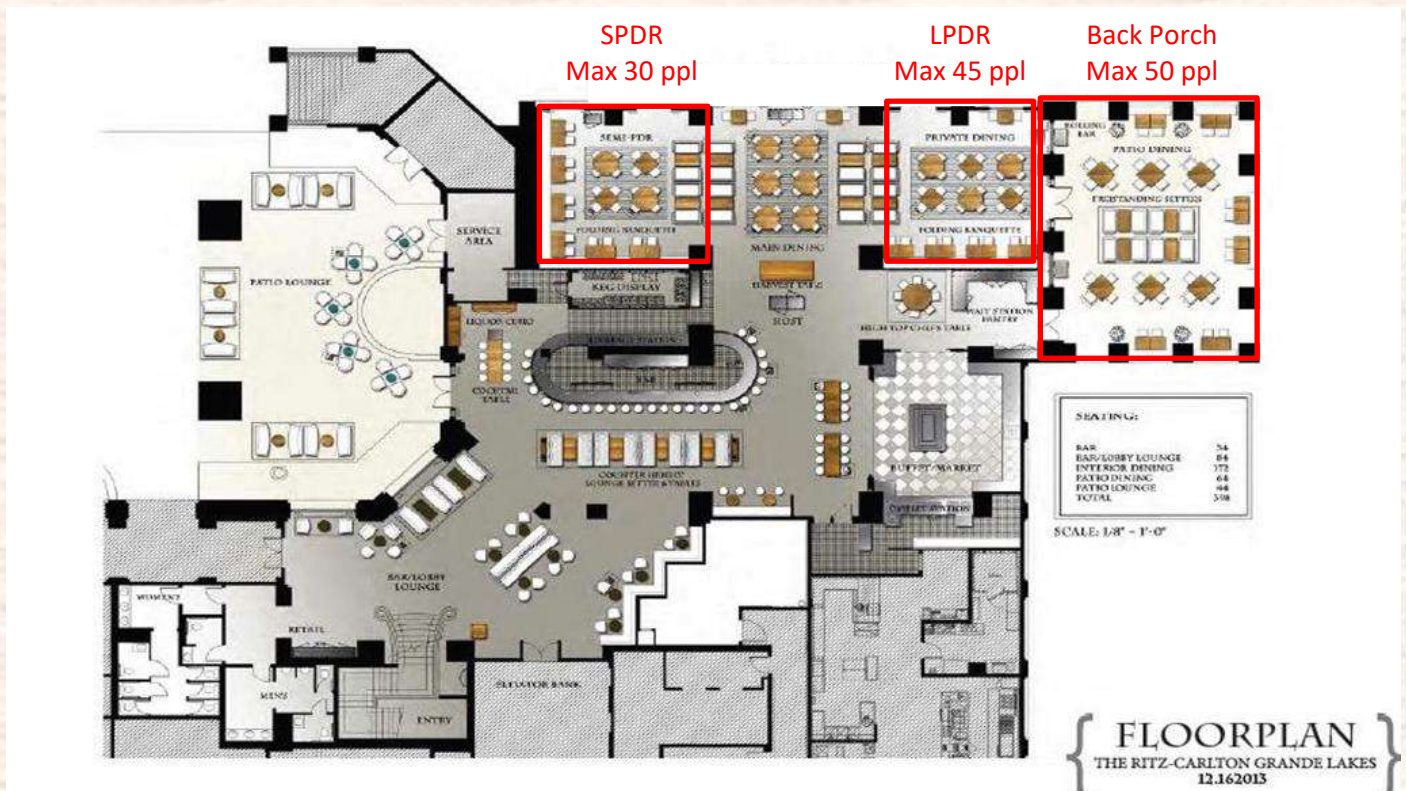




Group Dining Proposal



Private Dining Rooms



Highball and Harvest has a Southern-inspired farm-to-table cuisine.

Real, Artisanal, Inspired, Local food that has been nurtured and cultivated first by local farmers, then handled with care by our passionate chefs, creating exceptional culinary experiences.

Our chefs take a modern approach to creating authentic Southern inspired dishes, complemented by seasonally hand-crafted cocktails; all while taking advantage of the profusion of local available resources and promoting sustainable agriculture. The blend of rustic authenticity and modern refinement creates an inviting atmosphere for memories to be created over fresh regional cuisine. Signature and seasonal hand-crafted cocktails will be the main feature at the expansive bar/lounge area. The interactive Cocktail Table will be the table to see and be seen - our Bar Chefs will interact one-on-one with guests and create custom drinks table-side.

