

AVENUE

CATERING MENU



IN PARTNERSHIP WITH

Table 301
CATERING

By every measure, Avenue is Greenville's most elegant and exquisite event space. So naturally, we wanted to offer catering commensurate with the quality of our venue.

That's why Avenue is proud to partner with Table 301 Catering, the premier caterer in Upstate South Carolina. After all, an event space with the ambiance and standards of Avenue deserves nothing less than the finest food and beverage service in the area.

Bon appetit.

AVENUE

A VERY ELEGANT WOW



Table 301

CATERING

FOOD AND BEVERAGE MINIMUMS

does not include tax, service charge, attendant fees or rentals

EVENING FUNCTIONS

2:00pm to 11:00pm

Monday - Thursday	Sunday & Friday	Saturday
\$5,000	\$8,000	\$10,000

Table 301 will work to create a custom package for each event with observance of each night's food and beverage minimums.

Median packages estimate \$125 per person based on a 4-hour open bar. All packages must meet or exceed the daily food and beverage minimum++.

Formal quotes available upon request.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

CHILLED SEAFOOD

JUMBO LUMP CRAB CUCUMBER CUP 6

mustard caviar, fennel

*CHILLED CARAMELIZED SCALLOP 5

charred corn cream, bacon jam, arugula

*AHI TUNA SPOON 5

seared ahi tuna, avocado salsa verde, guajillo glaze, crispy tortilla

SMOKED SALMON RYE TOAST 5

goat cheese mousse, dill, caviar

LOBSTER TOAST 6

lemon, herbs, buttered brioche

HARISSA GRILLED SHRIMP WONTON CUP 4

guacamole, mango relish

OCTOPUS AGUACHILE 4

jalapeño, cucumber, green apple, crispy tostada

HOT SEAFOOD

AVENUE JUMBO LUMP CRAB CAKE 6

housemade remoulade

SHRIMP AND CHORIZO EMPANADA 5

herb sauce, crema, pickled onion

FRIED OYSTER DEVILED EGG 4.5

deviled egg, buttermilk fried oyster, pepper jelly

SALMON CROQUETTE 4

saffron aioli, pistachio, lemon peel

PANKO FRIED COLOSSAL SHRIMP 5

wasabi cocktail sauce

VEGETARIAN

CHEF'S CHOICE SEASONAL FRUIT SKEWER 3.5

WHIPPED RICOTTA TOMATO PIE 3.5

heirloom tomato pie filling, fresh basil, whipped ricotta

SWEET POTATO SAMOSAS 4

mango green chili sauce

CURRIED CHICKPEA FLATBREADS 4

cucumber raita, pickled Fresno

SQUASH CONFIT TOAST 3.5

slow cooked squash, chevre, fresh herbs

HERB CREAM CHEESE STUFFED NEW POTATOES 4

STRAWBERRY BRUSCHETTA 4

burrata, local honey, balsamic, toasted baguette

GRILLED ZUCCHINI MINI PIZZA 3.5

grilled zucchini, tomato, basil, garlic, extra virgin olive oil, fontina cheese

CARAMELIZED SHIITAKE STEAM BUN 4

housemade pickles, scallion

PASSED HORS D'OEUVRES

priced per person



SPOONS, SKEWERS AND SUCH

MINCED LAMB KEBAB 5

tzatziki, mint oil

MINI DUCK CONFIT PIE 4

carrot, English peas, white cheddar potato whip

HONEY-GOCHUJANG CHICKEN STEAM BUNS 4

bahn mi slaw, cilantro

BACON WRAPPED BRUSSEL 4

pepper jelly

BOURBON MOLASSES MEATBALLS 4

GRILLED STEAK TOSTADA 5

grilled corn salsa, poblano cream, queso fresco

MOZZARELLA, MELON, METTZO SKEWER 4

coppa salame, ciliegine mozzarella, prosecco compressed cantaloupe, basil oil

NASHVILLE HOT CHICKEN SKEWER 4

white BBQ, dill pickle

JERK CHICKEN BITES 4

charred pineapple, curry mustard

*BEEF TENDER CROSTINI 4

cherry tomato jam, grilled shoulder tenderloin, horseradish crème fraiche, chives

