



# *Hank's* **SOCIAL HALL**



**"A PLACE OF**

## **CHARACTER AND GRACE**

**FOR THE GATHERING OF YOUR CHOICE"**

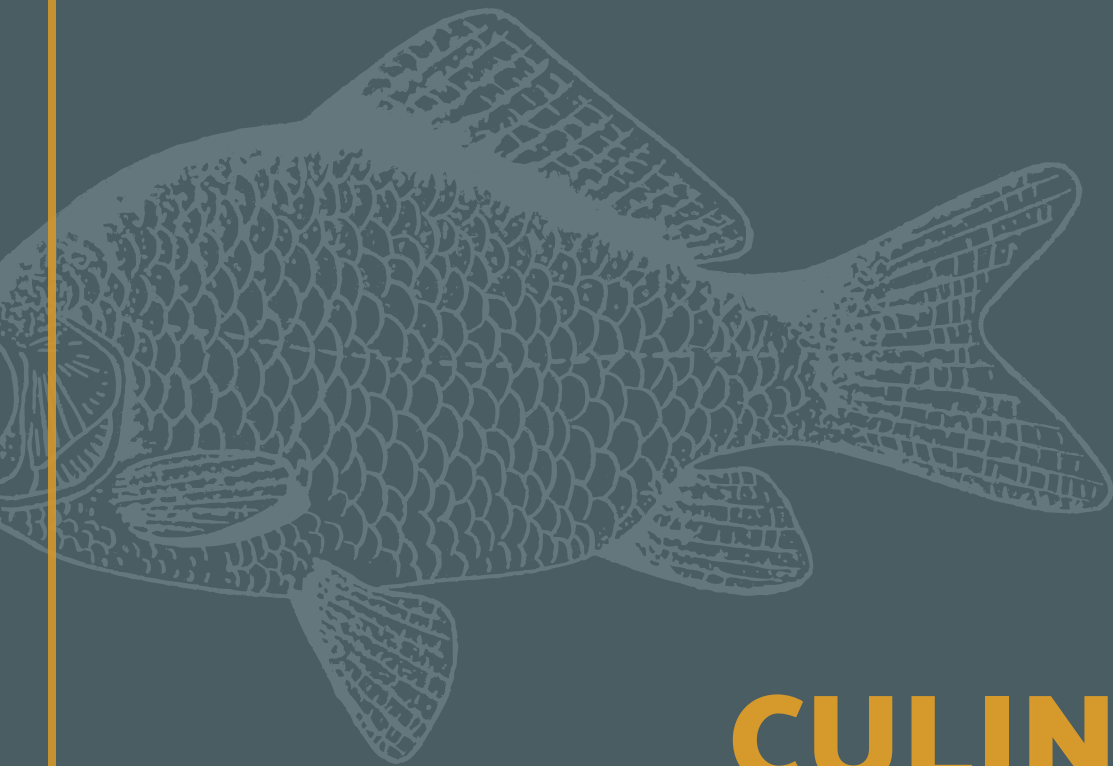
**LOWCOUNTRY EXPERIENCE**

**BELOVED CHARLESTON FLAVORS**

Hank's Loft, an elevated gathering space for private events in Charleston's Historic District, delivers the classic Hank's Seafood experience with award-winning cuisine and white jacket service. Our unique, intimate setting keeps one goal in mind – to create a memorable experience for you and your guests.

Enjoy an exclusively catered menu by Hank's Seafood Restaurant, a Charleston favorite that has provided award-winning cuisine for over two decades. From custom menus to interactive raw bars, we are here to provide a culinary celebration sure to delight the senses.

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# CULINARY







# BREAKFAST

## CONTINENTAL \$33

Assorted Pastries  
Sliced Seasonal Fruit  
Greek Yogurt Parfaits - Granola, Berries  
Whole Fruit

## THE CHARTER \$42

Assorted Pastries  
Sliced Seasonal Fruit  
Greek Yogurt Parfaits - Granola, Berries

## PROTEIN

Select One

Bacon

Pork Sausage

Roasted Chicken & Apple Sausage

## ENTREE

Select Two

Andouille, Mushroom, Onion, Cheddar Frittata

Vegetable Frittata

Hank's Signature Shrimp & Grits +\$2

Bacon, Egg & Cheddar Biscuit

Scrambled Eggs

## STARCH

Select One

Grits

Hash Browns

Crispy Potatoes

- All Items Subject to Applicable Taxes and 26% Service Charge -



# SIGNATURE LUNCH

STILL WATER AND ICED TEA INCLUDED

House Brined Roasted Pork Tenderloin -  
Hanks Collard Greens, Whipped Potatoes

Braised Short Rib -  
Whipped Potatoes, Seasonal Vegetable, Red Wine Jus

Grilled House Brined Chicken Breast -  
Whipped Potatoes, Lemon Thyme Madeira Reduction

