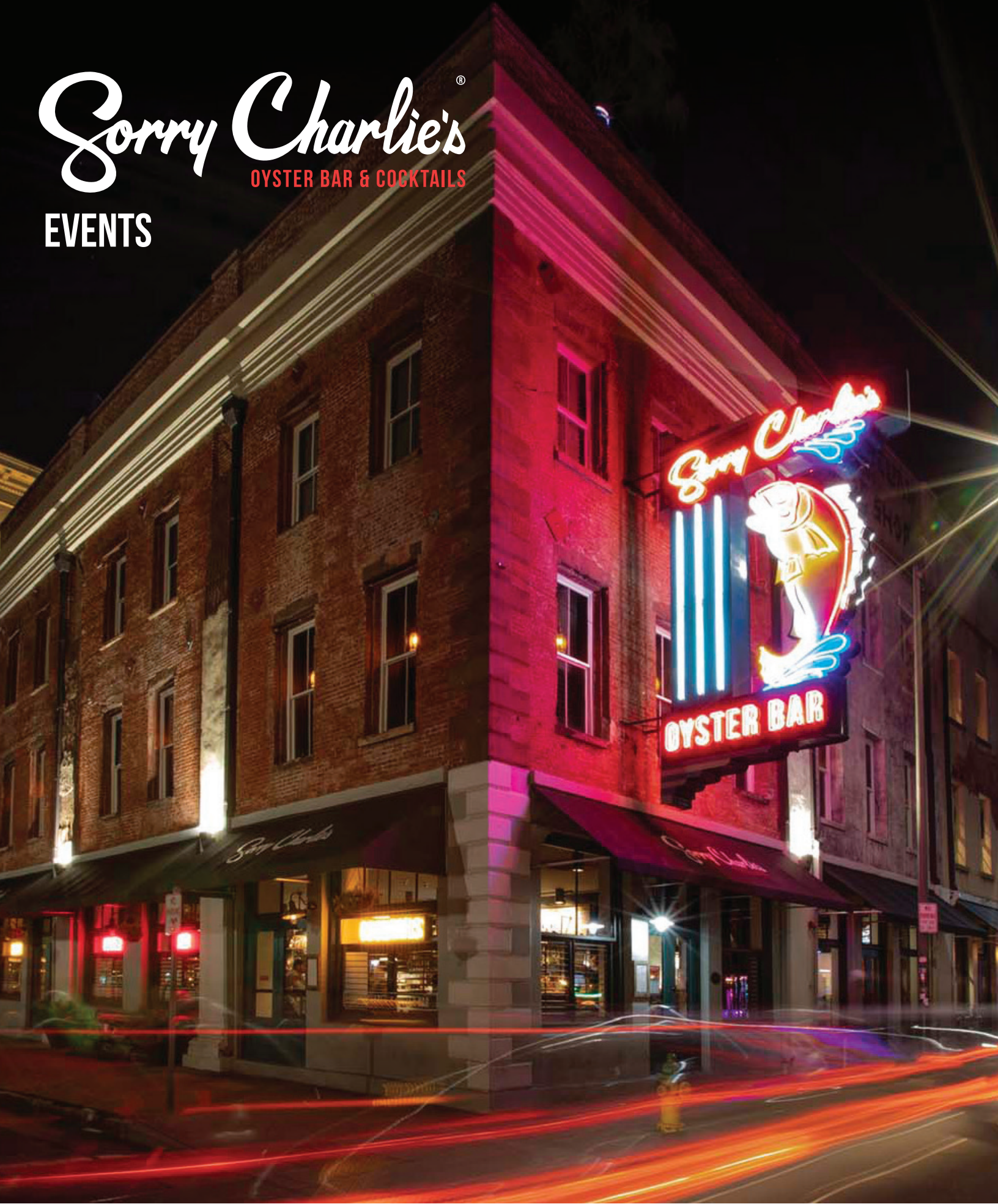


Sorry Charlie's®
OYSTER BAR & COCKTAILS

EVENTS



SORRY CHARLIE'S OYSTER BAR (912) 234-5397 EVENTS@SORRYCHARLIES.COM