SPRING CHICKEN SALAD PHYLLO CUP 3.5

grapes, almonds, honey aioli

BUTTERMILK CHICKEN BISCUIT 3.5

buttermilk fried chicken, buttered biscuit, local honey

CANDIED BACON LOLLIPOP 4

applewood smoked bacon, brown sugar, cracked black pepper



HORS D'OEUVRES DISPLAYS

priced per person

MEATS, CHEESES, AND ACCOUTREMENTS

GRAZING TABLE 19
abundant display of local cheese, charcuterie, fresh and dried fruits, nuts, pickles, jams, mustard, market vegetables, assorted breads and crackers

CHARCUTERIE AND CHEESE 17
chef's selection of charcuterie and local cheeses, assorted breads and crackers

ARTISANAL CHEESE 10
chef's selection of local cheeses, fresh and dried fruit, nuts, jams, assorted crackers and crostini

SEASONAL FRESH FRUIT 5
strawberry yogurt

MARKET VEGETABLE 7
chef's selection of raw, grilled and pickled vegetables, (2) dips/spreads

SEAFOOD

***SUSHI DISPLAY MARKET PRICE**
chef's selection of rolls and nigiri

***CHILLED OYSTERS ON THE HALFSHELL MARKET PRICE**
full bag minimum (approximately 100 count)
sliced lemon, bloody mary cocktail sauce, horseradish, mignonette

SHRIMP COCKTAIL 10
sliced lemon, bloody mary cocktail sauce

SMOKED SALMON 10
lemon-dill cream cheese, red onion, boiled egg, capers, pimento, sliced lemon

CHEF ATTENDED STATIONS

priced per person
\$150 chef attendant fee per station applies
additional fees may apply for split or duplicate stations.

CARVING STATION

served with chef's choice of condiments and rolls

- *GARLIC AND HERB GRILLED TERES MAJOR 15
- HOT HONEY TURKEY BREAST 9
- *SLOW ROASTED HERB-RUBBED RIBEYE 18
- *SALT-CRUSTED FILET MIGNON 20
- *CILANTRO-LIME MARINATED FLANK STEAK 14
- *HARISSA SPICED LEG OF LAMB 10

RAMEN BAR

CHOICE OF ONE BROTH 10

- tonkatsu
- miso
- shoyu

guests to customize with egg noodles, scallions, kimchee, bean sprouts, pork belly, soft boiled egg, sriracha

PAELLA STATION

CHICKEN AND CHORIZO PAELLA 10

traditional presentation of Spanish rice with tomatoes, garlic, piquillo peppers, saffron, fresh herbs, lemons

TRADITIONAL SEAFOOD PAELLA 14

traditional presentation of Spanish rice with shrimp, mussels, clams, scallops, tomatoes, garlic, piquillo peppers, saffron, fresh herbs, lemons



SMALL PLATE STATION

served with petite protein, one starch and one vegetable
see available options of starch and vegetables on page 8

Small plate station(s) should be serve in addition to other dinner options.

1 ENTRÉE 16

2 ENTRÉES 18

3 ENTRÉES 20

- *EVERYTHING CRUSTED SALMON
garlic butter fondue
- CONFIT DUCK LEG
demi glace
- AVENUE JUMBO LUMP CRAB CAKE
housemade remoulade
- BRAISED SHORT RIBS
cabernet braisage
- *BROWN BUTTER HALIBUT
lemon caper cream
- *BACON WRAPPED PORK TENDERLOIN
habanero butter sauce
- DIJON MARINATED CHICKEN BREAST
rosemary-garlic cream

SHRIMP AND GRITS STATION

SELECT ONE: 9

- NEW ORLEANS STYLE
worcestershire based sauce, bell pepper, scallion
- MEMPHIS STYLE TASSO GRAVY
coffee, tasso ham, demi-glace, bell pepper, garlic
- UPCOUNTRY
bacon, caramelized onion, roasted tomato, fresh herbs, pickled peppers

POKE BOWL

1 PROTEIN 16

2 PROTEINS 18

- *ahi tuna
- *salmon
- shrimp

guests to customize with sushi rice, cucumbers, edamame, avocado, carrots, mixed greens, seaweed salad, scallions, mango, sesame seeds, crispy onions, pickled ginger, honey sriracha mayo, soy ponzu, teriyaki, wasabi aioli

