



## GIBBON'S HALL

Capacity: 96 Seated Guest (8 tables seating 12 each) Gibbons Hall is reserved for groups of 25 or more.

Paid Public Parking is conveniently located directly under Sorry Charlie's in the Whitaker Street Parking Garage.

*Prices do not include taxes, fees or 20% gratuity.*

*Bamboo Room Tiki Bar and Rooftop Bar & Deck venues are available for quote upon request.*

### **MINIMUMS AND RENTAL FEES:**

A food and beverage minimum applies to Sorry Charlie's private dining room. The minimum is exclusive of the room rental fee, tax and service charge and varies on the day and season. The private event space has a room rental fee of \$400 for Dinner and \$200 for Lunch. This space includes private restroom facilities, 72 inch round tables, black Chiavari chairs, and linens (choice of either all white or white with black overlay) and candles. *You may provide additional decor (i.e., centerpieces, specialty linens, ect.)* A/V Fee of \$100 which includes microphone & screen.

### **SERVICE CHARGE AND TAXES:**

All food and beverage will be subject to a 20% service charge, 1% administration fee and 7% Georgia sales tax. Liquors will incur an additional 3% state excise tax. These charges are not included in the food and beverage minimum.

### **GUEST COUNT:**

Your final guest count is required no later than 72 hours prior to the scheduled event. You will be charged this amount, or however many guest attend, whichever is greater.

### **BOOKING REQUIREMENTS:**

Payment of the room fee and a valid signed contract are due in order to confirm the date and space as yours. Once sent, the contract is valid for 7 days. The room fee does not get applied to the final bill or the F&B minimum. The final food and beverage contract will be sent the week before to confirm all details regarding your event. Once signed, no changes can be made to the food or bar.

### **MUSIC:**

The event space has an audio connection to allow you to play your own music or playlist through our existing sound system. If no changes are requested we will play our standard house music selection. Outside music vendors must be approved by Sorry Charlie's prior to the event.

## BAR PACKAGES *Outside beer wine and spirits are not permitted.*

All alcoholic beverages are charged based on consumption. Assorted soft drinks and juices for mixers included.

**Open bar:** All drinks are included and added to the final bill

**Cash bar:** Drinks are not included and paid for at the time of order by each guest

**Pre-set limit:** Bar tab is open until a pre-specified dollar amount is reached, the bar is then closed or transitions to a cash bar

### **Our standard bar setup includes the following:**

Tito's Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Spiced Rum, El Jimador Tequila, Dewars Scotch, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Bourbon. House Red, White, and Sparking Wine and assorted domestic, import and craft beers. Additional beer, wines, or spirits may be added upon request

### **Our premium bar setup includes the above, plus optional House Cocktails and the following:**

Spirits: Grey Goose Vodka, Hendrick Gin, Sorry Charlie's Single Barrel Don Q Rum, El Dorado 12 Yr. Rum, Casamigos Tequila, Don Fulano Tequila, Del Maguey Vida Mezcal, Sorry Charlie's Single Barrel Knob Creek Bourbon, Glenlivet 12 Yr. Scotch, Macallan 18 Yr. Scotch

Wine: Sandi Chardonnay, Whitehaven Sauvignon Blanc, Licia Albarino, Blackboard Cabernet, Angeline Pinot Noir, Le Jolie Rose, Vovetti Prosecco, & Chanceny Cremant de Loire Sparkling Rose

### **Champagne Toast:**

House sparkling half glass toast: \$5 per guest House sparkling full glass toast: \$10 per guest

*Wine service may be requested with dinner. Our house red, white, and sparkling wines are priced at \$40 per bottle.*

*Wine list are available if you prefer a specific producer or style of wine.*

## DINING OPTIONS

### PASSED HORS D'OEUVRES

All items are priced per dozen

**Summer Crostini \$26**

*Roasted Tomato, Boursin, Wheat Crostini*

**Bacon Wrapped Dates \$37**

*Romesco Sauce*

**Bruschetta \$35**

*Tomato, Pesto, Crostini*

**Mini Crab Cakes \$50**

*Old Bay Aioli, Micro Herbs*

**Oyster Po Boy Slider \$50**

*Fried Oyster, Lettuce, Tomato, Remoulade*

**Crab Salad \$42**

*Cucumber, Micro Herb*

**Tea Wheat Sandwich \$36**

*Cucumber, Dill, Cream Cheese*

**Lamb Lollipop \$60**

*Chimichurri, Minted Yogurt*

**Tuna Tartare \$60**

*Wonton Chip, Avocado, Yuzu*

**Snapper Ceviche Shooter \$42**

*Avocado, Citrus, Cucumber, Chili, Herbs*

**Avocado Toast Points \$42**

*Tomato Relish, Herbs*

**Roasted Vegetable Tart \$42**

*Seasonal Vegetable, Micro Herbs*

**Bacon Wrapped BBQ Shrimp \$55**

*Tail-On Shrimp, Carolina Gold Sauce*

### STATIONED DISPLAYS

Displays are priced per 20 people

**Raw Bar \$250**

Raw Oysters on the Half Shell

Seasoned Shrimp Cocktail

Chilled Crab Claws

Tuna Tartare

Raw bar selections are presented as a seafood tower with an assortment of accompaniments including lemons, cocktail sauce, and horseradish. Raw bar displays can be made any size to accommodate your party.

**Mediterranean \$140**

Assorted olives, roasted vegetables, cherry tomatoes, minted yogurt, hummus, grilled pita bread, olive oil.