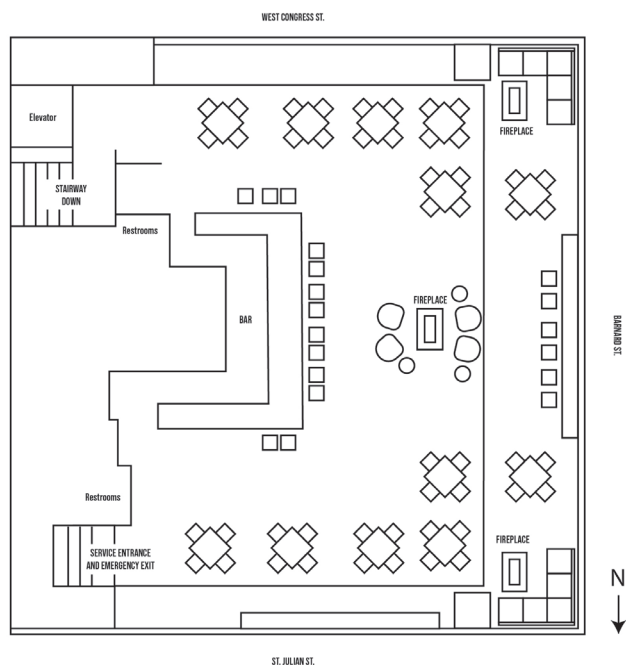
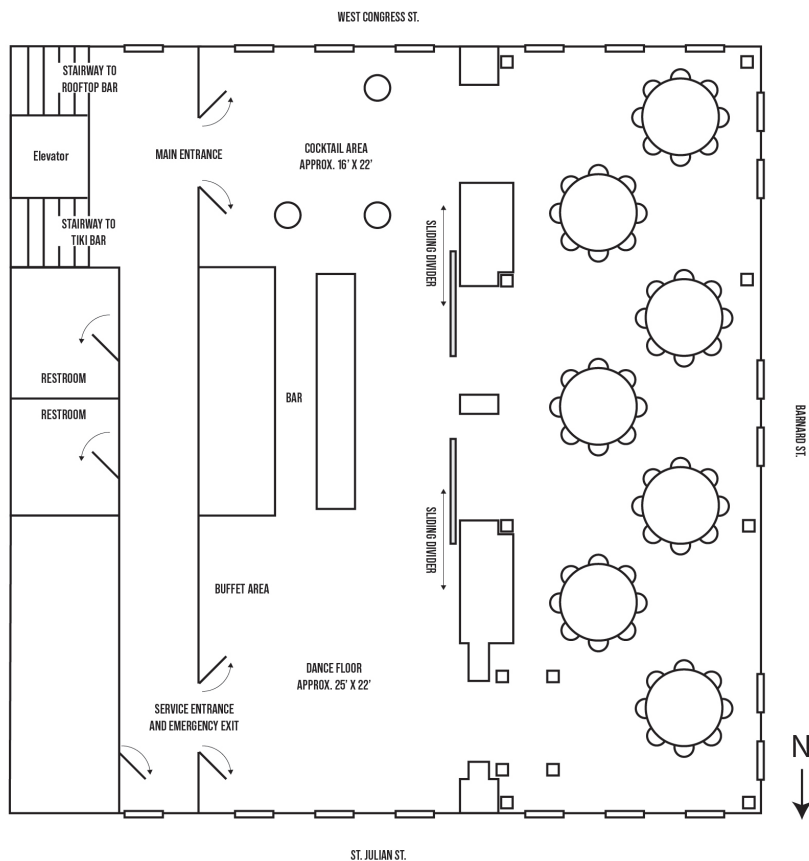
GIBBON'S HALL

Capacity

120 (12 tables of 10 each). Gibbons Hall is reserved for groups of 25 or more.