FOOD STATIONS

priced per person

SLIDER STATION

served with Avenue potato chips

SELECT THREE OF THE FOLLOWING OPTIONS 14

- BUTTERMILK FRIED CHICKEN**
Alabama white BBQ, dill pickle
- SMOKED BRISKET**
blueberry chipotle BBQ, carrot and red cabbage slaw
- *BRAVEHEART BURGER**
gruyere, aioli, marinated tomato, Guinness mustard
- SMOKED PORK**
horseradish mustard BBQ, southern cole slaw
- FRIED GREEN TOMATO**
jalapeño pimento cheese, arugula
- FALAFEL SLIDER**
tomato, pickled onions, cucumber dill yogurt sauce
- CHARRED CAULIFLOWER**
tomato jam, herb mayo
- MINI CUBAN**
pulled pork, honey ham, dill pickles, yellow mustard, swiss cheese

FLATBREAD PIZZA STATION

SELECT TWO: 10

ADD A THIRD CHEF CHOICE OPTION: 12

- CHICKEN MARGARITA**
grilled chicken, roasted tomatoes, fresh mozzarella, basil, aged balsamic
- SPINACH AND MUSHROOM**
goat cheese, marinara
- SAUSAGE AND FONTINA**
tomato sugo, chili oil
- PIG, FIG AND GOAT**
prosciutto, figs, arugula, goat cheese, fresh mozzarella
- DUCK CONFIT**
cherry marmalade, roasted red peppers, ricotta spread, mozzarella, cracked pepper

MAC AND CHEESE STATION

SELECT TWO SAUCES AND FIVE TOPPINGS 8

additional toppings can be added for \$1/topping

SAUCES

- applewood bacon cheddar
- gruyere cream
- spicy pepperjack
- smoked gouda
- white cheddar
- roasted tomato fontina

TOPPINGS

- scallions
- chopped bacon
- roasted mushrooms
- jalapeños
- crispy prosciutto
- green tomato chow chow
- caramelized onions
- preserved tomatoes
- andouille sausage
- pickled okra
- shredded cheddar cheese
- sriracha
- crushed red pepper
- smoked cheddar crackers





PLATED SERVICE

priced per person

HOT SOUPS

SHE CRAB SOUP 8

sherry, crab roe

TOMATO BISQUE 6

grana padano, crouton

SEASONAL VEGETABLE SOUP 6

slow cooked squash, chevre, fresh herbs

POTATO AND LEEK SOUP 6

LOBSTER BISQUE 8

brioche, vanilla mascarpone

COLD SOUPS

HEIRLOOM TOMATO GAZPACHO 6

celery curls

GINGER COCONUT BISQUE 6

fried leeks

SALADS

HOUSE SALAD 6

baby lettuces, romaine, cucumbers, tomatoes, carrots, sunflower seeds, balsamic vinaigrette

CLEMSON BLEU CHEESE WEDGE 8

crisp iceberg, Clemson bleu cheese, marinated tomatoes, rendered bacon, buttermilk dressing

CAESAR SALAD 6

romaine and baby kale, asiago cheese, croutons, caesar dressing

ARUGULA-CHEVRE SALAD 7

candied peanuts, heirloom cherry tomatoes, crumbled goat cheese, tobacco onions, champagne vinaigrette

SPINACH SALAD 7

cucumbers, tomatoes, shaved onions, spiced pecans, sour cherries, crumbled gorgonzola, buttermilk dressing

CAPRESE SALAD 7

cherry tomato, ciligene mozzarella, fresh basil, baby greens, extra virgin olive oil, aged balsamic vinegar

ENTREES

price includes one starch, one vegetable and bread service
duo entrees available—pricing upon request

***GRILLED TENDERLOIN FILET 58**

***PARMESAN CRUSTED SALMON 42**

ROASTED AIRLINE CHICKEN BREAST 32

***ROSEMARY DIJON CRUSTED PORK CHOPS 32**

JUMBO LUMP CRAB CAKES 40

STUFFED PORTOBELLO MUSHROOMS 28

spinach, roasted tomatoes, goat cheese

BRAISED SHORT RIBS 42

***BACON WRAPPED PORK TENDERLOIN 30**

GRILLED JUMBO SHRIMP 34

***HERB MARINATED RACK OF LAMB 42**

STARCH OPTIONS

- buttermilk whipped potatoes
- fingerling hash, bacon lardon, caramelized onion
- stone ground grits
- yukon potato puree
- parmesan risotto
- roasted red bliss potatoes
- white cheddar polenta
- whipped sweet potatoes
- garlic spinach orzo
- jasmine rice

