fries with peppers & onions
bacon
assorted breakfast breads & pastries
regular & decaf coffee
\$18 per person

Additional Brunch Options

Shrimp & Grits	\$14 per person
sautéed shrimp, tasso gravy, julienne peppers, onions, creamy stone ground grits	
Chef's Assortment of Mini Quiche	\$5.50 per person
Biscuits & Sausage Gravy	\$6.50 per person
Sliced Seasonal Fruits garnished with berries & grapes	\$5 per person
Country Sausage Links or Patties	\$5.50 per person
Ham or Sausage Biscuits	\$5.75 per person
Assorted Bagels & Cream Cheese	\$5 per person
French Toast with candied pecans and maple syrup	\$7 per person
Build Your Own Biscuit Bar;	\$10.50 per person
Sweet Potato Biscuits OR Buttermilk Biscuits with sausage patties, sliced ham, fried chicken cutlets, apple chutney, sliced cheese, jelly, honey butter & hot sauce	
Chef Attended Omelet Station:	\$9 per person
Made to order with a variety of fresh selections: bacon, mushrooms, tomatoes, ham, cheese & other seasonal options	

Menu prices are subject to a 22% Service Charge and State and Local Tax
Menu prices subject to change

SEATED LUNCH SELECTIONS

SOUPS AND SALADS

Truffle Potato Soup velvety potato puree, chive crème fraiche, truffle oil	\$6 per person
Coast Crab Soup sherry, crème fraiche	\$8 per person
Lobster Bisque herb croutons, crème fraiche	\$8 per person
Mesclun Salad baby greens, candied pecans, julienne vegetables, strawberries, red wine vinaigrette	\$7 per person
Caesar Salad romaine, parmesan, tortilla strips	\$6 per person
add grilled sliced chicken	\$3 per person
add grilled shrimp	\$4.50 per person
Roasted Chicken Salad petite mesclun salad & toast points	\$9.50 per person

** LUNCH SANDWICHES**

Lunch Sandwiches include the choice of one side item.

Croque Monsieur classic open faced grilled ham & cheese	\$11 per person
Grilled Chicken Sandwich fresh mozzarella, roasted red pepper aioli & lettuce on a Kaiser bun	\$10 per person
Pulled BBQ Pork Sandwich dressed with Carolina style BBQ sauce on a Kaiser bun	\$10 per person
Grilled Chicken Croissant topped with ham, brie, red wine mustard & arugula	\$12 per person
Brasserie Burger 10 oz. burger grilled with cheddar cheese, lettuce, tomato & onion	\$13 per person

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SEATED LUNCH SELECTIONS

LUNCH ENTREES

Quiche de Jour mesclun salad	\$10 per person
Shrimp Provencal sautéed shrimp, penne pasta, garlic, white wine, tomatoes & herbs	\$14 per person
Carolina Crab Cakes remoulade sauce & one side item	\$21 per person
Salmon Bearnaise one side item	\$16.50 per person
Grilled Breast of Chicken with Shrimp Skewer lemon white wine sauce & one side	\$21 per person

** LUNCH SIDE ITEM CHOICES**

Entrée Selections, excluding pasta, include your choice of one side item

Potato Puree	Parmesan Mashed Potatoes
Potatoes Gratin	Blue Cheese Slaw (Bacon optional)
Haricots Verts	Bacon Cheese Grits
Steamed Garlic Spinach	Creamed Spinach
Julienne Vegetables	Sautéed Asparagus
Roasted Brussels with capers & garlic	

DESSERT SELECTIONS

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LUNCH BUFFETS

Build Your Own Salad

Chef's soup of the day
mixed greens with mushrooms, chopped eggs, cheddar, bacon, tomatoes,
black olives, croutons & Chef's choice of two dressings
shrimp & dill salad
traditional chicken salad with cashews
red skinned potato salad
fresh rolls & croissants
seasonal fruits & berries
sweet & unsweet iced tea