Hank's Signature Shrimp and Grits +\$2

Shrimp & Scallop Pasta -  
Light Saffron Cream

Roasted Salmon -  
Kimchi, Carolina Gold Rice and Goat Cheese Fritter,  
Coconut Ginger Jus

## SALAD

Hanks Signature House Salad

Traditional Caesar Salad

Heart of Romaine

## SOUP

Hanks Charleston She Crab Soup

Shrimp Bisque

Local Clam Chowder

Gazpacho (seasonal)

## DESSERT

Key Lime Pie

Pluff Mud Brownie

Pecan Pie

Chocolate Peanut Butter Mousse Parfait

## PLATED PRICING

Choice of Soup or Salad, one entrée and one dessert \$57.00 per person  
Choice of Soup or Salad, two entrées and one dessert \$62.00 per person

## BUFFET PRICING

Choice of Soup & Salad, Two Entrées and One Dessert \$60.00 per person  
Choice of Soup & Salad, Three Entrées and One Dessert \$70.00 per person

Chef's choice of sides will accompany two or more selections  
- All Items Subject to Applicable Taxes and 26% Service Charge -



# EXECUTIVE LUNCH BOARD

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Hanks Olive Oil Poached Tuna Salad  
Oven Roasted Chicken Salad  
Lowcountry Shrimp Salad  
Roast Beef  
Aged Ham  
Turkey Breast  
Veggie  
(all served on a croissant)

...

## SIDES

Truffle Dijon Potato Salad  
Creamy Southern Coleslaw  
Gemelli Pasta Salad  
Caesar Salad  
Hank's House Salad

## OPTION 1:

Choice of two sandwiches, one side & dessert \$45

## OPTION 2:

Choice of three sandwiches, two sides & dessert \$50

Additional Sides Can Be Added For \$7 Per Person  
- All Items Subject to Applicable Taxes and 26% Service Charge -





# HORS D'OEUVRES

PRICED PER PIECE, 25 PIECE MINIMUM

## COLD

**\$5/ea**

Speck Tartine - Apple, Horseradish

Tomato Caprese

Oysters & Mignonette- Station

\*\$125 Shucker Fee\*

**\$6/ea**

Salmon Rilette - Crème Fraiche, Chervil

Beef Tartare

Cured House Salmon - Mint, Arugula, Chive, Chervil, Tarragon, Sugar, Salt Cure

Tuna Tartare - Jalapeno, Shallot, EVOO, Tomato, Herbs, Lemon

Pickled Shrimp - Saffron Onions

Tuna Niçoise

## WARM

**\$5/ea**

Pimento Cheese Risotto Fritters

**\$6/ea**

Baked Oysters Casino- Displayed

Scallops - Speck, Jerez

**\$8/ea**

Deviled Egg with Fried Oyster

Crab Cake - Sweet Corn, Leek, Basil, Rouille

- All Items Subject to Applicable Taxes and 26% Service Charge -





# SIGNATURE STATIONS

PRICED PER PERSON, 35 MINIMUM GUESTS

**Seafood Castle \$150 per order**

Oysters, Mussels, Peel & Eat Shrimp, Shrimp Cocktail, Lobster, Accoutrements

**Hank's Signature Shrimp & Grits \$30**

**Shrimp & Scallop - Gemelli Pasta, Saffron Cream \$32**

**Curried Local Shrimp - Carolina Gold Rice \$30**

**Grilled Vegetables - Assorted Seasonal Vegetables \$11**

**Butchers Board - Selection of Charcuterie, Cheese & Accoutrements \$20**

**Crudite - Assorted Fresh Vegetables, Garlic Spinach Dip \$9**

**Seasonal Fresh Fruit - Fresh Melon, Pineapple, Grapes, Seasonal Berries \$9**

**Dessert Bites - Pecan Pie Squares, Key Lime Tartlet, Pluff Mud Brownie \$4.50/ea**

**\$125 Chef Fee**

- All Items Subject to Applicable Taxes and 26% Service Charge -

# CARVING STATIONS

PRICED PER PERSON, 30 MINIMUM GUESTS

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- Carving Stations served with Artisan Rolls & Accoutrements -