VEGETABLE OPTIONS

- sautéed haricot verts
- maque choux
- baby carrots
- grilled asparagus
- sautéed broccolini
- roasted brussels sprouts
- grilled squash and zucchini
- roasted mushrooms

PLATED DESSERTS

priced per person



CHOCOLATE CHICORY LAYER CAKE 9
coffee caramel, mascarpone gelato, candied hazelnuts

GOAT CHEESE CHEESECAKE 9
lemon curd, limoncello blueberries, candied almonds

DECONSTRUCTED S'MORES 9
brown butter cake, dark chocolate ganache, ice cream, graham streusel

VANILLA BEAN CRÈME BRULEE 9
almond cookie, berries

COCONUT LAYER CAKE 9
passion fruit sorbet, pineapple compote, candied macadamia nuts

SUMMER BERRY CROSTATTA 8
buttermilk ice cream, lemon curd
available seasonally

WARM STICKY TOFFEE PUDDING 8
vanilla bean ice cream, citrus, frosted cashews

PUMPKIN CHEESECAKE 8
maple chantilly, cranberry gelee, candied pepitas

CHOCOLATE TRUFFLE TART 9
pistachio ice cream, brandied cherries, whipped crême fraiche



LATE NIGHT SNACKS

priced per person



CHICKEN AND WAFFLES 6
southern fried chicken, buttermilk waffle, maple black pepper gravy

***TUNA POKE 6**
marinated tuna, sushi rice, pickled ginger, crispy wontons

FALAFEL AND HUMMUS 4
pita, tzatziki

SOFT PRETZEL BITES 4
cheddar ale fondue

MINI MEATBALL SUB 5
housemade meatballs, toasted baguette, tomato sugo

***BRAVEHEART BURGER SLIDER 5**
herb mayo, bacon jam, fresh baked bun, seasoned fries

CHARCUTERIE CUP 6
charcuterie and cheese, traditional accoutrements



DESSERT ACTION STATIONS

\$150 chef attendant fee per station applies

DOUBLE DOOZIE COOKIE BAR 10

choice of three assorted cookies

- chocolate chip
- oatmeal raisin
- lemon
- gingersnap
- funfetti
- pecan sandie
- snickerdoodle
- white chocolate macadamia
- chocolate crinkle
- peanut butter

choice of three assorted ice creams

- vanilla
- pistachio
- chocolate
- birthday cake
- salted caramel
- lemon
- coffee
- banana
- bourbon
- strawberry

FLAMBÉE STATION 8

assorted bite-sized fruits flambéed in liquor and sugar, served over vanilla ice cream or chef's choice cake bites

choice of two fruits

- bananas
- cherries
- apples
- pineapple
- peaches
- chef's choice

SUNDAE STATION 10

includes choice of two housemade ice cream flavors

choice of ten toppings

- fresh berries
- strawberry sauce
- chocolate chips
- mini marshmallows
- cocoa nibs
- brownie bites
- candied nuts
- chantilly cream
- caramel
- butterscotch chips
- chocolate sauce
- white chocolate chips
- hot fudge
- pineapple compote
- maraschino cherries
- toasted coconut
- toffee pieces
- crushed vanilla wafers
- chocolate candies
- chocolate sandwich cookie pieces
- rainbow sprinkles

JAR IT UP 12

choose from cakes, cookies, blondies and brownies layered with assorted fillings. presented in four ounce mason jars.

choice of five cake, cookie and brownie options

- fresh berries
- white chocolate mousse
- dark chocolate curls
- chocolate mousse
- white chocolate curls
- vanilla pudding
- candied nuts
- chocolate pudding
- caramel sauce
- cannoli filling
- lemon curd
- berry compote
- chantilly cream
- cheesecake mousse
- dark chocolate mousse
- graham cracker streusel

add signature logo to jars for \$1 per person
take away options available



PETITE DESSERTS

choice of three assorted desserts 6

choice of six assorted desserts 10

MINI CUPCAKES

- carrot
- red velvet
- coconut
- chocolate
- funfetti
- vanilla
- rum

SHOOTERS AND SWEET TREATS

- tres léches
- strawberry shortcake
- tiramisu
- lemon meringue
- key lime
- chocolate toffee
- lemon panna cotta
- seasonal cobbler
- s'mores
- crème brulee