\$23 per person

Southern Buffet

spinach salad with tomatoes, chopped eggs & balsamic vinaigrette
Virginia's southern fried chicken
pulled pork barbeque with sweet potato biscuits
shrimp & grits with Tasso ham gravy
blue cheese, bacon coleslaw
sautéed julienne vegetables
cornbread with butter
fruit cobbler
sweet & unsweet iced tea

\$30 per person

French Buffet

mesclun salad with julienne vegetables, candied pecans, strawberries & red wine vinaigrette
shrimp provencal penne pasta with garlic, white wine, tomatoes, herbs
brined & grilled pork loin with caramelized apples & calvados sauce
gratin potatoes
steamed garlic spinach
French bread & butter
chocolate paté
sweet & unsweet iced tea

\$35 per person

Mediterranean Buffet

caesar salad with parmesan cheese, herbed croutons & housemade dressing
antipasto of marinated meats & grilled marinated vegetables
cheese tortellini with sun-dried tomato pesto cream sauce
chicken parmesan with a spicy marinara
penne pasta with pomodoro sauce, ricotta cheese & italian sausage
breads with olive oil
triple layer chocolate cake with berry coulis
sweet & unsweet iced tea

\$28 per person

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HORS D' OEUVRE OPTIONS

****PASSED HORS D' OEUVRES****

- Mini Crab Cakes on a toast round with remoulade & cocktail sauce
 - Herb Roasted Beef Tenderloin on an open faced biscuit with caramelized onions & Dijon Barbecue, Bacon Wrapped Scallops
 - Tarragon Chicken Salad in a phyllo cup with crème fraiche
 - Coast Crab Dip in a mini tart shell
 - Pimento Cheese Tartlets with a green olive
 - Buffalo Fried Shrimp with blue cheese sauce
 - Beef or Chicken Satays with sweet chili dipping sauce
 - Pan Seared Tuna on a Wonton Crisps with fresh orange & cilantro
 - Tomato, Basil & Fresh Mozzarella Bruschetta with balsamic vinaigrette
 - Vegetable Spring Rolls with sweet red pepper chili sauce
 - Fried Green Tomato skewer with sweet pepper relish
 - Grilled Shrimp on a grit cakes with sweet pepper relish
- Choose 2 \$6-8 per person, Choose 3 \$8-10 per person, Choose 4 \$10-13 per person**

****PLATTER OR DISPLAY HORS D' OEUVRES****

Coast Crab Dip with grilled bread	\$4.50 per person
Warm Spinach & Artichoke Dip with toast points	\$4.25 per person
Classic Cocktail Shrimp (price by the piece)	\$1.75 <u>per piece*</u>
Cold Smoked Salmon with traditional garniture	\$7 per person
Pecan Crusted Chicken Breast Strips with honey mustard sauce	\$4.75 per person
Crudités Display of Raw & Blanched Vegetables with Sauce	\$4.50 per person
Fresh Fruit & Domestic and Imported Cheeses with toast points	\$8 per person
Pulled Pork Barbecue on sweet potato biscuits with coleslaw	\$6 per person
Pan Fried Green Tomatoes with Sweet Pepper Relish	\$4.50 per person
Crab Cakes with remoulade sauce	\$12 per person*
Petite Cups of Coast Traditional Ceviche with assorted chips (priced by the piece)	\$4 <u>per piece*</u>
Oyster on the half shell with traditional accompaniments	\$36 per dozen*
Build Your Own Brasserie Burger Slider with assorted toppings	\$8 per person
Assorted Mini Quiche	\$5.50 per person

*Seafood prices are subject to change based on market price.

