



VIRGINIA'S

ON KING



412 KING STREET, CHARLESTON, SC

VIRGINIA'S
ON KING


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ADDITIONAL PRIVATE DINING SPACES AVAILABLE AT



COAST
Charleston's freshest seafood.



VICTOR'S
SEAFOOD & STEAK

Vincent Chicos
RISTORANTE

OFF-PREMISE CATERING AVAILABLE THROUGH OUR SISTER COMPANY

GOOD FOOD
CATERING



BREAKFAST BUFFET

BUFFET OPTION 1

BISCUITS WITH BUTTER & FRUIT PRESERVES

FRESH SEASONAL FRUIT

SCRAMBLED EGGS

HOME FRIES

CHEESE GRITS

SAUSAGE

REGULAR & DECAF COFFEE

JUICE

\$25 per person

BUFFET OPTION 2

SAUSAGE BISCUITS

HOME FRIES

FRESH FRUIT

REGULAR & DECAF COFFEE

JUICE

\$18 per person

BUFFET ENHANCEMENTS

SAUSAGE OR BACON	\$5 PER PERSON
CHEESE GRITS	\$5 PER PERSON
HOME FRIES	\$5 PER PERSON
FRUIT	\$5 PER PERSON
BISCUITS AND GRAVY	\$6 PER PERSON
SHRIMP AND GRITS	\$14 PER PERSON

CARAFES OF MIMOSAS

CHOICE OF : ORANGE, CRANBERRY, PINEAPPLE, GRAPEFRUIT
\$21 each



LUNCH BUFFET

BEGINNING AT 11AM

BUFFET OPTION 1

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC

DEVEILED EGGS

PIMENTO CHEESE SANDWICHES

PECAN CHICKEN SALAD SANDWICHES

GREEN BEANS

VIRGINIA'S MACARONI & CHEESE

SKILLET CORNBREAD WITH BUTTER

BANANA PUDDING, KEY LIME PIE

ICED TEA

\$28 per person

BUFFET OPTION 2

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC

PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

VIRGINIA'S FRIED CHICKEN

SHRIMP & GRITS

VIRGINIA'S MACARONI & CHEESE

COLLARD GREENS

SKILLET CORNBREAD WITH BUTTER

BANANA PUDDING & KEY LIME PIE

ICED TEA

\$34 per person

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

SEATED LUNCH

20 OR LESS GUESTS CAN HAVE A CHOICE OF TWO ENTREES, WITH THE GUESTS CHOOSING THAT DAY.
SET COURSES ARE NEEDED FOR GROUPS OVER 20.

SEATED OPTION 1

1ST COURSE CHOICE OF ONE:

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC
CUP OF SHE CRAB SOUP
CUP OF HOUSE MADE POTATO SOUP

2ND COURSE CHOICE OF TWO:

VIRGINIA'S FRIED CHICKEN WITH MASHED POTATOES & BROWN GRAVY, COLLARD GREENS
COUNTRY FRIED STEAK WITH ONION GRAVY, MASHED POTATOES, COLLARD GREENS
SHRIMP & GRITS

3RD COURSE CHOICE OF ONE:

KEY LIME PIE
BANANA PUDDING
PECAN PIE

\$38 per person

SEATED OPTION 2

APPETIZERS FOR THE TABLE TO SHARE

FRIED PICKLED OKRA WITH FRESH HERB RANCH
DEVILED EGGS
VIRGINIA'S PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

2ND COURSE CHOICE OF TWO:

VIRGINIA'S HOUSE SALAD WITH CHICKEN THIGH, CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE
BALSAMIC
CHICKEN SANDWICH ON A POTATO BUN, WITH BACON & PIMENTO CHEESE, FRIES
FLOUNDER BLT WITH FRIES

3RD COURSE CHOICE OF ONE:

KEY LIME PIE
BANANA PUDDING
PECAN PIE
\$32 per person





DINNER BUFFET

BEGINNING AT 3PM

BUFFET OPTION 1

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, RANCH & PINEAPPLE BALSAMIC