Prime Rib - Hot Horseradish Sauce \$45

Roasted Beef Tenderloin - Red Wine - Horseradish Compound Butter \$40

Braised Short Rib - Red Wine Jus \$36

Roast Pork, Cornichons - Mustard and Natural Jus \$30

Roasted Turkey Breast - Natural Gravy \$30

## ADDITIONAL SIDES \$8/ea

Pimento Cheese Grits / Whipped Potatoes

Roasted Fingerling Potatoes / Braised Collard Greens

Mushroom Medley / Asparagus

Mac and Cheese Gratin / Haricot Verts

\$125 Chef Fee

- All Items Subject to Applicable Taxes and 26% Service Charge -





## PLATED DINNER

Choice of Two Entrees

Additional Entree Selections with Chef's Choice of Sides \$10 per person

### Roasted Salmon \$63

Kimchi, Carolina Gold Rice and Goat Cheese Fritter, Coconut Ginger Jus

### Pan Seared Grouper \$70

Carolina Gold Rice, Salsa Criolla

### Hank's Signature Shrimp + Grits \$65

Sauteed Shrimp, Smoked Andouille Sausage, Tomato Jus, Adluh Stone Ground Grits

### Charred Romaine \$55

Sauteed Corn, Crispy Potatoes, Peppers, Horseradish- Mustard Vinaigrette

### Seared Beef Tenderloin \$68

Whipped Potatoes, Seasonal Vegetable, Red Wine - Horseradish Compound Butter

### Braised Short Rib \$65

Whipped Potatoes, Seasonal Vegetable, Red Wine Jus

### Grilled House Brined Chicken Breast \$60

Whipped Potatoes, Seasonal Vegetable, Lemon Thyme Madeira Reduction

### Vegetarian Pasta \$60

EVOO White Wine, Garlic, Onion, Peppers, Sweet Corn, Lemon & Fresh Herbs

### Seared Beef Tenderloin w/ Crab Cake \$85

Whipped Potatoes, Seasonal Vegetable, Red Wine - Horseradish Compound Butter, Sauce Beurre Blanc

- Entree Pricing includes Choice of 1 Soup or Salad & 1 Dessert -

## SALAD

Hanks Signature House Salad

Traditional Caesar Salad

Heart of Romaine

## SOUP

Hanks Charleston She Crab Soup

Shrimp Bisque

Local Clam Chowder

Gazpacho (Seasonal)

## DESSERT

Key Lime Pie


Pluff Mud Brownie

Pecan Pie

Chocolate Peanut Butter Mousse Parfait

-When 2 or more entrees are selected, the cost reflects the higher price-

- All Items Subject to Applicable Taxes and 26% Service Charge -







# PREMIER SELECTION

SPARKLING TOAST, CHOICE OF 2 HORS D'OEUVRES

- Choice of One -

Tuna Tartare / Ceviche / Shellfish Cocktail

...

Hanks House Salad / Charleston She Crab Soup

...

Seared Petite Beef Tenderloin - Red Wine - Horseradish Compound Butter

Choice of Crab Cake, Shrimp or Lobster Tail - Beurre Blanc

Whipped Potatoes and Seasonal Vegetable

...

Key Lime Pie / Pecan Pie

Pluff Mud Brownie / Chocolate Peanut Butter Mousse Parfait

\$150

- All Items Subject to Applicable Taxes and 26% Service Charge -



# BEVERAGE





# NON-ALCOHOLIC BEVERAGE

## DAY PACKAGES

**Includes Freshly Brewed Regular or Decaffeinated Coffee,  
Assorted Hot Teas, Bottled Coca Cola Products and Water Station**

Half Day (4 Hours) ..... \$20.00 / per person

Full Day (8 Hours) ..... \$30.00 / per person

## BEVERAGE BREAK OPTIONS

Coffee (Regular & Decaf) ..... \$120 / half urn

Assorted Hot Teas ..... \$65.00 / per gallon

Assorted Bottled Coca Cola ..... \$5.00 / per bottle

Bottled Water (Still & Sparkling) ..... \$5.00 / per bottle

- All Items Subject to Applicable Taxes and 26% Service Charge -



# BAR PACKAGES

2 Hour Minimum on All Bar Packages

## COOPER

### Beer & Wine

2 Standard Beers  
2 Craft Beers

2 White Wines  
2 Red Wines  
Sparkling or Rosé

### Package Pricing

per person

2 Hours - \$37  
3 Hours - \$53  
4 Hours - \$66  
5 Hours - \$80

## WANDO

### Beer, Wine & Well Liquor

2 Standard Beers  
2 Craft Beers

2 White Wines  
2 Red Wines  
Sparkling or Rosé

Well Brand Spirits

### Package Pricing

per person

2 Hours - \$42  
3 Hours - \$58  
4 Hours - \$69  
5 Hours - \$83

## ASHLEY

### Beer, Wine & Premium Liquor

2 Standard Beers  
2 Craft Beers

2 White Wines  
2 Red Wines  
Sparkling & Rosé

Premium Brand Spirits

### Package Pricing

per person

2 Hours - \$55  
3 Hours - \$68  
4 Hours - \$85  
5 Hours - \$95

*\*Add a Signature Cocktail\**

Bartender Fee Of \$125 / One Bartender Per 50 Guests,  
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -