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HORS D' OEUVRE OPTIONS

French Market Display

gourmet house made sausage with whole grain mustard,
herb roasted beef tenderloin on a petite herb biscuit with caramelized onions & Dijon mustard,
cold smoked salmon with chopped red onion, crème fraiche & capers,
domestic & imported chesses with toast points, fresh seasonal fruit & berries,
marinated & grilled vegetables, dried fruits & nuts, deviled eggs

\$18 per person

Farmers' Market Display with Cheeses

fresh seasonal blanched, marinated & roasted vegetables with house made dipping sauces
seasonal fresh fruits garnished with grapes & berries
imported & domestic cheeses with toast points

\$10 per person

Antipasto Display

seasonal marinated vegetables & roasted vegetables,
grilled prosciutto, marinated salami, air dried bresaola,
parmesan reggiano, grilled asiago, fresh mozzarella,
roasted peppers, roasted garlic,
italian breads & crostini

\$15 per person

Sushi Display

California rolls, salmon rolls, vegetable rolls
soy sauce, wasabi & pickled ginger

\$9 per person

Traditional Sushi Accompaniments

cucumber & fennel salad, salted edamame, sesame seaweed salad
or soba noodle salad with julienne vegetables

\$3.00 per person per item

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HORS D' OEUVRE OPTIONS

****CARVING****

All meats served with appropriate condiments and rolls

Baked Ham with Dijon & brown sugar glaze	\$7 per person
Whole Rib Eye of Beef	\$15 per person
Top Round of Beef	\$9.50 per person
Herbed Roasted Beef Tenderloin	\$18 per person
Marinated & Grilled Pork Lion	\$7.50 per person
Hickory Smoked Turkey Breast	\$7.50 per person

****PASTA****

Shrimp Provencal shrimp, garlic, tomatoes, penne, white wine & herbs	\$10 per person
Pasta Primavera Penne with julienne vegetables & roasted garlic cream sauce	\$6 per person
Pistou Pasta with Grilled Chicken	\$7 per person
Penne Pasta with fresh tomatoes, goat cheese & basil	\$6 per person
Crab & Avocado Ravioli with truffle beurre blanc over a Mesclun salad	\$7.50 per person
Pasta Action Station* Choice of one pasta and two sauces; Penne, Rotini or Cheese Filled Tortellini, hearty meat bolognese, creamy alfredo, meatless marinara, roasted garlic cream, basil pesto, vodka tomato cream, carbonara (peas, cream, prosciutto)	\$8 per person
Creamy Macaroni & Cheese with toppings to include bacon, scallions, chopped tomatoes, hot sauce, fried onions	\$7 per person
Add Grilled Sliced Chicken or Sliced Sausage to any pasta	\$4 per person
Add Sautéed Shrimp to any pasta	\$6 per person

****SEAFOOD****

Shrimp & Grits sautéed shrimp, tasso gravy, julienne peppers, onions, creamy stone ground grits	\$14 per person
Mussel Station* choice of two sauces mariniere curry pistou aioli vegetable cream	\$9 per person
	white wine, shallots, parsley mild curry, cream, coriander garlic, basil, extra virgin olive oil classic garlic broth white wine, garlic, shallots, cauliflower cream
COAST Taco Station* Blackened Chicken Tacos with tropical salsa & citrus slaw Buffalo Shrimp Tacos with blue cheese slaw	\$10 per person

***Denotes stations that must be Chef attended.**

Chef attendant fee of \$100, per Chef, for a one and a half hour time period.

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DINNER BUFFETS

Lowcountry Buffet

Wadmalaw mixed greens salad with julienne vegetables, strawberries & red wine vinaigrette
Beaufort stew with shrimp, potatoes, corn & sausage
barbeque chicken
sliced pork loin with peach chutney
Carolina wild rice
pan fried green tomatoes with sweet pepper relish
braised collard greens
biscuits, cornbread & butter
regular & decaf coffee
sweet & unsweet iced tea
\$42 per person