TINY COOKIES

- chocolate chip
- chocolate crinkle
- white chocolate macadamia
- peanut butter
- lemon
- ginger snap
- funfetti
- oatmeal raisin
- snickerdoodle
- pecan sandie

CANDIES

- pecan pralines
- chocolate fudge
- assorted truffles
- chocolate covered strawberries
- berry pate de fruit

OTHER CONFECTIONS

- brownie bites
- cake pops
- blondie bites
- cheesecake bites
- cream puffs
- macarons (salted caramel, chocolate, coffee, raspberry)
- eclairs
- cannolis

DESSERTS

average price is \$5** per person.

CAKES

choice of flavor, filling & icing. Select from the options listed or call to inquire about specialty flavors.

cake orders should be placed at least two weeks in advance.

CAKE FLAVORS

- chocolate
- red velvet
- coconut
- vanilla
- rum
- carrot
- almond
- lemon
- funfetti
- strawberry
- sweet potato

FILLINGS

- mocha buttercream
- vanilla or chocolate buttercream
- strawberry shortcake
- dark, milk, or white chocolate mousse
- chocolate ganache
- white chocolate banana cream
- mixed berries, whipped cream
- vanilla custard
- chocolate custard
- cream cheese icing
- whipped cream

ICING

- vanilla buttercream
 - chocolate buttercream
- fondant, gold leaf, and/or extra design details can be added at an additional charge. contact Table 301 for custom individually flavored tiers.*



SPECIALTY TAKEAWAYS FOR YOUR GUESTS

items available in a variety of flavors.

signature logos can be added to packaging at additional cost.

individual packaging included per guests request. ex: 2 cookies per bag.

savory items available upon request.

MACARONS 40/DOZEN

COOKIE SANDWICHES 6

CHOCOLATE TRUFFLES 10/DOZEN

BAR PACKAGES

based on a 4 hour minimum
custom packages available by request

TIER ONE PACKAGE

\$30 per person, \$3.50 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red house wines

HOUSE WHITE AND ROSÉ

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- ROSÉ

HOUSE RED

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice



TIER TWO PACKAGE

\$38 per person, \$4 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red house wines

HOUSE WHITE AND ROSÉ

- CHARDONNAY
- PINOT GRIGIO
- SAUVIGNON BLANC
- ROSÉ

HOUSE RED

- PINOT NOIR
- MERLOT
- CABERNET SAUVIGNON

SPIRIT OFFERINGS

new amsterdam vodka, don q rum, captain morgan spiced rum, new amsterdam gin, evan williams bourbon, seagram's 7 american whiskey, dewar's scotch, lunazul tequila

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives

BAR PACKAGES

based on a 4 hour minimum
custom packages available by request

TIER THREE PACKAGE

\$46 per person, \$5 for each additional 30 minutes

DOMESTIC AND BOTTLED BEERS

select two

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- SCHUG CHARDONNAY
- WILHELM WALCH "PRENDO" PINOT GRIGIO
- LES DEUX MOULINS SAUVIGNON BLANC
- CHATEAU DE FONTENILLE BORDEAUX BLANC
- PIERRE SPARR "GRAND RESERVE" RIESLING

RED

- FORIS PINOT NOIR
- GOUGUENHEIM MALBEC RESERVA
- CHATEAU SAINT MICHELLE "INDIAN WELLS"
CABERNET SAUVIGNON

SPIRIT OFFERINGS

titos handmade vodka, don q rum, captain morgan spiced rum, new amsterdam gin, maker's mark bourbon, seagram's 7 american whiskey, dewar's scotch, lunazul tequila

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives, lemon juice, lime juice, angostura bitters

TIER FOUR PACKAGE

\$57 per person, \$7 for each additional 30 minutes
includes choice of one bar enhancement from page 13

DOMESTIC AND BOTTLED BEERS

select two

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two red wines and two white wines

