

# AVENUE

A VERY ELEGANT WOW



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Avenue is like no other event space in Greenville. And we want your experience to be like no other you've ever encountered. So, we are here for you in every way possible to help make your event all that you want it to be. Avenue strives to provide each event with a most unique, memorable and gratifying experience.

We've teamed up with award-winning restaurant group, Table 301, to create menus that will thrill the most sophisticated palates and quench your thirst for something extraordinary and memorable.

Welcome to Avenue, and welcome to a whole new level of service, detail, and most of all, exquisiteness.

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# AVENUE PRICING

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## EVENING RENTALS

### MONDAY - WEDNESDAY

\$2500

### THURSDAY & SUNDAY

\$3500

### FRIDAY

\$4000

### SATURDAY

\$5500

Daytime pricing available for breakfast, lunch, brief meetings, showers, birthdays and more.  
Non-profit pricing available upon request.

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## INCLUDED IN THE RENTAL

- Indoor event space with outdoor rooftop terrace
- 20- 60" round tables, 8 indoor cocktail tables, 4 outdoor cocktail tables and 200 specialty chairs
- 3 custom wood, rolling bars
- Existing furniture, providing lounge seating for 40+ guests
- State-of-the-art audio/visual equipment

## OTHER

- The spacious on-site suite with private bathroom is available for wedding parties, baby showers, meetings and/or small gatherings
- A Security Guard Fee of \$750 is required for all evening and weekend events (depending on guest count, a requirement of two guards may apply). A Security Guard Fee of \$250 is required for all daytime, weekday events

**tours available by appointment**

# the event hall

4,500 SQUARE FEET

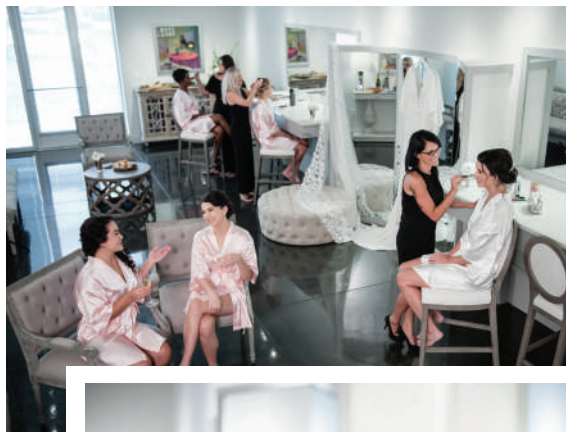


# the terrace



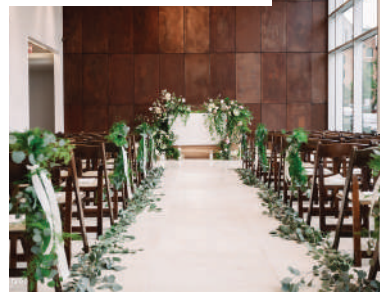
# the suite

846 SQUARE FEET



# the gallery

1,607 SQUARE FEET



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# THE DETAILS

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## ABOUT

Avenue was created to offer our growing city an event space with the sensibilities of a major metropolitan area, but with the attentiveness and graciousness that truly reflects the spirit of Greenville.

Designed by renowned architect Keith Summerour, Avenue offers a level of elegance and extravagance throughout the indoor-outdoor rooftop venue. Boasting panoramic views across the downtown cityscape, Avenue celebrates its cosmopolitan context with a smart, fresh and relevant aesthetic of warm wood tones, textures and cool steel accents. The free-flowing outdoor terrace embraces guests in a green oasis amidst the backdrop of downtown's brick, concrete and glass skyline.

Avenue opened its doors in 2017 and is located on the sixth floor of 110 East Court Street and is one block from Main Street Greenville, SC. The space comfortably holds 200 people for seated events and 400 people for receptions.

## FOOD & BEVERAGE

All catering is provided by Table 301, offering a full-service and dedicated culinary, beverage and event management team on-site. Table 301 pricing and information is provided in this packet. Avenue has a full-service kitchen which allows the Table 301 Chef to prepare all food on-site, fresh and hot. A separate contract will be created with Table 301 for food and beverage.

Included in Table 301 pricing are in-house china, flatware, glasses, and food/bar service tables (up to 200 guests). Table 301 will create a schematic floor plan based on food selections, décor, entertainment and guest preferences. Coat Check and Bathroom Attendant services are available for an additional charge through Table 301.

Pricing does not include applicable taxes, a 20% service charge or any other fees. Certain enhancements will require a Chef Attendant at a fee of \$150 per Chef. A menu tasting is offered for events greater than 75 people, four months to eight weeks prior to the event. Tastings are complimentary for 4 people and occur as planned by our Table 301 Catering Director. Additional guests may be included in your tasting for a fee of \$25 per person.