# BRUNCH BAR

2 Hour Minimum on All Bar Packages

**HOUSE BATCHED COCKTAILS - \$16/ea**  
Choice of One - Margarita, Old Fashioned, Gimlet,  
Negroni, Aperol Spritz, Lemon Drop or Moscow Mule

**MIMOSA BAR**  
Assortment of Juices & Sparkling Wine  
\$15 per person / per hour - 2 hour minimum

**ROSÉ ALL DAY**  
Still or Brut Rosé  
\$15 per person/ per hour - 2 hour minimum

**YOUR SIGNATURE COCKTAIL - \$17/ea**  
Choose a Cocktail of Your Choice, Work with  
Our Craft Beverage Team

Bartender Fee Of \$125 / One Bartender Per 50 Guests,  
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -





## HOST BAR

All items are priced per drink  
on consumption, water service Included  
two hour minimum required

SOFT DRINKS - \$5.00

WELL BRANDS - \$13.00

PREMIUM BRANDS - \$17.00

BEERS - \$8.00

HIGH NOON SELTZERS - \$11.00

HOUSE WINES - \$52.00 per bottle

PREMIUM WINE - \$74.00+ per bottle

CURATED AND RESERVE SELECTIONS AVAILABLE

*\*Add a Signature Cocktail\**

Bartender Fee Of \$125 / One Bartender Per 50 Guests  
- All Items Subject to Applicable Taxes and 26% Service Charge -



# SELECTIONS

2 Hour Minimum on All Bar Packages

## SPIRITS

### Well Brands

New Amsterdam Vodka  
Lunazul Tequila  
Citadelle Gin  
Don Q Rum  
Four Roses Bourbon  
Dewar's Scotch

### Premium Brands

Tito's Vodka  
Casamigos Blanco Tequila  
Hendrick's Gin  
Plantation 3 Star Rum  
Woodford Reserve Bourbon  
Johnny Walker Black Scotch

## BEER

### Standard Brands

Michelob Ultra  
Bud Light  
Budweiser  
Heineken

### Local Crafts

Coast Kölsch  
Coast Hopart IPA  
Westbrook Rye Pale Ale  
Munkle Wheat Ale  
Palmetto AmberAle

## WINE

### Varietal Selections

Scarpetta ~ Pinot Grigio  
Joel Gott ~ Chardonnay  
Carmel Road ~ Pinot Noir  
Louis Martini ~ Cabernet Sauvignon  
Silver Gate ~ Sparkling, Brut  
Bieler Sabine ~ Rose'

*Curated and Reserve Selections  
Available Upon Request*

**Wine Selections  
Confirmed 1 Month Prior**

Bartender Fee Of \$125 / One Bartender Per 50 Guests,  
Special Beverage Requests Can Be Reviewed For Each Group

- All Items Subject to Applicable Taxes and 26% Service Charge -



# POLICIES

## MINIMUMS & FEES

The room rental rate and food and beverage minimum spend required is determined by event date; please inquire for more information.

Rental fee includes: tables, chairs, service ware, bar set up, HOUSE: linens, napkins, centerpieces and music

## SERVICE CHARGE & SALES TAX

All prices are subject  
to applicable taxes and a 26% service charge

## DEPOSIT AND FINAL PAYMENT

A deposit in the amount of the room rental fee + service charge and taxes is required to finalize a private event reservation.  
The deposit received will be deducted from the final bill.

## CANCELLATION

A cancellation schedule is included in the contract.





## GUARANTEE

The client is required to provide a guaranteed guest count 10 days in advance of the scheduled event.

Additionally, for plated dinners, the client is required to provide an entrée count 10 days in advance and place cards for the table indicating the guest's name and entrée selection.

The client agrees to pay for the guaranteed number of guests or the actual number of guests attending, whichever is greater.

**FOR BOOKING INQUIRIES  
PLEASE CONTACT**

**DANIELLE EDMISTON**

AT

EVENTS@HANKSSOCIALHALL.COM

(843)608-1934

WORLD FAMOUS  
**Hank's**  
Seafood  
RESTAURANT