Southern Buffet

spinach salad with tomatoes, eggs & balsamic vinaigrette
Virginia's southern fried chicken
pulled pork barbeque with sweet potato biscuits
shrimp & grits with Tasso ham gravy, peppers & onions
macaroni & cheese
sautéed zucchini, squash & carrots
regular & decaf coffee
sweet & unsweet iced tea
\$40 per person

French Buffet

mesclun salad with julienne vegetables, candied pecans, strawberries & red wine vinaigrette
grilled salmon béarnaise
coq au vin with bacon, mushrooms, pearl onions & natural juices OR
grilled pork loin with caramelized apples & calvados sauce
potatoes gratin
braised beef short ribs with espagnole sauce
steamed garlic spinach
French bread basket with butter
regular & decaf coffee
sweet & unsweet iced tea
\$49 per person

Italian Buffet

tomato, mozzarella & basil salad with olive oil & balsamic reduction
roasted pork loin saltimbocca with lemon white wine sauce
pesto encrusted salmon with caramelized shallots & tomato ragu
cheese tortellini with sun-dried tomato pesto cream sauce
eggplant parmesan
sautéed squash with olive oil, basil & garlic
focaccia bread with extra virgin olive oil
regular & decaf coffee
sweet & unsweet iced tea
\$39 per person

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SEATED DINNER SELECTIONS

1st COURSE SELECTIONS

Truffle Potato Soup velvety potato puree, chive crème fraiche, truffle oil	\$7 per person
Coast Crab Soup sherry, crème fraiche	\$8 per person
Lobster Bisque rich creamy pureed lobster	\$8 per person
Mesclun Salad baby greens, candied pecans, julienne vegetables, strawberries, goat cheese & red wine vinaigrette	\$8 per person
Caesar Salad romaine, parmesan, tortilla strips	\$7 per person
Tossed Salad crisp greens, cucumbers, tomatoes, carrots & green goddess dressing	\$6.50 per person
Shrimp & Grits julienne peppers, onions & tasso gravy	\$9.25 per person
Carolina Crab Cake petite mesclun salad, remoulade & toast points	\$13 per person
Bowl of Mussels mariniere or pistou broth with bread	\$12 per person
Classic Shrimp Cocktail 3 pieces per order with fresh lemon & cocktail sauce	\$12 per person

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SEATED DINNER SELECTIONS

ENTRÉE SELECTIONS

MIXED GRILL

Grilled Breast of Chicken & Grilled Shrimp Skewer with pineapple chili salsa

\$ 26 per person

Dijon Encrusted Lamb Chops & Salmon Béarnaise

\$ 36 per person

Grilled Petite Filet Mignon topped with garlic, parsley butter &

Crab Cake with remoulade sauce

\$36 per person

SEAFOOD

Shrimp Provencal \$24 per person
sautéed shrimp, penne pasta, garlic, white wine, tomatoes, herbs

Crab Encrusted Tilapia \$21 per person*
filet of tilapia topped with crab meat topped and lemon, white wine sauce

Salmon Almondine \$25 per person*
filet of salmon served with a lemon, white wine sauce

Shrimp & Grits \$20 per person
julienne sweet peppers and onions, tasso ham gravy

Carolina Crab Cakes \$29 per person*
remoulade sauce

GRILLED FRESH SEAFOOD

Atlantic Salmon \$24 per person*

Snapper \$27 per person*

Black Grouper \$30 per person*

Mahi-Mahi \$26 per person*

Sea Scallops \$30 per person*

Choice of Sauce: Classic Tarter, Tropical Salsa, Garlic Parsley Butter,
Lemon White Wine, Pineapple Chili Salsa, Basil Butter Sauce, Chimichurri,
Spicy Adobo Rub, Roasted Red Pepper Relish, Béarnaise

*Seafood prices are subject to change based on market price.

