

# Burwell's

## STONEFIRE GRILL

Thank you for choosing Burwell's Stonefire Grill to host your next event. Our expertise will exceed expectations and we will work with you to create an event that your guest will always remember. Whether it is a casual cocktail hour, business meeting, or rehearsal dinner for your special day, we are here to accomodate all of your needs. Our goal is to work with you to create your special event, so please do not hesitate to ask about any special request.

### **Appetizers**

All of our appetizers must be pre-ordered 72 hours before your event.

#### **Individually Priced Appetizers**

- |             |  |
|-------------|--|
| \$3 each    | <i>Wagyu Beef Sliders</i> with american cheese, bacon, & pickles               |
| \$1.50 each | <i>Deviled Eggs</i> with candied bacon, pickled vegetables, gastrique          |
| \$5 each    | <i>Mini Lump Crab Cake Fritters</i> served with house made remoulade           |
| \$2.50 each | <i>Raw Oysters in the Half Shell</i> , served with cocktail & mignonette       |
| \$4 each    | <i>Wagyu Beef Tartar</i> with eggs, capers, chives, aged balsamic, blue cheese |

#### **Sharable Appetizers**

- |      |  |
|------|--|
| \$20 | <i>Crab Fondue</i> served with toast points<br>(Feeds 10-12 people)  |
| \$15 | <i>Spinach &amp; Artichoke Dip</i> served with pita points<br>(feeds 10-12 people)                         |
| \$16 | <i>Local Peel &amp; Eat Shrimp</i> with house made cocktail sauce<br>(1/2 pound, roughly 8-9 jumbo shrimp) |

#### **Assorted Desserts**

An assortment of petit fors, tarts, cakes, etc made by our pastry chef  
\$50 for 100 pieces  
(must be ordered 72 hours in adavanced)

## **Market Street Classic Dinner Menu**

Our standard dinner menu allows you to choose between a two, three, and four course option. Each of your guest will make their selections the night of the event. Please make us aware of any allergies or dietary restrictions.

### **2 Course**

*\$45 per person*

Choice of Entrée

Choice of Dessert

### **3 Course**

*\$55 per person*

Choice of Soup or Salad

Choice of Entrée

Choice of Dessert

### **4 Course**

*\$65 per person*

Soup of the Day

Arugula Salad

Choice of Entrée

Choice of Dessert

### **Soup & Salad**

*Soup of the Day*

Chef's Soup of the Day rotates regularly and changes throughout the year.

*Arugula & Beet Salad*

Blue cheese, candied walnuts, apples, and apple cider vinaigrette.

### **Entree**

*Filet Mignon*

Smashed potatoes, whiskey creamed spinach, and red wine jus.

*Duck Confit & Short Rib Ragu*

House made pappardelle pasta, fresh grated parmesan, and fresh basil.

*Pan Roasted Salmon*

Sweet Potato Puree, Rainbow Carrots, Caramelized Pearl Onions

Vegetarian option can be added by request

### **Dessert**

*Crème Brûlée* with macerated berries

*Nutella Cheesecake* with bourbon caramel and vanilla chantilly cream.

Please note that all menu selections are subject to change

## **Charleston Harbor Signature Menu**

Our Charleston Harbor Signature menu is designed to feature the very best of what we offer. You will choose between a two, three, or four course menu for your event. Each of your guest will make their selections the night of the event. Please make us aware of an allergy or dietary restrictions

### **2 Course**

*\$55 per person*

Choice of Entrée

Choice of Dessert

### **3 Course**

*\$65 per person*

Choice of Soup or Salad

Choice of Entrée

Choice of Dessert

### **4 Course**

*\$75 per person*

Soup of the Day

Arugula Salad

Choice of Entrée

Choice of Dessert

### **Soup & Salad Choices**

*Soup of the Day*

Chef's Soup of the Day rotates regularly and changes throughout the year.

*Arugula & Beet Salad*

Blue cheese, candied walnuts, apples, and apple cider vinaigrette.

### **Entree Choices**

*Wagyu Hangar Steak*

Smashed potatoes, whiskey creamed spinach, and red wine jus.

*Seared Duck Breast*

Carolina gold rice risotto, asparagus, mushrooms, spring vegetable salad, sour cherry jus

*Pan Roasted Diver Scallops*

Roasted cauliflower, choizo, farro, piquillo pepper puree

Vegetarian option can be added by request

### **Dessert Choices**

*Crème Brûlée* with macerated berries

*Nutella Cheesecake* with bourbon caramel and vanilla chantilly cream.