DEVILED EGGS

VIRGINIA'S FRIED CHICKEN

COUNTRY FRIED STEAK WITH ONION GRAVY

SHRIMP & GRITS

VIRGINIA'S MACARONI & CHEESE

COLLARD GREENS

SKILLET CORNBREAD WITH BUTTER

\$40 per person

BUFFET OPTION 2

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, RANCH & PINEAPPLE BALSAMIC

PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

GRILLED PORK CHOPS

VIRGINIA'S FRIED CHICKEN

FRIED GREEN TOMATOES WITH BUTTERMILK DRESSING

MASHED POTATOES & GRAVY

\$44 per person

DESSERT OPTION

KEY LIME PIE

PECAN PIE

PEACH COBBLER

\$8 per person

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

SEATED DINNER

20 OR LESS GUESTS CAN HAVE A CHOICE OF TWO ENTREES, WITH THE GUESTS CHOOSING THAT DAY.
SET COURSES ARE NEEDED FOR GROUPS OVER 20.

SEATED OPTION 1

1ST COURSE CHOICE OF ONE:

VIRGINIA'S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC
CUP OF SHE CRAB SOUP
CUP OF HOUSE MADE POTATO SOUP

2ND COURSE CHOICE OF TWO:

VIRGINIA'S FRIED CHICKEN
COUNTRY FRIED STEAK WITH ONION GRAVY
SHRIMP & GRITS
MEATLOAF WITH BROWN GRAVY

3RD COURSE CHOICE OF ONE:

PEACH COBBLER
BANANA PUDDING
PECAN PIE

\$40 per person



SEATED OPTION 2

APPETIZERS FOR THE TABLE TO SHARE

FRIED PICKLED OKRA WITH FRESH HERB RANCH
DEVILED EGGS
VIRGINIA'S PIMENTO CHEESE WITH RITZ CRACKERS & CUCUMBERS

2ND COURSE CHOICE OF TWO:

TABASCO MAPLE SALMON
GRILLED PORK CHOP
VIRGINIA'S FRIED CHICKEN

3RD COURSE CHOICE OF ONE:

PEACH COBBLER
BANANA PUDDING
PECAN PIE

\$44 per person

OPTION 1 & 2 INCLUDE A CHOICE OF TWO FAMILY STYLE SIDES

GREEN BEANS, VIRGINIA'S BAKED MACARONI & CHEESE, COLLARD GREENS, MASHED POTATOES & GRAVY,
CHEESE GRITS, RED RICE, SEASONAL VEGGIES

ADDITIONAL SIDES CAN BE ADDED FOR \$5 PER PERSON

A 22% service charge and applicable state & local taxes apply.



Includes a choice of fries, fresh fruit or green beans

VIRGINIA'S BAKED MAC & CHEESE

FRIED DRUMSTICK

GRILLED CHEESE SANDWICH

PB&J

PIMENTO CHEESE SANDWICH

FRIED SHRIMP

\$8 each

BEVERAGE SELECTIONS

PLEASE NOTE THERE IS A \$50 REMOTE BAR SET-UP FEE FOR BEER AND WINE BARS AND
A \$100 REMOTE BAR SET-UP FEE FOR LIQUOR, BEER AND WINE BARS.

WE RECOMMEND A REMOTE BAR FOR 20+ GUESTS.

A \$20 CORKAGE FEE, PER BOTTLE, WILL APPLY TO ANY OUTSIDE WINE BROUGHT IN TO THE RESTAURANT.

ALL BEVERAGES ARE EITHER BILLED ON CONSUMPTION AND ADDED TO THE FINAL BILL OR ARE BILLED TO EACH GUEST.

PLEASE SELECT ONE RED WINE, ONE WHITE WINE AND UP TO FOUR BEERS TO BE OFFERED ON A REMOTE BAR.

PLEASE LET US KNOW IF YOU WOULD LIKE TO INCLUDE LIQUOR ON THE BAR AND OR A PRE-BATCHED SPECIALTY COCKTAIL.

