



The ESTABLISHMENT

Welcome to Your Next Celebration!

At The Establishment, we take great pride in creating wonderful, custom experiences for our guests. Every event has a unique personality and our team looks forward to tailoring your party to your personal style, tastes, and vision. Whether you want a casual event with small plates and cocktails or a formal multi-course dinner, we will customize our dishes and service to complement the style and design of your party. We want to make you and your guests happy, relaxed, and amazed by what they experience.

We want your private event to be an experience that is different from the norm. Our team will go beyond in order to provide a perfect evening. At the end of the day we don't just want to host your celebration, we want to help you create a memory to last a lifetime.

If there are any questions that you may have, or any special requests that you may have of us, please don't hesitate to ask.

We look forward to serving you.

Sincerely,

Betsy Brabham
Private Events Coordinator
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Charleston's Best Seafood.

Whether this is your first time in Charleston, you visit every year, or you've lived here all of your life, you know that the Holy City delights in culinary perfection. At The Establishment, we understand how this is achieved: it begins with fresh, seasonal seafood from in and around the Lowcountry. Our relationships with local farmers and fishermen ensure that everything on your plate is always the best available. Everything we serve will always reflect our clean, non-complex, and balanced approach, delivering a selection of thoughtful and refined dishes.

Our culinary team will create and curate a multi-course menu for you and your guests, relying heavily on discussions with you on what you want to appear on your table. This incredible dining experience will feature a three- to five-course dinner served with whatever degree of formality you deem appropriate. We just want to make sure that you have an incredible experience that stays on budget.

Available Experiences:

- **3- to 5-Course Dinner**
- **Casual Hors d'oeuvres**
- **Tasting Menu or Pairing**

A private dinner is a great way to make memories with friends here in Charleston, South Carolina.



Snapper

brown butter, white acre peas, butter beans, salsa verde

Sample Menu #1

As with all of the menus in this document, these sample menu selections will be customized for your event to suite your tastes.

3-Course Seated Dinner

Taste

Greens vertical roots lettuce, seasonal accompaniments, vinaigrette

Savor (choice of)

Snapper brown butter, white acre peas, salsa verde

Braised Short Rib polenta, gremolata

Roasted Chicken roasted root vegetables, dark chicken jus

Vegetables plate composed of Chef's selection of local, seasonal vegetables

Delight

Lavender Pot de Creme lemon, candied lavender buds, palmiers

Beverages

Tier 2 Beverage Package listed after these sample menus

Sample Menu #2

To begin: Passed hors d'oeuvres and wine

Classic Cheese Platter house ricotta, buttermilk blue, 1 soft cheese, 1 semi hard cheese, seasonal accoutrements

3-Course Seated Dinner

Taste (choice of)

Greens aeroponic lettuce, pickled mustard seed, blue cheese vinaigrette, tarragon

Squash Bisque spiced pistachio

Pork Fried Shrimp local, cabbage, radish, sweet chili ponzu

Seasonal Crudo seasonal preparation

Savor (choice of)

Swordfish brown butter, white acre peas, salsa verde

Beef confit young potatoes, hen-of-the-woods mushrooms, compound butter

Grouper roasted root vegetables, bordelaise

Vegetables plate composed of Chef's selection of local, seasonal vegetables

Delight

Tiramisu coffee, lady fingers, mascarpone

Beverages

Tier 2 Beer & Wine Package listed after these sample menus

Sample Menu #3

To Begin: Passed hors d'oeuvres and cocktails

Pickled Shrimp chilled

Gin Pickled Green Tomatoes blue cheese

Deviled Eggs topped with caviar

4-Course Seated Dinner

Taste (choice of)

Pork Fried Shrimp local, cabbage, radish, sweet chili ponzu

Squash Bisque spiced pistachio

Wagyu Beef Carpaccio sesame, turnips, scallion, kimchi, crispy shallot, aioli

Seasonal Crudo seasonal preparation

Second

Greens aeroponic lettuce, pickled mustard seed, blue cheese vinaigrette, tarragon

Savor (choice of)