Small Private Room: -A great warm and inviting atmosphere perfect for smaller, intimate events.

(Seats up to 30 guests)

\$4,000 Food and Beverage Minimum

Please be aware live music takes place Friday and Saturday nights from 6pm-10pm and can be heard from this private room



Large Private Room: Discover the modern approach of Southern-inspired farm to table dishes

(Seats up to 45 guests)

\$5,000 Food and Beverage Minimum

Please be aware live music takes place Friday and Saturday nights from 6pm-10pm and can be heard from this private room



Back Porch: Enjoy a Reception or dinner on our beautiful outdoor terrace overlooking the Lake
(Seats up to 50 guests for dinner and 60 for standing reception)
\$5,000 Food and Beverage Minimum



Partial Buyout: - Includes the SPDR, LPDR, Middle, and Back Porch
(Seats up to 200 guests)
\$25,000 Food and Beverage Minimum

Full Buyout: - Includes the entire restaurant including the lounge and front patio
(Max capacity 500 (Standing Reception, with 30% seating))
\$40,000 Food and Beverage Minimum



H&H Reception Menu

Your choice of stationed or passed. Should you select passed please note after servers have made their rounds they will station the items.

Passed Appetizers \$10 per piece
Stationed Appetizers \$9 per piece

Minimum order 10 pieces of each

- Triple Dipped Fried Chicken** | alabama bbq **NF**
- Brussels Sprout** | H&H hot sauce ~ benne ~ parmesan **NF, V**
- Kurobuta Pork Belly** | johnny cake ~ pimento cheese **NF**
- Hot Honey Glazed Carrot** | white bean hummus ~ sunflower seed **DF, NF, GF, V**
- BBQ Pulled Pork Toast** | carolina gold ~ dill pickle **NF**
- Deviled Eggs** | sorghum candied bacon **NF, GF**
- Crawfish Hushpuppy** | chili aioli ~ chow chow **NF**
- Steak Tartare** | Bone marrow ketchup ~ Black Garlic Aioli ~ Drunken Mustard Seeds ~ Baguette **NF**
- Pimento Cheeseburger Sliders** | spiced pickles ~ bacon ~ mustard **NF**
- Mini Cape Canaveral Shrimp Po Boy** | old bay aioli ~ pickled celery **NF**
- Duck Confit Grilled Cheese** | tomato jam ~ gruyere **NF**
- Mac & Cheese Tater Tot** | creamed corn emulsion **NF**
- Chili Barbequed Octopus Skewer** | cauliflower puree ~ fresno sauce **NF**
- Country Ham** | pimento cheese ~ parker house roll ~ pepper jelly **NF**

Display Station Packages

3 Little Pigs

Chef's Selection of Three Cured Meats / Whisper Creek Pickles
Grain Mustard / House Compote / Local Honeycomb / Country Toast / Benne Seed Lavash

\$30.00 per person

Family Farmed Cheeses

Three Distinguished Varietals of Artisanal Cheeses
House-Made Jams / Nuts / Berries / Benne Seed Lavash / Country Toast

\$30.00 per person

Charcuterie Platter

3 Little Pigs + Family Farmed Cheeses

\$52.00 per person

Oyster Station

Chef's Selection of Both East and West Coast Oysters
H&H Sauce/ Cocktail Sauce/ Benne Seed Lavash

\$10.00 per piece
\$225 Chef Attendant Fee
(Chef Attendant Required)



Individually Plated Dinner Menu

H&H Signature Bread Service
Lemon Herb Butter, Cajun Butter

⌘ Gettin' Started ⌘

Individually Plated

Kale Salad
Marcona Almonds/ Cider Vinaigrette/ Seasonal Fruit
Marinated Feta

⌘ Land & Sea ⌘

Please select ONE Land:

Skillet Half-Roasted Chicken

Prime Ribeye

Kurobuta Pork Loin

Please select ONE Sea:

Local Market Fish

Scallops

Cape Canaveral Shrimp

Please select TWO sides:

Macaroni and Cheese

Brussel Sprouts

Shishito Peppers

Southern Street Corn

⌘ Dessert ⌘

Baby Donuts

Lineage Brew Gelato, Hazelnut Spread

\$115 Per Person

This is our version of a Surf & Turf. Each guest will receive same plate based on client selections.