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SEATED DINNER SELECTIONS

ENTRÉE SELECTIONS CONTINUED

BEEF & PORK

Braised Beef Short Ribs espagnole sauce & fresh herbs	\$28 per person
Grilled New York Strip garlic parsley butter	\$27 per person
Roasted Herb Beef Tenderloin wild mushroom demi glace	\$30 per person
Grilled Pork Chop double cut pork chop with caramelized apples, calvados sauce	\$26 per person
Herb Roasted Pork Loin grilled pineapple bourbon sauce OR caramelized apples & calvados sauce	\$22 per person

CHICKEN

Barbecue Roasted Chicken	\$18 per person
Coq Au Vin slowly cooked in red wine with bacon, mushrooms & pearl onions	\$23 per person
Grilled Breast of Chicken red pepper, basil cream sauce or lemon, white wine sauce add crab meat	\$18 per person \$4 per person
Pecan Crusted Chicken Breast country mustard beurre blanc	\$19 per person

VEGETARIAN

Pasta Primavera julienne vegetables, roasted garlic cream sauce, fresh basil	\$16 per person
Pasta Penne goat cheese, roasted tomatoes, fresh basil	\$16 per person
Seasonal Vegetarian Plate	\$16 per person

** SIDE ITEM CHOICES **

Mixed Grill, Seafood, Beef & Chicken Entrée Selections include your choice of two side items

Mashed Potatoes	Parmesan Mashed Potatoes
Potatoes Gratin	Rice Pilaf
Sautéed Green Beans	Bacon Cheese Grits
Steamed Garlic Spinach	Creamed Spinach
Sautéed Asparagus	Julienne Vegetables
Roasted Brussels with capers & garlic	

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KIDS DINNER SELCTIONS

Available to children under 12 years of age.
Selection must be made prior to the event.

Buttered Pasta	\$5 per person
Fried Shrimp with fries	\$8 per person
Grilled Cheese with fries	\$5 per person
Fish Sticks with fries	\$8 per person
Macaroni & Cheese with fresh fruit cup	\$7 per person

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DESSERTS

PLATED DESSERTS

Key Lime Pie

silky light custard, graham cracker crust

Chocolate Pate

dark chocolate cream, crème anglaise,
berry coulis, fresh berries

Coconut Cream Cheesecake

pineapple chutney

*additional cheesecake options available upon request

Warm White Chocolate and Banana Bread Pudding

cappuccino crème anglaise

Carrot Cake

crème anglaise

Triple Layer Chocolate Cake

berry coulis

\$8 per person

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Host Provided Dessert Fee

\$2.50 per person

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FAMILY STYLE DESSERTS

Petite Desserts

key lime tartlets, carrot cakes bites, chocolate tartlets, assorted truffles & fresh berries

Cheese Course:

selection of artisanal cheeses, served with
red grapes and toast points

\$7 per person

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BEVERAGE MENU

Please note there is a one hundred dollar bar set-up fee per bartender.
We recommend one bartender for 50 guests.

****LIQUOR OPTIONS****

Superior \$9

Ketel One Vodka
Bombay Sapphire Gin
Mt. Gay Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Glenlivet Scotch

Premium \$8

Absolut Vodka
Tanqueray Gin
Bacardi Gold Rum
Jack Daniels
VO Whiskey
Dewars Scotch

House \$7

Svedka Vodka
Fleischmans Gin
Bacardi Rum
Jim Beam
Seagrams 7 Whiskey
Scoresby Scotch

Passed Signature cocktails available

Liquor is subject to a 16% liquor tax

****BEER OPTIONS****

Budweiser, Bud Light, Miller Lite, Miller High Life, Mic Ultra,
Coors Light, Yuengling \$5 per beer

Heineken, Amstel Light, Fat Tire, Palmetto Amber, Sierra Nevada,
Bluemoon, Sam Adams, Pacifico, Corona, \$6 per beer