## RENTAL PERIODS

Evening rental periods are for 10 hours. Actual times should be confirmed 60 days prior. Other rental time periods and pricing are available. All setup and breakdown must take place within the licensed period. The Event Planner must be onsite during the entire rental period. The last hour of all space rentals are set aside for breakdown/ cleanup.

Hours may be added on the front of the time block for an additional fee, pending availability. All events may not exceed a 11 PM function end time, 12 AM rental end time. At the end of the rental period, the Event Planner and vendors are responsible for clearing the space of everything that was brought in. This includes rental furniture, floral, decorations, gifts, lighting, take home boxes, favors/send-off items, etc.

## TO RESERVE

To move forward with a reservation, Avenue will provide a contract. The contract must be completed, signed and returned with a 50% deposit and credit card for incidentals within two weeks of receipt of the contract. During that two-week time period, Avenue will hold the requested date. The final payment with Avenue is due 30 days prior to the event. A Table 301 contract will also be sent requiring a 20% deposit of the food and beverage minimum.

A Certificate of Insurance (COI) is required with the rental of Avenue.  
A sample policy with requirements will be sent with all contracts.

## EVENT PLANNER

An onsite professional Event Planner is required for all evening and weekend events. The Event Planner must be onsite throughout the entire rental period, specifically to direct vendors and supervise setup.

## GUEST SERVICES

Included in the Avenue rental are twenty 60" round tables, eight indoor cocktail tables, four outdoor cocktail tables and two hundred chairs. Also included are three custom wood, rolling bars and existing furniture providing lounge seating for 40+ guests.

Avenue is an ADA compliant venue. Avenue is a smoke/vape free event space and adheres to city regulations, which prohibits smoking within 100 feet of any entrance or window of the building. Guests will be escorted from the building by an Avenue affiliate in they continue to break city ordinance after ample warning.

## PARKING

Valet parking is available to all guests for an additional fee through a contracted valet service. Avenue also offers self-parking through our surface lot for a fee of \$5 per spot for evening/ weekend events. There are 160 spots. There is no minimum required for parking spot rental for the surface lot. For all spots not rented, the lot is turned into a text-to-pay lot, allowing guests to pay for their own parking. For rentals of 30 spots or more, an attendant will be located at the front of the lot to assist guests. There is also a public parking garage adjacent to the building.

## DÉCOR

All guests are encouraged to make each event unique and special to them. All décor brought into the space must be delivered and removed during the rental period. All décor must not damage any surface or block security cameras. Avenue does not permit anything to be attached by holes, stickies, ties, etc. to any surface of Avenue, including rolling bars. A limited number of candles are permitted in the space and must be encased in glass. No candles are permitted within 6 feet of the curtains or on any of the windowsills or outside ledges. Damage and additional clean up fees will be charged to the credit card on file or assessed to insurance, as necessary.

## AUDIO VISUAL

Avenue offers state-of-the-art full audio visual capabilities including:

- Two projectors with drop-down screens (137 inch) available for presentations, digital signage, cable tv, monograms, etc.
- Multiple input/output locations with HDMI and VGA connections, and multiple locations for microphone input and auxiliary output
- Four wireless, handheld and lapel microphones, and four wired microphones with stands
- WI-FI access, Bluetooth wireless audio link, Spotify
- Three TVs (two 85 inch, one 48 inch) with cable, slideshow, and single image capabilities
- A digital signage video wall comprised of three 55 inch monitors in the gallery
- Power/electrical throughout the space with all circuits supplying 20 amp/ 120 volts

If AV requirements exceed a still image or looping slide show, guests are required to hire an Avenue approved technology vendor to operate AV equipment.

## SAYING 'I DO'

For wedding couples who wish to have their ceremony on-site as well as their reception, a separate ceremony fee is not required. The Terrace is available for ceremonies each day of the week. In the event of inclement weather, weddings taking place Monday-Friday will be moved into the main reception area of Avenue. Table 301 will facilitate the transition from ceremony to reception. A nominal fee will be charged by Table 301. Weddings occurring on Saturday or Sunday will have the opportunity to relocate to The Gallery on the main floor at no additional charge. A rehearsal fee of \$200 is charged for all rehearsals held outside of the normal business hours of M-F, 8 AM- 5 PM . This fee covers the required security guard during those hours.

## PREFERRED VENDOR LIST

Avenue will offer recommendations for vendors, including rentals and decor, florists, entertainment, photography and videography upon commitment to a contract.