NO Choice of tableside option

+ 6.5% Sales Tax + 26% Service Charge

*Inclusive of Non-Alcoholic Beverages (Tea, Coffee, Soft Drinks)

*Specialty Coffees, Pressed Juices, etc. are not included.

If your guest count is above 50 buffet style will be the only option



Family-Style Dinner Menu

H&H Signature Bread Service
Lemon Herb Butter, Cajun Butter

❧ Gettin' Started ❧

Kale Salad
Marcona Almonds/ Cider Vinaigrette/ Seasonal Fruit
Marinated Feta

❧ Supper Plate ❧

Please Select TWO or THREE Proteins:

Skillet Half-Roasted Chicken
Prime Ribeye
Kurobuta Pork Loin
Local Market Fish
Scallops
Cape Canaveral Shrimp

Please Select THREE Family-Style Sides:

Whisper Creek Farm Seasonal Vegetables
Seasonal Macaroni and Cheese
Southern Street Corn
Brussel Sprouts
Shishito Peppers

❧ Dessert ❧

Southern Tasting Plate
(Served Family-Style)

Coconut Cream Pie, Pecan Pie, Red Velvet Cake, Chocolate-Caramel Mudcake

\$110 per person

TWO Proteins
THREE Sides

Menu Served Family-Style

+ 6.5% Sales Tax + 26% Service Charge

*Inclusive of Non-Alcoholic Beverages
(Tea, Coffee, Soft Drinks)

*Specialty Coffees, Pressed Juices, etc.
are not included.

\$130 per person

THREE Proteins
THREE Sides

Menu Served Family-Style

+ 6.5% Sales Tax + 26% Service Charge

*Inclusive of Non-Alcoholic Beverages
(Tea, Coffee, Soft Drinks)

*Specialty Coffees, Pressed Juices, etc.
are not included.

If your guest count is above 50 buffet style will be the only option

Menu Add-Ons

The Southern Spread

Pimento Cheese, Smoked Crab, Pickled Vegetables
House Saltine, Country Toast

\$10 per person

“Aged n’ Cured”

Local Artisanal Southern Cured Meats & Cheese
House Made Jam, Artisanal Breads

\$14 per person

Private Bartender

*Private bar and bartender exclusively for your event
Mandatory for all receptions and/or parties of 20 or more*

Bartender fee for your 3 hour event

\$195

**Bar Package not included*

❖ Specialty Cocktail Creation ❖

*Allow our talented bartenders to create
a one-of-a-kind signature cocktail for your event.*

Specialty Bartender Fee for your 3 hour event

\$305

Cocktail Packages

(All Beverage Packages are charged on consumption)

Beer

Craft Beers

Our bartenders will stock your private bar with a variety of local craft beers

Premium Cocktail Bar: Range \$16 - \$18 per Drink

Featuring:

Tito's Vodka, Hendricks Gin, Bacardi Silver Rum,
Captain Morgan Rum, Bulleit Rye, Crown Royal
Whiskey, Maker's Mark Bourbon, Glenfiddich 12
year, Don Julio Blanco, Combier

Luxury Cocktail Bar: Range \$19 - \$21 per Drink

Featuring:

Grey Goose Vodka, Botanist Gin,
Brugal 1888 Rum, Rittenhouse Rye, Knob Creek
Bourbon, Johnnie Walker Scotch, Redbreast Whiskey,
Casamigos Tequila, Grand Marnier

Craft Cocktail Bar: Range \$22 - \$27 per Drink

Featuring:

Stoli Elite Vodka, Monkey 47 Gin,
Ron Zacapa Rum,
Codigo Rosa Reposado Tequila,
Smooth Ambler Rye, H&H Old Scout
Barrel Select Bourbon, Glenlivet 12
year Scotch, Grand Marnier

Wine Tiers

Each package to include a sparkling wine, two whites, and two reds.

Available after 11:00 a.m. only

Tier One: Range \$80 - \$120 per bottle

Sommelier selection to include:

Prosecco
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir

Premium Collection: Range \$120 - \$180 per bottle

Sommelier selection to include:

Champagne
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir

Luxury Collection: Range \$180 - \$250 per bottle

Sommelier selection to include:

Champagne
Sauvignon Blanc
Chardonnay
Cabernet
Pinot Noir