



## PRIVATE EVENT PRICING



[prohibitioncharleston.com](http://prohibitioncharleston.com) / 547 King St. Charleston, SC / 843.793.2964  
Inquiries: [info@prohibitioncharleston.com](mailto:info@prohibitioncharleston.com)





## ABOUT PROHIBITION

It's true that Prohibition is a nod to the classic 1920's speakeasy, but our elevated cuisine and progressive cocktail program are anything but old-fashioned. Our bar team, led by Jim McCourt, regularly win awards for their creative craft cocktails, and Chef Greg Garrison puts a sophisticated, modern & delicious spin on Southern classics.



Award-winning cocktail wizardry with extensive liquor, wine and beer offerings await you at the bar and with live music and weekly events, Prohibition celebrates the bacchanalian decadence of the 1920s!



# INTERIOR & EXTERIOR SPACES

Prohibition has a unique venue layout that can accommodate your event perfectly. Review the options below to help create the ambiance you've been envisioning for your event. \*Chairs, Tables, Flatware etc. included - staff included.

## VENUE OPTIONS:

1/ PATIO - 1800 SQ FT

2/ PATIO & BACK BAR - 2400 SQ FT

3/ PATIO, BACK BAR & MAIN DINING AREA - 5500 SQ FT  
(FULL BUYOUT)



---

# FOOD

---

*Seated menu option available for groups of 24 or less.*

## BUFFET

*pre-choose your buffet selections for your guests*

**\$50 PER PERSON**

choice of 1 entree and 2 sides

— OR —

**\$65 PER PERSON**

choice of 2 entrees and 4 sides

### ENTREES

**PULLED PORK SHOULDER**  
with bourbon BBQ sauce

**BUTTERMILK FRIED CHICKEN**  
with hot honey

**MUSHROOM RISOTTO**  
peas and parmesan

**ROASTED COHO SALMON**  
citrus dill beurre blanc

**SAFFRON PAELLA**  
with shrimp and chorizo

**PRIME RIB**  
red wine jus  
(+\$12 PER PERSON)

### SIDES

**ROASTED FINGERLING POTATOES**

**BRAISED LOCAL GREENS**

**HORSERADISH MASHED POTATOES**

**ROASTED VEGETABLES**

**BAKED MAC AND CHEESE**

**LEMON AND HERB BASMATI RICE**

**TOMATO, CUCUMBER AND FETA SALAD**

**MIXED GREENS SALAD**  
**WITH LEMON VINAIGRETTE (VEGAN)**

## PASSED HORS D'OEUVRES

30-piece minimum of each item

**\$3**

**DEVILED EGGS WITH CAVIAR**

**ASSORTED MINI QUICHES**

**WHIPPED RICOTTA & PISTACHIO**  
**PESTO CROSTINI**

**TOMATO PIE TARTLETS**

**GARLIC CHICKPEA**  
**CUCUMBER BITES (VEGAN)**

**SPINACH AND FETA SPANAKOPITA**

**WILD MUSHROOM PUFF**  
**PASTRY TARTLETS**

**\$4**

**CHIMICHURRI BEEF SKEWERS**

**BEEF TARTARE**  
**ON DILL POTATO CHIP**

**SESAME BBQ CHICKEN SKEWERS**

**HAM AND CHEDDAR**  
**TEA SANDWICHES**

**CUCUMBER AND BOURSIN**  
**TEA SANDWICHES**

**PROSCUITTO, GOUDA**  
**& TOMATO SKEWERS**

**RAW LOCAL OYSTERS**  
**ON THE HALF SHELL**

**\$7**

**LOBSTER ROLL ON BRIOCHE BUN**

**BACON WRAPPED SCALLOP**  
**WITH HOT HONEY**

**PICKLED SHRIMP SALAD TOASTS**

**MINI CRAB CAKES WITH AIOLI**

**KALUGA CAVIAR BLINIS**  
**WITH CRÈME FRAÎCHE**



---

# PLATED

---

## ADD-ONS

each portion serves about 15 guests

**CRUDITES \$45**  
blue cheese ranch dip  
**PIMENTO CHEESE \$45**  
crackers  
**FRESH FRUIT \$45**  
whipped ricotta  
**RED PEPPER ROMESCO DIP \$45**  
pita  
**LEMON GARLIC HUMMUS \$45**  
cucumber

**CRISPY BRUSSELS SPROUTS \$60**  
chili lime  
**CHEDDAR BAY BISCUITS \$45**  
honey butter  
**LOCAL CHEESE \$65**  
crackers & preserves  
**CHARCUTERIE BOARD \$65**  
pickles & provisions  
**SHRIMP COCKTAIL \$75**  
chilled jumbo shrimp, classic cocktail sauce

## DESSERTS

\$5 each

**LEMON SHORTBREAD BARS**  
**TRIPLE CHOCOLATE GANACHE BROWNIES**

**VANILLA CREAM PUFFS**  
**FRENCH MACAROONS**

## BRUNCH

available Thurs, Fri, Sat & Sun 11am - 2pm only

**\$27 PER PERSON**

**BISCUITS AND HONEY BUTTER**  
**BREAKFAST POTATOES**  
**BACON**  
**FRENCH TOAST**  
**SCRAMBLED EGGS**

**\$36 PER PERSON**

**BREAKFAST POTATOES**  
**BACON**  
**FRENCH TOAST**  
**SCRAMBLED EGGS**  
**BISCUITS AND SAUSAGE GRAVY**  
**SHRIMP AND GRITS**



---

# DRINKS

---

*Choose one of our bar packages, a consumption based bar, or a cash bar option.*

**HOUSE LIQUOR** / Deep Eddy Vodka, Burnett's Gin, Blue Chair Rum, Evan Williams, Lunazul

**PREMIUM** / Titos, Tanqueray, Maker's Mark, Bacardi, Espolon

*\*subject to change to comparable products*

## CANNERY

**\$18 PER HOUR PER PERSON**

### BEER

Select Domestic Bottle

### WINE

Pinot Grigio, Cabernet Sauvignon,  
Prosecco

## FLAPPER

**\$22 PER HOUR PER PERSON**

### LIQUOR

House

### BEER

Select Domestic Bottle

### WINE

Pinot Grigio, Cabernet Sauvignon,  
Prosecco

## TYCOON

**\$32 PER HOUR PER PERSON**

### LIQUOR

Premium

### BEER

Select Domestic & Craft bottles & cans

### WINE

Pinot Grigio, Rosé, Pinot Noir,  
Cabernet Sauvignon, Prosecco

## BRUNCH

*coffee included - Thurs, Fri, Sat & Sun, 11am-2pm*

**\$20 PER HOUR PER PERSON**

### LIQUOR

Bloody Marys (vodka only)

### BEER

Select Domestic & Craft bottles & cans

### WINE

Pinot Grigio, Cabernet Sauvignon,  
Prosecco, Mimosas

*When choosing a bar package, all guests 21 & up are included. Guests under 21 drink non-alcoholic beverages for free.*

*Mixers, juices & sodas included in all packages.*

*Coffee is additional unless choosing brunch package.*

*All food and beverage packages are subject to South Carolina sales tax, a 20% gratuity & 3% service charge.*