Westbrook White Thai, Westbrook IPA,
Westbrook Rye Pale Ale, Stella \$7 per beer

Hutson Alley Blonde Ale (brewed by Edmond's Oast) \$8 per beer

****WINE OPTIONS****

House Varietals \$30 per bottle
Premium Varietals \$35 per bottle
Select Varietals \$45 per bottle

Upstairs Wine List available upon request

Non-alcoholic beverages \$2 per drink

**Our Private Events Director will be happy to assist you
in customizing a bar package to your tastes.**

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UPSTAIRS GENERAL INFORMATION

RESERVING THE DATE

A signed Booking Agreement and \$1000 deposit are required to reserve your event date. This deposit may be made by check or credit card. If the deposit is made by check, a credit card is needed for the file. The deposit is applied to your final bill. If the returned agreement and deposit are not received by the deadline, the booking agreement is void. If cancellation of a booked event is necessary and the Private Events Director is notified more than 60 days prior to the event date, the \$1000 deposit will be refunded.

MENU SELECTIONS

The Private Events Director will help you select or design a menu to suit your needs. Menu selections must be finalized one month prior to the event. For a seated dinner, all guests must have the same first course and third course. For the entrée, <50 guests can have a choice of between two entrees that day. Groups of 50 or more must have the same set entrée.

ROOM RENTAL FEES

For the use of our banquet room, there is a six hundred dollar room rental fee. This fee covers up to a four-hour event. In addition, there is a two hour setup time and a two hour breakdown time allotted. If additional setup or breakdown time is needed this must be coordinated with the Private Events Director. The fee to extend the event time beyond four hours is \$100 per hour or any fraction thereof. Arrangements for extension must be made prior to the event. If the food and beverage minimum of one thousand eight hundred dollars is met, the \$600 room fee is waived. Room rental includes the use of twelve sixty inch round tables, two seventy-two inch round tables, two six ft tables, two eight ft tables, two cocktail tables, eighty five chairs, white linens and serveware. Any additional table and chair needs can be rented through the Private Events Director.

There is not an elevator due to the age of the building.

SERVICE CHARGES, TAX and GRATUITY

A twenty percent service charge, and applicable state and local taxes, will be added to all food and beverage totals. 11% tax is added to all food, beer and wine. 16% tax is added to all liquor. 9% tax is added to the service charge.

BAR SERVICE

If you choose to have alcohol for your event, a one hundred dollar bar set-up fee, per bartender, will be added to your bill. One bartender is recommended for every 50-75 guest. All bars are priced based on consumption and either added to the final bill or billed to each guest. Outside alcohol is not permitted in the space. Beverage selections must be made 30 days prior to the event.

GUEST COUNT GUARENTEE

A confirmed number of guests are required to be given no later than *five business days* prior to the date of the event. If no changes are made by this date, the estimated number of guests on the original contract will be the considered the final number and food will be prepared accordingly.

SPECIAL ARRANGEMENTS

Our Private Events Director is happy to assist you with recommendations to meet any of your entertainment or decorating needs. The Private Events Director will gladly make arrangements for any additional rental needs i.e. specialty table linens, supplemental seating, audio/visual equipment.

PARKING

Upstairs at 39 Rue de Jean does not have complimentary parking. Two conveniently located parking options are the Camden Garage, which is next to the Hampton Inn at 35 John Street and the Visitor's Center Garage located on Ann Street. The City offers valet parking on the corner of John and King Street. Public parking spaces are also available at meters on surrounding streets.

SMOKING

Upstairs at 39 Rue de Jean is a non-smoking facility.

MUSIC

Upstairs at 39 Rue de Jean is unable to allow a full band in the space. We are able to allow smaller bands without drums. We do have a sound system that is able to accommodate any device with an auxiliary input. A DJ is permitted if they are able to patch in to our sound system. Please see the Private Events Director if you have any questions.

DANCE FLOOR

Upstairs at 39 Rue de Jean is unable to allow a rented dance floor in the space. We can have an area designated for dancing on the existing floor in the space.