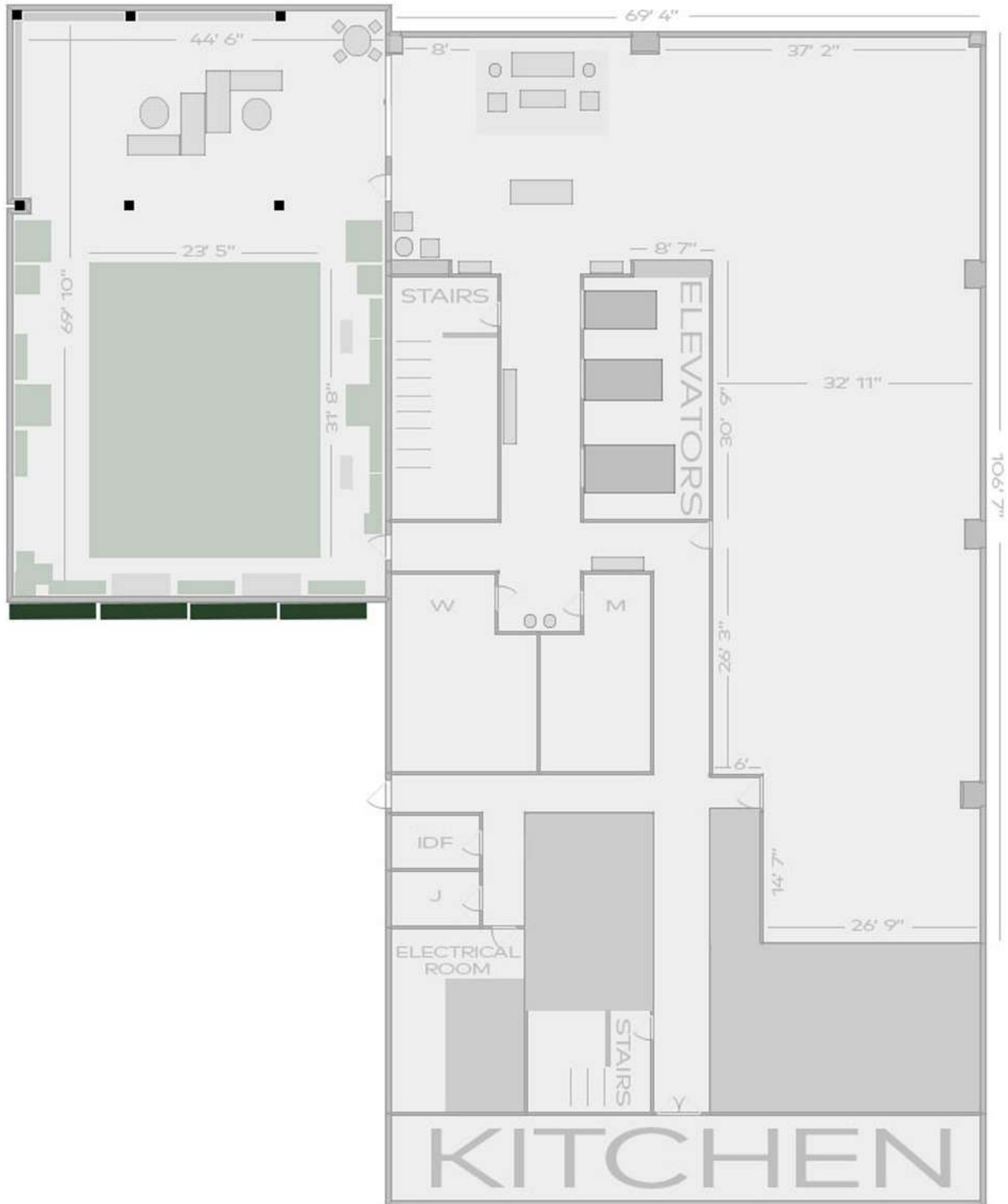
## SEND OFFS

Avenue permits wedding send offs that include light tunnels, bubbles, ribbon wands, pennant flags, glow sticks, and foam fingers. Light tunnels and bubbles are limited to the outside front area of Avenue only. Sparklers, paper lanterns (or any other items using flame), balloon releases, silly string or tossed items (confetti of any sort, glitter, birdseed, lavender, rice, flower petals, etc.) are prohibited. All send-off materials must be cleaned up and the area free of debris by the end of the rental window.

Additional charges will apply for any clean-up/damages incurred.

# AVENUE

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# AVENUE

CATERING MENU



IN PARTNERSHIP WITH

*Table 301*  
CATERING

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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 ambience and standards of Avenue deserves nothing less than the finest food and beverage service in the area.

Bon appetit.

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# Table 301

CATERING

## FOOD AND BEVERAGE MINIMUMS

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

### EVENING FUNCTIONS

2:00pm to 11:00pm

Sunday - Thursday

**\$5,000**

Friday

**\$8,000**

Saturday

**\$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 16**

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

#### **CHARCUTERIE AND CHEESE 14**

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 12
- HOT HONEY TURKEY BREAST 9
- \*SLOW ROASTED HERB-RUBBED RIBEYE 16
- \*SALT-CRUSTED FILET MIGNON 18
- \*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 additon to other dinner options.