Snapper brown butter, white acre peas, salsa verde

Braised Short Rib polenta, gremolata

Grouper roasted root vegetables, bordelaise

Vegetables plate composed of Chef's selection of local, seasonal vegetables

Delight

Tiramisu coffee, lady fingers, mascarpone

Beverages

Tier 3 Sprits, Beer & Wine Package listed after these sample menus

4 Specialty Cocktails all four will be available to your guests

- *The Impressionist* gin, pear, rosemary-clove syrup, prosecco
- *The Poet* bourbon, balsamic, charred honey whiskey sour, basil.
- *The Stylist* vodka, blueberry, cane sugar, lavender bitters
- *The Illusionist* vodka, sweet tea elixir, elderflower tonic, lemon, aromatic bitters

Sample Menu #4

4-Course Seated Dinner

Taste (choice of)

Pork Fried Shrimp local, cabbage, radish, sweet chili ponzu

Squash Bisque spiced pistachio

Wagyu Beef Carpaccio sesame, salted turnips, scallion, kimchi, crispy shallot, aioli

Seasonal Crudo seasonal preparation

Second

Greens vertical roots lettuce, seasonal accompaniments, vinaigrette

Brown's Court Bakery Rolls two rolls with house ricotta, olive oil, whipped butter

Savor (choice of)

Swordfish brown butter, white acre peas, salsa verde

Prime Ribeye truffle dauphinoise, bordelaise

Grouper roasted root vegetables, bordelaise

Seasonal Vegetables plate composed of chef's selection of local, seasonal vegetables

Coq au Vin mushrooms, pearl onions, bacon

Delight

Chocolate Pot de Creme

Beverages

Tier 3 Sprits, Beer & Wine Package listed after these sample menus

2 Specialty Cocktails all four will be available to your guests

- *The Stylist* vodka, blueberry, cane sugar, lavender bitters
 - *The Illusionist* vodka, sweet tea elixir, elderflower tonic, lemon, aromatic bitters
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Sampling of hors d'oeuvres

Some parties revolve around a variety of heavy hors d'oeuvres. We also offer charcuterie samplings (plated individually), raw seafood options, and carving stations (plated individually). Included after this listing are some sample menus derived from these items. Remember that we can fully customize the menu to your tastes - the only limit is your imagination!

Hors d'oeuvres

Brie & Mushroom crostini

Waygu Beef Tartare toast points

Vegetable Roll hoisin sauce

Caviar Service traditional accoutrements

Seasonal Tart sweet or savory

Fried Chicken Oyster

Thai Pork Skewer marinated and grilled

Stuffed Peppadew herbed goat cheese

Borek spanakopita, cream cheese, spinach, herbs

Pickled Shrimp chilled

Crab Rangoon bite size

Gin Pickled Green Tomatoes blue cheese

Seasonal Ceviche lime, onion, herbs,

Deviled Eggs topped with caviar

Cheese plates & charcuterie

Garnished with grapes, berries, and/or apples, orange blossom honey, toasted nuts, and either crostini or crackers

Classic

whipped house ricotta

buttermilk blue

1 soft cheese (e.g. brie)

1 semi hard cheese (e.g. manchego)

Artisanal

whipped house ricotta

buttermilk blue

1 artisanal local soft cheese

1 European semi-hard / hard

Decadent

Chef's choice of 5 small production hand-crafted cheeses, each unique with specific character, creamery, and garnish to accompany

Beverage Packages

All spirits packages include the beer & wine package at that same tier. All beverage packages include Coca Cola, Diet Coke, Sprite, ginger ale, fresh juices and mixers.

Tier 1

Spirits, Beer & Wine (\$15.00 per person, per hour)

Firefly 80 proof Vodka, Don Q Rum, Blackheart Spiced Rum, Heaven Hill's Gin, Evan Williams Bourbon, Lunazul Blanco Tequilla, Inverhouse Scotch

Beer & Wine Only (\$9.00 per person, per hour)

Budweiser, Bud Light, Michelob Ultra

1 White Wine, 1 Red Wine: The Establishment will provide a list of wines from which to choose

Tier 2

Spirits, Beer & Wine (\$20.00 per person, per hour)

Tito's Vodka, Flor de Cana 4-year white rum or Bacardi rum, Captain Morgan Spiced Rum, Bombay Dry Gin, Jim Beam Bourbon, El Jimidor Blanco Tequilla, Canadian Club Whiskey, Dewar's White Label Scotch

Beer & Wine Only (\$13.00 per person, per hour)

Choose 1 Premium (Examples: Greenman Wayfarer IPA, Wicked Weed Pernicious IPA, Coast Kolsch)