WHITE

- FRANK FAMILY CHARDONNAY
- VENICA & VENICA "JESERA" PINOT GRIGIO
- CHATEAU LAGRANGE "LES FLEUR DU LAC"
- CRAGGY RANGE SAUVIGNON BLANC

RED

- MELVILLE PINOT NOIR
- PRISONER SALDO ZINFANDEL
- STAG'S LEAP MERLOT
- QUILT CABERNET SAUVIGNON

SPIRIT OFFERINGS

tito's handmade vodka, bacardi silver rum, bombay sapphire gin, woodford reserve bourbon, crown royal whiskey, glenlivet 12 scotch, patron silver tequila, jack daniel's whiskey, bailey's irish cream

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, olives, agave syrup, lemon juice, lime juice, angostura bitters, ginger beer, sweet vermouth, dry vermouth, triple sec, grenadine, sour mix

BAR PACKAGES

based on a 4 hour minimum
custom packages available by request

TIER FIVE PACKAGE

\$74 per person, \$9 for each additional 30 minutes
includes choice of one bar enhancement

DOMESTIC AND BOTTLED BEERS

select two

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- MILLER LITE
- MICHELOB ULTRA
- YUENGLING

CRAFT AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK OG VILLE HAZY
- WESTBROOK IPA
- AVERY ELLIE'S BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER

WINE SELECTIONS

choose two white and two red wines

WHITE

- CAKEBREAD CHARDONNAY
- CADE SAUVIGNON BLANC
- LIVIO FELUGA PINOT GRIGIO

RED

- EN ROUTE BY FAR NIENTE PINOT NOIR
- ORIN SWIFT ABSTRACT RED BLEND
- NICKEL AND NICKEL MERLOT
- MOUNT VEEDER CABERNET SAUVIGNON

SPIRIT OFFERINGS

grey goose vodka, bacardi silver rum,
bombay sapphire gin, woodford reserve bourbon,
crown royal whiskey, glenlivet 12 scotch,
don julio tequila, jack daniel's whiskey,
bailey's irish cream

PACKAGE INCLUDES NON-ALCOHOLIC BEVERAGES

coca-cola, diet coke, sprite, ginger ale, tonic, soda water,
orange juice, cranberry juice, pineapple juice,
grapefruit juice, lemons, limes, cherries, olives,
agave syrup, lemon juice, lime juice, angostura bitters,
ginger beer, sweet vermouth, dry vermouth, triple sec,
grenadine, sour mix



BAR ENHANCEMENTS

can be added to any package
priced per person

AVENUE 75 6

gin, lemon juice, simple syrup, sparkling wine,
edible gold dust

STRAWBERRY JALAPEÑO MARGARITA 7

tequila, jalapeño simple syrup, strawberry, lime juice

B&B LEMONADE 7

lemonade, muddled blackberries, basil, gin

LA VIE EN ROSE 5

vodka, grapefruit juice, club soda, rose simple syrup

AVENUE OLD FASHIONED 6

bourbon, demerara simple syrup, walnut bitters

SOMETHING BLUE 6

rum, mint, fresh blueberries, sugar

PASSED SPARKLING WINE 4

not what you're looking for? mixologist custom
creations are available by request!

Event Name: _____

Event Date: _____

1. CONTRACT | DEPOSIT | PAYMENT SCHEDULE: All events require an event deposit and credit card to secure Table 301 spaces and services. Required deposits and payments are as follows: 20% of the total value of the food and beverage minimum is due upon booking, 50% of the remaining total due 90-days prior to the event, and final payment with final guarantee due 10 days prior to the event. All remaining incidental charges will be charged on the day of your event. A 3% admin fee administration fee will be added to all contracted events. Food and beverage charges are subject to 8% sales tax, 20% service charge. Service charge is subject to 6% state sales tax. The service charge is used to pay for staff, cleaning, maintenance, and overhead. If guaranteed guest count drops below contracted number or if event exceeds contracted timeline, additional attendant fees may apply. Additional gratuities are permitted by the host at the end of the event and may be added to the final bill.

Payments may be made with major credit cards (MasterCard, Visa, Discover & American Express), cash or check. By initialing below, the Licensee hereby acknowledges that all payments made are non-refundable and that this is fair and reasonable.

