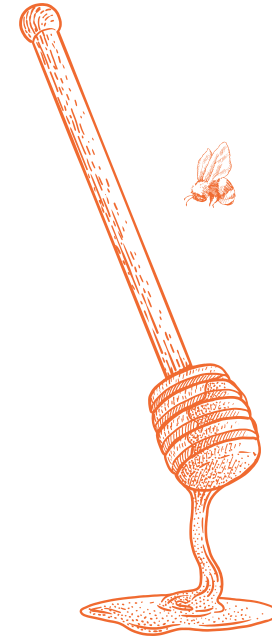




Butcher & Bee

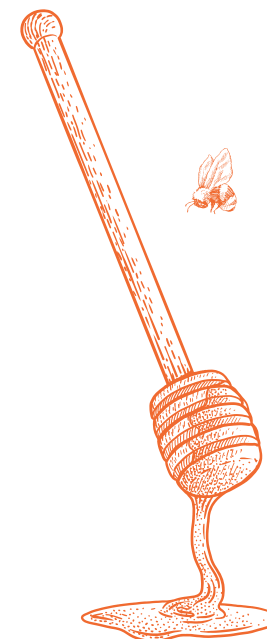
PRIVATE
EVENTS



PRIVATE DINING ROOM

ACCOMMODATES UP TO 45 GUESTS

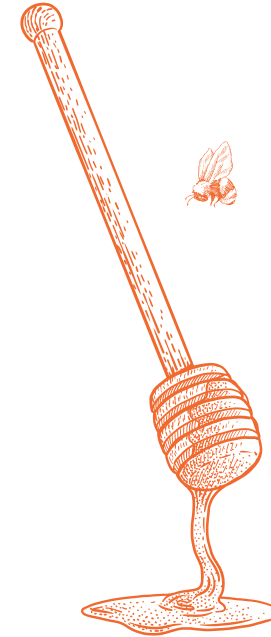
CONTACT FOR F&B MINIMUM



PATIO

ACCOMMODATES UP TO 65 GUESTS

CONTACT FOR F&B MINIMUM



FULL BUYOUT

ACCOMMODATES UP TO 250 GUESTS

CONTACT FOR F&B MINIMUM





LUNCH

available Monday-Friday

Guest Selection \$25/pp

(2) dips

(4) entrees for guest selection

BRUNCH

available Saturday & Sunday

Family Style \$39/pp

Whipped Feta

Hummus

Spicy Avocado Salad

Shakshuka

Feta & Herb Baked Eggs

Semolina Griddle Cake

Crispy Potatoes

ADD ONS

BACON **4**

ASSORTED PASTRIES **5**



SHARED DINNER PACKAGES

\$49 TIER 1 CHEF CHOICE

(3) mezze

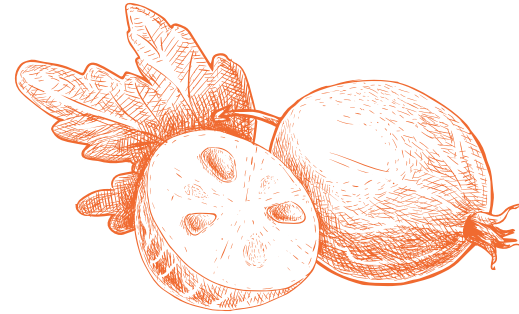
(2) large format plates

\$59 TIER 2 CHEF CHOICE

(3) mezze

(1) salad

(2) large plates



ADD ONS

SMALL PLATE **5**

MEZZE **3**

DESSERT **12**

SUPPLEMENTAL CHARGE FOR PLATES OVER \$28 **5**



BEVERAGE PACKAGES

Tier 1

Beer & Wine

\$25/pp - 2 hours
\$10/pp for every additional
hour

local beers & sommelier
selected wines

Tier 2

Well Liquor, Beer & Wine

\$30/pp - 2 hours
\$12/pp for every additional
hour

well liquor, local beers &
sommelier selected wines

Tier 3

Mid-Tier Liquor, Beer & Wine

\$35/pp - 2 hours
\$15/pp for every additional
hour

mid-tier liquor, local beers &
sommelier selected wines

Tier 4

Top Shelf Liquor, Beer & Wine, Craft Cocktails

\$40/pp - 2 hours
\$15/pp for every additional
hour

choice of 3 specialty cock-
tails, top shelf liquor, local
beers & sommelier selected
wines



ADD ON A WELCOME COCKTAIL FOR \$10/PP





BOOKING SUMMARY



All events will have a food and beverage minimum that must be met depending on the specific day/time. In order to secure the space, we require a signed contract and a 25% deposit of the total food and beverage minimum. This deposit will then be applied towards your total event balance.

Due to the seasonality of our offerings, finalization of menu will begin approximately 3 weeks prior to the event date. Sample menus and pricing are available on request.

Guaranteed and final guest count will be provided to B&B a minimum of 3 days prior to the event.

Staffing will be provided accordingly based upon your guest count and menu style.

The furniture, china, flatware, glassware and linen napkins are all included.

Butcher & Bee must be notified at least 14 days in advance of your event for a full refund of deposit. If cancellation is made within 14 days of the event, client will forfeit the initial deposit. If cancellation is made within 7 days of the event, 50% of the food and beverage minimum will be due.

A photograph of an outdoor patio area for a restaurant. The patio is paved with grey bricks and features several tables with yellow and white striped umbrellas. People are seated at the tables, and there are large potted plants in the foreground. String lights are strung across the patio. The background shows a building with a corrugated metal roof and some trees.

**1085 MORRISON DRIVE
CHARLESTON, SC 29403**

843.619.0202

EVENTS@BUTCHERANDBEE.COM