Parking

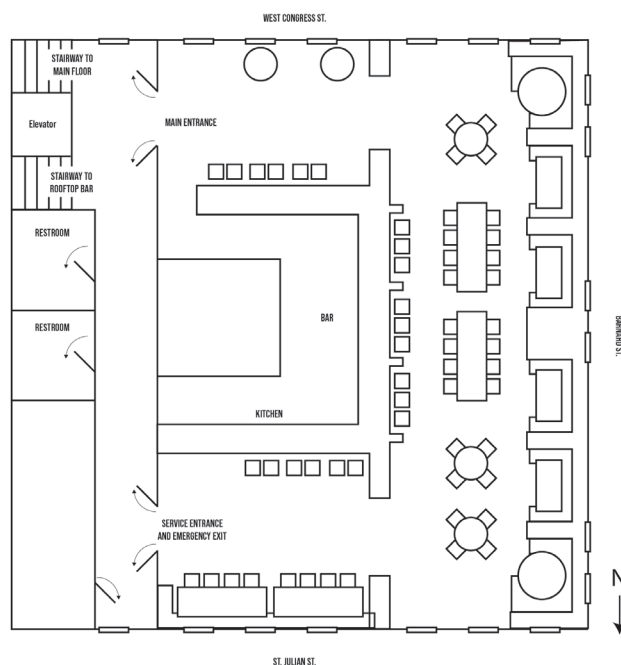
Paid public parking is conveniently located adjacent to Sorry Charlie's in the underground Whitaker Street Parking Garage.



THE ROOFTOP

Capacity:

100 Seated. 150 Standing.



THE BAMBOO ROOM

Capacity:

80 Seated. 120 Standing.

APPETIZERS

All items are priced per dozen.

COLD

Bacon Wrapped Dates \$40

Romesco sauce.

Bruschetta \$25

Tomato, pesto, crostini.

Ceviche Shooter \$45

Snapper, avocado, citrus, cucumber, chili, herbs.

Crab Salad \$45

Cucumber, micro herb.

Mini Lobster Rolls \$100

Fresh lobster, apple, fennel.

Shrimp Cocktail \$55

Seasoned shrimp, cocktail sauce, granish.

Summer Crostini \$30

Roasted tomato, boursin, wheat crostini.

Tea Wheat Sandwich \$40

Cucumber, dill, cream cheese

Tuna Tartare \$60

Wonton chip, avocado, yuzu.

HOT

Avocado Toast Points \$45

Tomato relish, herbs.

Bacon Wrapped BBQ Shrimp \$55

Tail-on shrimp, carolina gold sauce.

Chicken Satay Skewers \$50

Peanut sauce, togarashi.

Lamb Lollipop \$60

Chimichurri, minted yogurt.

Mini Crab Cakes \$50

Old bay aioli, micro herb.

Oyster Po Boy Slider \$55

Fried oyster, lettuce, tomato, remoulade.

Roasted French Quarter Oysters \$50

Crab meat, butter, Parmesan.

Roasted Rockefeller Oysters \$50

Kale, bacon, shrimp, jalapenos, bread crumbs, Parmesan.

Roasted Vegetable Tart \$45

Seasonal vegetable, micro herbs

Smash Burger Sliders \$55

Cheddar, bacon, lettuce, onions.

STATION DISPLAY

Displays are priced per 20 people.

Seafood Tower \$250

Local **Bull River Oysters** on the Half Shell
from **Savannah Oyster Company**

Seasoned Shrimp Cocktail

Chilled Crab Claws

Tuna Tartare

Raw bar selections are presented as a seafood tower with an assortment of accompaniments, including lemons, mignonette, 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

All buffets include iced tea, soft drinks and served with cornbread and 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 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

SALAD SELECTIONS

Seasonal Offering

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, potatoes, olives, frisée, red wine vinaigrette.

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.