BEER

BUD LIGHT	5
MICHELOB ULTRA	5
HEINEKEN	8
PALMETTO LAGER	8
WICKED WEED PERNICIOUS IPA	8
TALL SKINNY HOUSES PILSNER	8
HI WIRE BED OF NAILS	8
ALLAGASH WHITE	8

LIQUOR

TITO'S VODKA	9
JIM BEAM BOURBON	9
JACK DANIELS WHISKEY	9
ESPOLON TEQUILA	9
HATRICK GIN	9
FIREFLY BLACKBERRY MOONSHINE	9
CAROLINA CREAM LIQUOR	9

WINE

WHITE IMPERO PINOT GRIGIO, IT	34
STONELEIGH SAUVIGNON BLANC, NZ	34
DIORIA LA SPLENDEUR CHARDONNAY, CA	38
MAISON SALEYA ROSE	40
TERRAZAS ALTOS DEL PLATA MALBEC, AR	34
SILVER TOTEM CABERNET SAUVIGNON, CA	38
DIORIA LA PETITE GRACE PINOT NOIR, CA	42
BOUVET BY TATtingER SPARKLING ROSE	37
RUFFINO PROSECCO	36

SPECIALTY COCKTAILS

VOK PALMER- FIREFLY VODKA, ZEST LEMON VODKA, LEMONADE, SWEET TEA

KING STREET SANGRIA- PEACH SCHNAPPS, SAUVIGNON BLANC, ORANGE, PINEAPPLE JUICE

FRONT PORCH PUNCH- BLACKBERRY MOONSHINE, RUM, PINEAPPLE JUICE, TOPPED WITH SPRITE

10

ADDITIONAL OPTIONS

REGULAR COFFEE, DECAF COFFEE, SWEET TEA, UNSWEET TEA AND LEMONADE

3

PRIVATE PARTY ACCOMODATIONS

CAPACITY

SIT-DOWN DINNER UPSTAIRS- 48 PERSON CAPACITY / COCKTAIL PARTY UPSTAIRS- 65 PERSON CAPACITY

MINIMUMS AND ROOM FEE

MONDAY-WEDNESDAY, 8AM-3PM HAS A \$500 FOOD AND BEVERAGE MINIMUM AND \$200 ROOM RENTAL FEE.

MONDAY-WEDNESDAY, AFTER 3PM, HAS A \$1,250 FOOD AND BEVERAGE MINIMUM AND IS CONSIDERED A FULL BUY-OUT WITH A \$400 ROOM RENTAL FEE.

THURSDAY, ALL DAY, AND FRIDAY, PRIOR TO 5PM HAS A \$500 FOOD AND BEVERAGE MINIMUM AND A \$200 ROOM RENTAL FEE.

FRIDAY AFTER 5PM & ALL DAY SATURDAY & SUNDAY HAS A \$1250 FOOD & BEVERAGE MINIMUM AND A \$400 ROOM RENTAL FEE.

IF THE FOOD & BEVERAGE MINIMUM IS NOT MET, AN UNMET MINIMUM WILL BE APPLIED TO THE FINAL BILL. FOOD & BEVERAGE MINIMUMS DO NOT INCLUDE SERVICE & TAXES.

MENU & BEVERAGE SELECTIONS

MENU SELECTIONS AND BEVERAGE SELECTIONS SHOULD BE MADE NO LATER THAN ONE MONTH PRIOR TO THE EVENT. PLEASE ADDRESS ANY DIETARY CONCERNS/RESTRICTIONS OF YOUR GUESTS WITH THE COORDINATOR PRIOR TO THE EVENT. A FEE OF \$50 WILL BE CHARGED FOR ALL EVENTS REQUESTING A BAR SET UP WITH BEER OR WINE AND \$100 FOR ALL EVENTS REQUESTING A BAR SETUP WITH BEER, WINE AND LIQUOR. WE RECOMMEND A BAR SET UP FOR GROUPS OF 20 OR MORE. THE BEER AND WINE BAR WILL CONSIST OF A RED WINE, WHITE WINE & UP TO 4 BEERS. IF YOU CHOOSE TO PROVIDE YOUR OWN DESSERT A FEE OF \$2.50 PER PERSON WILL APPLY.