Type of Charge: Card for incidentals only Card for incidentals and payments

Amount to be charged: _____

Type of Card: VISA MC AMEX DISCOVER

Card Number: _____

Expiration Date: _____ Security Code: _____

Billing Address: _____
(City / State / Zip Code)

Exact Name on Card: _____

Return completed agreement to Avenue Events, LLC as instructed in the rental agreement with both Avenue Events LLC deposit and Table 301 deposit. Table 301 deposit checks are to be made payable to Table 301 Catering, LLC.

_____ Date & Initial

2. CANCELLATION POLICY: Cancellation of your scheduled event will result in the forfeit of all paid deposits and payments: to include 20% total value of the contract paid at booking, 50% of the remaining total value paid 90-days prior to the event, and final payment based on the final guarantee paid 10 days prior to the event.

_____ Date & Initial

3. TASTINGS: A complimentary tasting for 4 people is offered for events over 75 guests. Additional guests are \$25 per person. They are scheduled within 4 months of the event to assure that seasonal offerings are fresh and consistent with what we have available for the actual event. All tastings will be scheduled Tuesday through Thursday from 2:00 PM - 4:00 PM, depending on Event Schedule.

_____ Date & Initial

4. PLATED: For any plated dinners, guests must have the same entree, or the entrees must be pre-ordered; place cards and floor plan with designated assignment for each guest with their entree selection must be provided by client or planner 7 days prior to the event.

_____ Date & Initial

5. ADDITIONAL PERSONNEL: All service fees cover standard service ratios established by Table 301. Adding additional staff above the standard ratio is welcomed by request for additional fees. Certain stations also require added team members starting at \$125 per person. Coat attendants, extra bartenders or service members, bathroom attendants, pastry chef for cake cutting, live chef stations, water pourers, etc. are all examples of added team members that may add additional fees.

_____ Date & Initial

6. FINAL GUEST COUNT: A guaranteed number of guests is required 14 days prior to the event, and a final at 10 days prior to the

event. If no changes are made to the estimated guest count on the proposal, the estimated count will be considered the final number of guests expected to attend; food and beverage will be prepared accordingly and charged the per person price agreed upon. All pricing will be based on the estimated guest count and is subject to change with guest count changes.

_____ Date & Initial

7. CEREMONY CHAIRS: If Table 301 Catering is required to move chairs or tables during an event or immediately following a ceremony there will be an additional moving fee starting at \$1500. Weekday ceremonies will require a separate quote based on quantity. Please contact Table 301 for an appropriate quote.

_____ Date & Initial

8. DIETARY RESTRICTIONS & CONSUMPTION ALLERGIES: Table 301 makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Food and food safety education is provided to our production staff on the severity of food allergies. Because of the number of different meals served throughout each week and month, as well as the number of ingredients used each day, it is impossible for every allergen in the food served will be identified and/or labeled. The client and guest must make the production staff aware of allergies and every effort will be made to accommodate. All known allergies must be included on floor plans and place cards. Consumers that are concerned with food allergies need to be aware of this risk. Table 301 cannot assume any liability for adverse reactions to food consumed, or items one may come in contact.

_____ Date & Initial

9. FOOD SAFETY: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

_____ Date & Initial

10. FOOD & BEVERAGE MINIMUM: I understand and agree to the F&B minimum of my contracted event date. The Food and Beverage Minimum does not include tax, service charges, bartender fees, attendant fees or rentals. Food and Beverage minimums include all in house plates, flatware, linen napkins, glassware and service-ware for up to 200 guests. Clients are welcome to rent any specialty items. Any events greater than 200 guests, depending on food selections, may constitute rentals at the Licensees cost. Table 301 will confirm when those are necessary.

BREAKFAST FUNCTIONS (6:00am to 11:00am)

Monday-Friday	Saturday-Sunday
\$1,250++	\$3,000++

LUNCH FUNCTIONS (11:00am to 2:00pm)

Monday-Friday	Saturday-Sunday
\$2,000++	\$4,000++

EVENING FUNCTIONS (2:00pm to 12:00am)

Monday-Thursday	Sunday & Friday	Saturday
\$5,000++	\$8,000++	\$10,000++

For the Suite minimums, please inquire with Director of Avenue or the Catering Director- Avenue.

_____ Date & Initial

Date Signature

Printed Name