**Farmers Market \$140**

Assorted fresh vegetables, assortment of cheeses, grapes, fresh bread and crackers, coastal nut mix

**Charcuterie \$150**

Selection of cured and smoked meats, assortment of cheeses, assorted olives, whole grain mustard, honey comb, gherkins crostinis and crackers.

**Fruit \$140**

Seasonal and tropical fruits, grapes and cheese, honey whipped yogurt, coastal nut mix, mint

## BUFFET SELECTIONS

All buffets include iced tea, soft drinks and our hush puppies with honey sumac butter.

*25 person minimum. \$10 per person surcharge for dinner buffets less than 25 people.*

### **Low Country Boil – \$60.00 Per Person**

**Choice of Salad**

**Entrée:** Seasoned Shrimp, Corn, Andouille Sausage, Mussels, Clams, Red Potatoes *Add Queen Crab Clusters For \$15 Per Person*

**Choice of 2 Desserts**

### **The Telfair – \$45 Per Person**

**Entrées:** Seared Salmon, Roasted Chicken

**Sides:** Seasonal Vegetables, White Wine and Herb Sauce, Wild Mushroom Rice

**Choice of 2 Desserts**

### **Hostess City Buffet – \$50.00 Per Person**

**Choice of Salad**

**Entrées:** Braised Beef Short Ribs, Shrimp and Grits

**Sides:** Cajun Remoulade, Macaroni & Cheese, Collard Greens

**Choice of 2 Desserts**

### **Ellis Square – \$55.00 Per Person**

**Choice of Salad**

**Entrées:** Seared Grouper, Roasted Chicken

**Sides:** Macaroni & Cheese, Collard Greens, Cheddar Grits

**Choice of 2 Desserts**

## CHEF ATTENDED STATIONS

*Chef Attended Stations serve approximately 25 people. \$150 Chef Fee per 25 guests for all chef attended stations.*

### **Whole Turkey Carving Station \$300**

Rye Bread Stuffing, Gravy

### **Pork Tenderloin Carving Station \$400**

Mustard Cream Sauce,  
Roasted Apple and Fennel

### **Prime Rib Carving Station \$500**

Horseradish, au Jus, Hollandaise

*All dinner displays include a maximum of two hours of service.*

*25 person minimum. \$10 per person surcharge for dinner buffets less than 25 people.*

*Service expected to be longer than 2 hours will be charged a \$10 per person per hour fee to accommodate.*

## PLATED DINNERS

Dinners served with iced tea, soft drinks and our homemade hush puppies with honey sumac butter.

Pricing is per person, unless otherwise specified. *All selections must be made 72 hours in advance. Adding a third entree is \$20 per person*

### Three Course Plated Dinner with Soup and Salad \$65

Soup or Salad, 2 Entrées, Dessert

### Three Course Plated Dinner with Appetizers \$75

2 Appetizers, 2 Entrées, Dessert

### Four Course Plated Dinner with Soup or Salad and Appetizers \$85

Soup or Salad, 2 Appetizers, 2 Entrées, Dessert

### Appetizer Selections

**Fried Green Tomatoes** *Crab Salad, Hot Butter*

**Crab Cakes** *Old Bay Aioli, Micro Herbs*

**Shrimp And Grits** *Bacon Lardons, Pepper Relish*

**Shrimp Cocktail** *Assorted Garnishes*

**Roasted Vegetable Risotto** *Seasonal Vegetables, Truffle*

**Seared Scallop** *Roasted Beets, Root Veg Puree*

### Salad Selections

**Chef's Garden Salad** *Cherry Tomatoes, Cucumbers, Carrot Batons, Crouton*

**Caesar Salad** *Parmesan Crisp, Croutons, Anchovy Caesar Dressing*

**Kale and Pomegranate Salad** *Apple, Fennel, Roasted Garlic Dressing*

**Nicoise Salad** *Green Beans Tomatoes, Shallots, Egg, Fingerling Potatoes, Olives, Frisee, Red Wine and Thyme Vinaigrette*

### Soup Selections

**Bourbon Corn Chowder** *Fresno Chili, Creme Fraiche*

**Tomato Bisque** *Parmesan Crisp, Basil*

**Maryland Crab Chowder**, *Crostini*

**Vichyssoise**, *Chives, Bacon Crumble*

**She-Crab Soup** *Fines Herbs, Roe*

**Seasonal Vegetable Soup**

**Entrées Selections** All entrées served with haricot vert and fingerling potatoes.

**Roasted Bone-in Chicken** *Roasted Grapes, Fennel, Pan Sauce*

**Seared Salmon** *Chartreuse Butter*

**Penne Primavera** *Heart of Zucchini, Seasonal Vegetables, Parmesan*

**Scallop and Shrimp** *Alfredo Roe, Gremolata*

**New York Strip** *Chartreuse Butter* **+\$10 per person**

**Filet Mignon** *Demi-Glace* **+\$15 per person**

### Dessert Selections

**Apple or Peach Crumble** *with Vanilla Ice Cream*

**Chocolate Tart** *with Salted Caramel Sauce*

**Fruit Tart** *with Passion Fruit Glaze*

**Chocolate Mousse Parfait** *with Boozy Whip and Peanut Powder*

*Table side ordering for plated dinner option will incur a fee of \$25/person.*

*Service expected to be longer than 2 hours will be charged a \$10/person per hour fee to accommodate.*