- 1 ENTRÉE 14
- 2 ENTRÉES 16
- 3 ENTRÉES 19

- \*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 siracha mayo, soy ponzu, teriyaki, wasabi aioli

## 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**

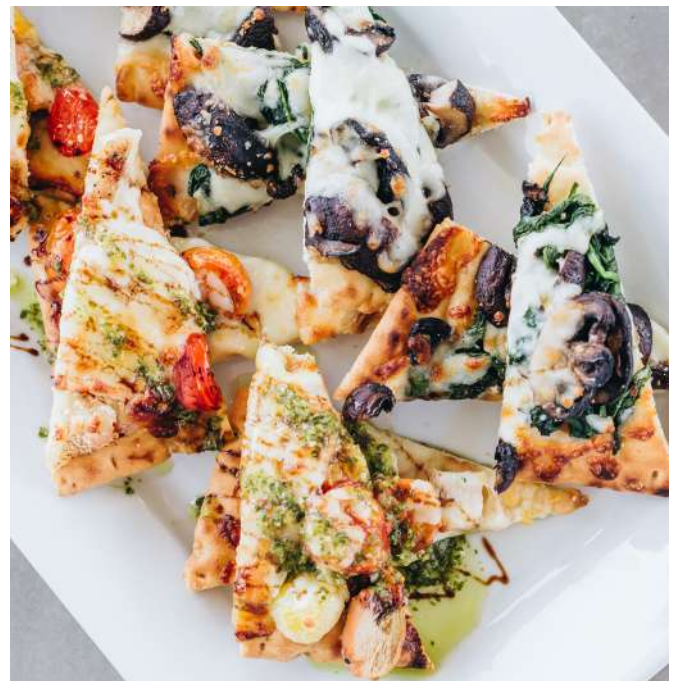
*additional toppings can be added for \$1/topping*

### 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 42**

#### **\*PARMESAN CRUSTED SALMON 34**

#### **ROASTED AIRLINE CHICKEN BREAST 32**

#### **\*ROSEMARY DIJON CRUSTED PORK CHOPS 32**

#### **JUMBO LUMP CRAB CAKES 38**

#### **STUFFED PORTOBELLO MUSHROOMS 28**

spinach, roasted tomatoes, goat cheese

#### **BRAISED SHORT RIBS 34**

#### **\*BACON WRAPPED PORK TENDERLOIN 30**

#### **GRILLED JUMBO SHRIMP 34**

#### **\*HERB MARINATED RACK OF LAMB 38**

### 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 brussel 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 SMORES 9**  
brown butter cake, dark chocolate ganache, ice cream, graham streusel

**VANILLA BEAN CRÈME BRULÉE 9**  
almond cookie, berries

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

**SUMMER BERRY CROSTATA 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

### FLAMBEE STATION 8

assorted bite-sized fruits flambeed 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 peices
- 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 packagin 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

### CRAF AND IMPORTED BEERS

select two

- STELLA ARTOIS
- THOMAS CREEK AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER
- TARBARO SALTED WATERMELON GOSE

### 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 AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER
- TARBARO SALTED WATERMELON GOSE

### 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 AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER
- TARBARO SALTED WATERMELON GOSE

### WINE SELECTIONS

choose two red wines and two white wines

#### WHITE

- SCHUG CHARDONNAY
- WILHELM WALCH "PRENDO" PINOT GRIGIO
- LES DEUX MOULINS SAUVIGNON BLANC
- PRA "OTTO" SOAVE
- 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 AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER
- TARBARO SALTED WATERMELON GOSE

### 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

- HARTFORD COURT 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 AMBER
- WESTBROOK IPA
- RIVER RAT HAZELNUT BROWN ALE
- COAST BREWING COMPANY KOLSCH
- HIGHLANDS GAELIC ALE
- WHITE CLAW SELTZER
- TARBARO SALTED WATERMELON GOSE

### 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, blackberries, basil, simple syrup, gin,  
lemon juice, sour mix

### 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!

# Table 301

CATERING

**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 contract due upon booking, 50% of the remaining total due 90-days prior to the event, and final payment with final guarantee due 7 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 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 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.

\_\_\_\_\_ 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 7 days prior to the event.

\_\_\_\_\_ Date & Initial

**3. TASTINGS:** A complimentary tasting for 4 people is offered for events over 100 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 caking 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 7 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 \$750. 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
<b>\$1,250++</b>	<b>\$3,000++</b>

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

Monday-Friday	Saturday-Sunday
<b>\$2,000++</b>	<b>\$4,000++</b>

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

Sunday-Thursday	Friday	Saturday
<b>\$5,000++</b>	<b>\$8,000++</b>	<b>\$10,000++</b>

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

\_\_\_\_\_ Date & Initial

\_\_\_\_\_  
Date Signature

\_\_\_\_\_  
Printed Name