FAMILY STYLE DINNER

Savor the warmth and tradition of Southern dining with our Family-Style Catering. Our carefully crafted dinners feature generous platters served to the table, allowing guests to share and enjoy at their own pace.

This inviting and interactive dining experience brings people together, making every meal a celebration.

All Family Style options served with cornbread and honey sumac butter.

Pricing is **per person**, unless otherwise specified. All selections must be made 72 hours in advance.

Adding an additional entrée is \$20 per person.

Three Course Dinner \$65

Soup **or** Salad | Entrée | Dessert

Three Course Dinner \$75

2 Appetizers | Entrée | Dessert

Four Course Dinner \$85

Soup **or** Salad | Appetizer | Entrée | 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.

Seasonal Risotto risotto with fresh seasonal produce.

Seared Scallop roasted beets, root vegetable purée.

Stuffed Mini Peppers ground pork, maui sauce.

SALAD SELECTIONS

Seasonal Offering

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, potatoes, olives, frisée, red wine vinaigrette.

SOUP SELECTIONS

Seasonal Offering.

Bourbon Corn Chowder fresno chili, creme fraiche.

Tomato Bisque parmesan crisp, basil.

She-Crab Soup fines herbs, roe.

ENTRÉES SELECTIONS

Roasted Bone-In Chicken roasted grapes, fennel, pan sauce.

Shrimp & Grits tail-on shrimp, stone-ground grits, andouille sausage, vegetables.

Grouper ran seared local grouper. jack's Cut hot sauce butter.

Salmon crab butter sauce.

Crab Fettuccine blue crab, pesto cream sauce, red peppers, roasted tomatoes.

Short Rib red wine braised.

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.

CHEF ATTENDED STATIONS

Chef attended stations serve approximately 25 people.
\$150 Chef fee per 25 guests for all chef attended stations.

OYSTER BAR \$600

120 raw oysters shucked to order. Selection of up to 4 different varieties of oysters.
Oyster varieties are seasonal and subject to availability.

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.

ADD COFFEE TO YOUR EVENT

Finish your meal with our house cold brew **or** hot coffee brewed with locally roasted beans served with demerara, sugar & sweet & low, whole milk, almond milk, half & half, fresh ground nutmeg & cinnamon.

Coffee Service \$6

Pricing is **per person**.

BOOZY ADDITIONS

Coffee service includes the option to add spirits or liqueurs. Charges for these additions will be incurred during service, similar to a cash bar setup.

Hemingway Coffee

Single barrel rum, Rumchata, cold brew, demerara.

Irish Coffee

12 Year Redbreast Irish Whiskey, Baileys, french press coffee.

Espresso Martini

Vodka, Borghetti, cinnamon syrup.

BAR OPTIONS

Outside beer wine and spirits are not permitted. All alcoholic beverages are charged based on consumption. Assorted soft drinks, juices and 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.

Standard Bar

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 sparkling wine and assorted domestic, import and craft beers. Additional beer, wines, or spirits may be added upon request

Premium Bar

Includes select House Cocktails and the above spirits and adds the following spirits: Grey Goose Vodka, Hendrick's 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.

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

ADD A 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.



RESTAURANT & BANQUET INFORMATION & POLICIES

Parking: Paid Public Parking is conveniently located adjacent to Sorry Charlie's in the underground Whitaker Street Parking Garage.

Prices do not include taxes, fees or 20% gratuity: Bamboo Room Tiki Bar and The Rooftop Bar 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. A 3% processing fee will be incurred if a credit card is used for payment. Checks, Cash, & Debit Cards are acceptable forms of payment and do not incur a fee.

Guest Count: Your final guest count is required no later than 72 hours prior to the scheduled event. You will be charged for this amount, or for how 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.

Advertising and Ticketing Approval: Any external advertising or ticketing related to events held at Sorry Charlie's Oyster Bar must receive prior written approval from Sorry Charlie's at least thirty (30) days before the intended publication or sale. Failure to obtain approval may result in cancellation of the event and/or any applicable penalties as per the signed contract.