RESERVING THE DATE

A SIGNED BOOKING AGREEMENT & CREDIT CARD GUARANTEE ARE REQUIRED TO RESERVE THE DATE. IF THE AGREEMENT & CREDIT CARD FORM ARE NOT RECEIVED BY THE DEADLINE FOR RETURN, THE AGREEMENT & ANY ASSOCIATED HOLDS WILL BE NULL & VOID.

GUEST COUNT GUARANTEE / PAYMENT

A GUARANTEED NUMBER OF GUESTS IS REQUIRED 5 BUSINESS DAYS PRIOR TO THE EVENT. IF NO CHANGES ARE MADE BY THIS DATE, THE ESTIMATED NUMBER OF GUESTS LISTED ON THE CONTRACT WILL BE CONSIDERED THE FINAL NUMBER OF GUESTS EXPECTED TO ATTEND, FOOD WILL BE PREPARED ACCORDINGLY & CHARGED THE PER PERSON PRICE AGREED UPON. THE CREDIT CARD ON FILE WILL BE CHARGED UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE WITH THE PRIVATE DINING DIRECTOR. A 22% SERVICE CHARGE, & APPLICABLE STATE & LOCAL TAXES, WILL BE ADDED TO YOUR BILL AT THE END OF YOUR EVENT.

CANCELLATION POLICY

IF CANCELLATION OF A BOOKED EVENT IS MADE WITHIN 90 DAYS OF THE EVENT DATE, A CANCELLATION FEE OF \$250 WILL BE APPLIED TO THE CREDIT CARD ON FILE.

PARKING

VIRGINIA'S ON KING DOES NOT HAVE COMPLIMENTARY PARKING. THE CAMDEN GARAGE, LOCATED OFF OF HUTSON OR JOHN STREET, IS THE CLOSEST PARKING. PUBLIC PARKING SPACES ARE ALSO AVAILABLE AT METERS ON THE SURROUNDING STREETS. VALET PARKING, AVAILABLE FROM A THIRD PARTY, IS LOCATED ON THE CORNER OF JOHN AND KING STREET.

ROOM SET-UP / DECORATION / RESTRICTIONS

THE SPACE IS AVAILABLE ONE HOUR PRIOR TO YOUR EVENT FOR SETUP. GUEST TABLES CAN BE SET UP IN THE FOLLOWING ARRANGEMENTS; U SET UP WITH A MAX OF 30 GUESTS, UP TO 3 FAMILY STYLE TABLES WITH 4-10 GUESTS AT EACH TABLE OR INDIVIDUAL TABLES WITH 4-6 GUESTS AT EACH. GUEST TABLETOPS CAN ADD WHITE TABLE LINENS FOR \$50. WE WILL GLADLY RECOMMEND FLORISTS TO ASSIST WITH YOUR DECORATING NEEDS. THE BANQUET COORDINATOR CAN ASSIST YOU WITH RENTALS FOR YOUR EVENT. THERE WILL BE A 10% SET UP FEE FOR ALL RENTALS THAT WE ASSIST WITH OR A FLAT SET UP FEE WILL APPLY FOR RENTALS YOU OBTAIN, BASED ON THE SCOPE OF ITEMS RENTED. THE USE OF CANDLES IS ALLOWED, HOWEVER, ALL CANDLES MUST BE CONTAINED IN GLASS. PLEASE DO NOT TAPE, STAPLE OR TACK ANYTHING TO THE WALLS. THE USE OF CONFETTI IS NOT PERMITTED. VIRGINIA'S IS UNABLE TO ALLOW LIVE MUSIC OR A DJ IN THE SPACE. VIRGINIA'S IS A NON-SMOKING FACILITY. THE UPSTAIRS DOES NOT HAVE AN ELEVATOR DUE TO THE AGE OF THE BUILDING.

CONDUCT OF EVENT / EXCESSIVE CLEAN-UP

CLIENT AGREES TO CONDUCT THE EVENT IN AN ORDERLY MANNER IN FULL COMPLIANCE WITH APPLICABLE LAWS, REGULATIONS AND GUIDELINES. IF EXCESSIVE CLEAN-UP IS REQUIRED, A MINIMUM OF \$250 CLEAN UP FEE WILL APPLY.