Choose 2 Domestic (Examples: Budweiser, Bud Light, Michelob Ultra)

2 White Wines, 2 Red Wines: The Establishment will provide a list of premium wines from which to choose

Tier 3

Spirits, Beer & Wine (\$25.00 per person, per hour)

Kettle One Vodka or Grey Goose Vodka, Bombay Sapphire or Hendrick's Gin, Flor de Cana 4yr White rum or Bacardi Rum, Flor de Cana Aged rum or Captain Morgan Spiced rum, Hurradurra Tequilla, Crown Royal or VO Canadian Whiskey, Jamison's Irish Whiskey, Johnnie Walker Black Scotch

Beer & Wine Only (\$17.00 per person, per hour)

Choose 2 Premium

Choose 2 Domestic

2 White Wines, 2 Red Wines: The Establishment will provide a list of select wines from our cellar

Our Event Spaces

There are several spaces in which to enjoy a private, intimate dinner at The Establishment, as well as the availability to use the entire restaurant for a larger event. Take a look at our spaces below and reach out if you have any questions. All rooms have an F&B minimum based on season and day of the week.



The State Room

Up to 40 seated / 55 reception

- Completely private event space
- Intimate and versatile with many layout options
- Large window front on historic Broad Street
- Views of our beautiful 3000+ bottle wine cellar
- Fully composed and customizable menus



The Church Room

Up to 60 seated / 65 reception

- Fully private event space
- Perfect for larger cocktail parties / passed hors d'oeuvres
- Large window front on historic Broad Street
- Fully composed and customizable menus
- Extensive wine and spirits list



The Chalmers Room

Up to 75 seated / 95 reception

- Semi-private event space
- Full view of our stunning bar / open kitchen
- Chefs counter available
- Fully composed and customizable menus
- Extensive wine and spirits list

Full Restaurant

Up to 175 seated / 200 reception

- All of the above amenities would be included
- Completely private - the full restaurant is yours
- Includes limited video wall access

Chef's Counter

Up to 8 guests

- Be seated at our beautiful Chef's Counter
- Intimate experience for small groups
- Menu + wine pairings by chef / sommelier



A Brief History of 28 Broad Street

The streets and buildings that surround The Establishment, located at 28 Broad Street in Charleston, South Carolina, exude the history that defines Charleston. When heading down Broad Street towards East Bay, one walks a path worn by a litany of figures who were instrumental in the founding of our country and in the writing of its story. When the building housing The Establishment was erected in 1791, George Washington was in our fair city, touring the country to see with his own eyes what his military victories in the Revolutionary War had given to the people over which he now presided.

While in Charleston, Washington attended church services at St. Michael's Church at the corner of Broad and Meeting Streets, sitting in pew number 43 on May 8th. When he left the beauty of St. Michael's, our nation's first president would have seen the Courthouse of the County of Charleston diagonally across the street. At that time the building was preparing to be rebuilt after a fire partially destroyed it three years prior.

Directly across Meeting Street was land used at the time for public hearings, later to become a Federal Courthouse and U.S. Post Office. Across the intersection from this land was the First Bank of the United States, which had just begun its operations in that location months prior. The current Charleston City Hall building was constructed on this site less than a decade later.

This intersection, known locally as 'The Four Corners of the Law' for the presence of federal, state, city, and ecclesiastical law, has been operating in this manner since the first days of our Union.

One block down from this intersection is Church Street, upon which George Washington would have seen St. Philip's Church looking much as it does today, then one block further down, State Street. It is between these two streets, Church and State, in the intersection of what these words stood for to the Founding Fathers, that the real meaning of our name lies. For Washington, the year 1791 included the debate in Congress and among the states surrounding the need for a Bill of Rights. Whether or not these debates were on his mind as he went down Broad St., headed towards the Exchange Building at Broad and East Bay, we cannot know. What we do know is that Madison's Bill of Rights was whittled from 17 to 10 amendments and ratified that very December.

It is the rich history surrounding us in this location and the legacy of the brave men and incredible minds that built our government that we pay homage to in our name. The First Amendment contains within it the principle that there is to be a separation between church and state. The first part of this principle, that "Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof..." is known in legal circles as The Establishment Clause.

We are The Establishment, standing between Church Street and State Streets.





Located on Broad Street between Church and State Streets.

To schedule your evening, contact The Establishment:

Betsy Brabham
843.608.8295