412 King Street, Charleston, SC
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PHONE 843.725.5959
PRIVATE DINING@HOLYCITYHOSPITALITY.COM

Additional Private Dining Spaces Available at

Rue de jean
39
Charleston’s freshest seafood.

COAST

Victor’s Seafood & Steak

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

A 22% service charge and applicable state & local taxes apply.
LUNCH BUFFET
BEGINNING AT 11AM

BUFFET OPTION 1

VIRGINIA’S HOUSE SALAD WITH CUCUMBERS, TOMATOES, CHEDDAR CHEESE, CROUTONS, PINEAPPLE BALSAMIC
DEVILED EGGS
PIMENTO CHEESE SANDWICHES
PECAN CHICKEN SALAD SANDWICHES
GREEN BEANS
VIRGINIA’S MACARONI & CHEESE
SKILLET CORNBREAD WITH BUTTER
BANANA PUDDING OR KEY LIME PIE
ICED TEA

$29 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 OR KEY LIME PIE
ICED TEA

$35 per person

ADDITIONAL SIDES CAN BE ADDED FOR $5 PER PERSON

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

$39 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 ONE:
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

$34 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

$45 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

$49 per person

Dessert Option

Key Lime Pie
Pecan Pie
Peach Cobbler

$8 per person

Additional sides can be added for $5 per person

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

$44 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 one:
Tabasco Maple Salmon
Grilled Pork Chop
Virginia’s Fried Chicken

3rd course choice of one:
Peach Cobbler
Banana Pudding
Pecan Pie

$48 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

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<tr>
<th>Beer</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>BUD LIGHT</td>
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</tr>
<tr>
<td>MICHELOB ULTRA</td>
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</tr>
<tr>
<td>HEINEKEN</td>
<td>8</td>
</tr>
<tr>
<td>COMMONHOUSE LAGER</td>
<td>8</td>
</tr>
<tr>
<td>WICKED WEED PERNICEOUS IPA</td>
<td>8</td>
</tr>
<tr>
<td>NEW REALM PILSNER</td>
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</tr>
<tr>
<td>HI WIRE BED OF NAILS</td>
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<tr>
<td>ALLAGASH WHITE</td>
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### LIQUOR

<table>
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<tr>
<td>TITO'S VODKA</td>
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</tr>
<tr>
<td>BOONE'S BOURBON</td>
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<tr>
<td>JACK DANIELS WHISKEY</td>
<td>10</td>
</tr>
<tr>
<td>LUNAZUL TEQUILA</td>
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</tr>
<tr>
<td>HATRICK GIN</td>
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<tr>
<td>FIREFLY BLACKBERRY MOONSHINE</td>
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<tr>
<td>CAROLINA CREAM LIQUOR</td>
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<tr>
<td>CAPTAIN MORGAN</td>
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### WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>RUFFINO</td>
<td>PINOT GRIGIO, IT</td>
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<tr>
<td>THE CROSSINGS</td>
<td>SAUVIGNON BLANC, NZ</td>
</tr>
<tr>
<td>RODNEY STRONG</td>
<td>CHARDONNAY, CA</td>
</tr>
<tr>
<td>MAISON SALEYA</td>
<td>ROSE</td>
</tr>
<tr>
<td>TERRAZAS ALTOS DEL PLATA</td>
<td>MALBEC, AR</td>
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<tr>
<td>SILVER TOTEM</td>
<td>CABERNET SAUVIGNON, CA</td>
</tr>
<tr>
<td>ROBERT MONDAVI</td>
<td>PINOT NOIR, CA</td>
</tr>
<tr>
<td>BOUVEY BY TATTINGER</td>
<td>SPARKLING ROSE</td>
</tr>
<tr>
<td>RUFFINO</td>
<td>PROSECCO</td>
</tr>
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### SPECIALTY COCKTAILS

- **VOK Palmer**- Firefly Vodka, Zest Lemon Vodka, Lemonade, Sweet Tea
- **King Street Sangria**- Captain Morgan, Malbec, Orange Juice, Pineapple Juice
- **Front Porch Punch**- Blackberry Moonshine, Rum, Pineapple Juice, Topped with Sprite

### ADDITIONAL OPTIONS

Regular Coffee, Decaf Coffee, Sweet Tea, Unsweet Tea and Lemonade

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

CAPACITY
Sit-Down Dinner Upstairs- 40 person capacity / Cocktail Party Upstairs- 48 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 10 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. All
credit card payments will be subject a 3.99% non-cash adjustment fee and does not apply to payments made with
cash or check.

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 John Street, is the
closest parking. Public parking spaces are also available at meters on the surrounding streets.

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 see 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.