Please note that all menu selections are subject to change

## **Bar Packages**

We offer several options regarding our bar packages in order to best fit your needs. Whether it be a casual cocktail hour with beer and wine or a full open bar, we work with you to offer the best possible package. If you simply cannot have your event without something, please let us know and we can look into availability and pricing to customize your bar. Please note that all packages are priced at a 2 hour time limit, with pricing for each additional hour added on.

### **Consumption Bar**

Your guest will be able to choose from our full bar selection. Drinks will be made at our main bar, served per order, and priced per drink. You may choose to have this option be beer and wine only or include liquor as well. We can apply cap on this tab if you wish

### **House Package**

Beer & Wine \$20 per person / \$7 each additional hour

Beer, Wine, & Liquor \$23 per person / \$10 each additional hour

**Beer Bottle Selections:** Budweiser, Mich Ultra, Miller Light, Bud Light (Draft)

**Wine Selections:** CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay

**Liquor Selections:** Fris (Vodka), Gordon's (Gin), Don Q (Rum), Luna Azul (Tequila), Evan Williams (Bourbon), Dewars (Scotch)

### **Call Package**

Beer & Wine \$25 per person / \$10 each additional hour

Beer, Wine, & Liquor \$28 per person / \$12 each additional hour

**Beer Bottle Selections:** Budweiser, Mich Ultra, Miller Light, Bud Light (Draft)

**Wine Selections:** Silver Totem Cabernet Sauvignon, Franciscan Chardonnay

**Liquor Selections:** Smithworks (Vodka), Beefeater (Gin), Don Q (Rum), Milagro Blanco (Tequila), Maker's Mark (Bourbon), Dewars (Scotch)

### **Premium Package**

Beer & Wine \$28 per person / \$12 each additional hour

Beer, Wine, & Liquor \$32 per person / \$15 each additional hour

**Beer Bottle Selections:** Budweiser, Mich Ultra, Miller Light, Bud Light (Draft)

**Wine Selections:** Daou Cabernet Sauvignon, Bouchaine Chardonnay

**Liquor Selections:** Ketel One (Vodka), Tanqueray (Gin), Cruzan (Rum), Milagro (Tequila), Woodford Reserve (Bourbon), Dewars (Scotch)

Prices & Availability Subject To Change

## **Amenities, Services, & Additions**

### **Printed Menus**

Custom menus featuring your selections will be printed for every guest.

You may provide a special heading or company logo to appear on any menu.

### **Room Set-up & Décor**

Rooms will be set with rectangular tables, dining chairs, linens, flatware, & glassware

Candles will also be set at every table.  
Additional décor may be provided and set by the guest with advanced notice.

Cocktail parties can be set with high tops & cocktail tables as well as a few tables and chairs

Round tables & table linens can be provided with additional cost for rental and advanced notice

### **Special Request**

We want to provide the best experience for you and your guest, and in doing so, approach every event as your unique event. Therefore we want to accommodate any request that will make your event special. Please inquire for any assistance with custom arrangements, floral request, cakes, baby giraffes, etc...

### **AV Equipment**

4'x4' Screen - \$20

8'X8' Screen - \$30

LCD Projector & Sound Bar - \$100

### **Handicap Accessibility**

Unfortunately, our private dining rooms are located on the second floor and Burwell's Stone Fire Grill does not have an elevator on premise.

## **Policies**

### **Service Charges & Sales Tax**

All prices, excluding any equipment rentals,  
are subject to a 20% pre tax service charge

All prices are subject to a 13.2% state sales & liquor tax.

### **Minimums & Fees**

Unlike many other venues in Charleston,  
we do not charge a room fee for the use of our private dining rooms.

We do however have a \$300 rental fee for our outdoor patio.  
This is for a 2 hour rental

The food & beverage minimums are determined by the event date.  
Please inquire for more information

### **Reservation Holds & Cancellation Policy**

In order to hold the reservation date,  
a credit card is required to keep on file.

No charges will be made to the credit card,  
but this card must be used to pay the final bill upon request

Any cancellations made within 2-7 days of the date of the event  
will be subject to a \$300 cancellation fee that will be  
charged to the credit card on file. Any cancellations within 48 hours  
of the events start time will be subject to a \$600 cancellation fee

Our team at Burwell's Stonefire Grill look forward to providing you  
and your guest with an amazing experience  
no one will soon forget