

THE HOTEL CHALET



Catering Guide



The Beverly Ballroom

Space Rental

Monday - Wednesday	\$1,000
Thursday	\$1,500
Friday	\$2,000
Saturday	\$3,000
Sunday	\$1,800



This pricing includes tables, chairs, glassware, plateware, flatware, and linen napkins.

Taxes and service fees not included.

PRIVATE EVENTS

The Arbor

Space Rental

Monday - Thursday	\$800
Friday	\$1,200
Saturday	\$1,500
Sunday	\$1,000



This pricing includes tables, chairs, glassware, plateware, flatware, and linen napkins.

Taxes and service fees not included.

Caboose Courtyard

Space Rental

Monday - Wednesday	\$700 / hr
Thursday	\$850 / hr
Friday - Sunday	\$1000 / hr



Layout of the space can be rearranged for a fee.
 This pricing includes tables and chairs as is, glassware, plateware, flatware, and linen napkins.

Taxes and service fees not included.



The Barber Boardroom

Space Rental

Half Day (up to 4 hours) / Full Day (up to 8 hours)

*\$50/hr fee applies beyond 8 hours

Sunday - Wednesday

\$500 | \$800

Thursday - Saturday

\$600 | \$900



Taxes and service fees not included.

PRIVATE EVENTS



Breakfast Menu

\$30 per person. Served Family Style.

Choice of two mains, and three sides. *Buffet options available upon request.*

Mains

Biscuits and Chorizo Gravy

Soft Scrambled Eggs with American Cheese

Salmon Benedict

Brisket Hash

Pastry Platter

Sides

Thick-Cut Applewood Smoked Bacon

Breakfast Potatoes, Creole Aioli

Toast, Honey, Jam, Butter

Seasonal Fruit Plate

Greek Yogurt, Berries, Granola

Taxes and service fees not included.



Lunch Menu

\$40 per person. Served Family Style.
Choice of two mains and two sides. *Buffet options available by request.*

Mains

Royale with Cheese

Elsie's famous Cheeseburger! Lettuce. House B+B Pickles. American Cheese. Secret Sauce. Toasted Bun.

Southern Chicken Salad

Grilled Chicken Salad. Served on House bread or Lettuce Cups.

BLT

Bacon. Romaine Lettuce. Tomato. Mayo.

Pimento Cheese Sandwich

Pimento Cheese. Sweet Potato Biscuit.

Smoked Trout Toast

Toasted house made bread. Topped with Smoked Trout. Chopped Pickles. Lettuce and Melted Cheese

Roasted Vegetable Plate

Grilled Seasonal Vegetables based on the season

Sides to Share

Classic Caesar Salad

Collard Greens Salad

Buttermilk Vinaigrette with Breadcrumbs and Grana

Fried Potatoes

Tomme Cheese and Creole Aioli

German Potato Salad

Celery, Herbs, Vinegar Mustard- Served Warm

Fresh Fruit Bowl

Seasonal Fruit, sliced and served with Mint

PRIVATE EVENTS

Taxes and service fees not included.



Family Style Dinner

The Southern Menu

\$65 per person.

Choice of one entree, one side, one salad, and one dessert. House bread included.

Additional selections may be added for a fee.

Salad

Wild Greens, Pecans, Pickled Red Onions, Goat Cheese, Apple Cider Vinaigrette

Bibb lettuce, Fried Onions, Chives, Tomatoes, Buttermilk Vinaigrette

Entrees

Fried Chicken, Marinated, Bone-in

Smoked Braised Beef, Pepper Relish

Sides

Mac and Cheese Gratin, Panko

Southern Style Collard Greens

Seasonal Roasted Local Vegetables

Dessert

Banana Pudding, Toasted Sugar Meringue

Texas Sheet Cake, Chocolate Cake, Chocolate Icing

Taxes and service fees not included.

PRIVATE EVENTS



Family Style Dinner

The Chalet Package

\$65 per person.

Choice of one entree, one side, one salad, and one dessert. Housebread included.

Additional selections may be added for a fee.

Salad

Marinated Tomatoes, Cucumber, Onions, Parmesan Curls

Collard Greens, Pecorino, Chopped Egg, Breadcrumbs, Buttermilk Vinaigrette

Entrees

Roasted Chicken, Seasonal Sauce

Pan Fried Trout, Brown Butter, Herbs, Lemon

Sides

Mushroom Risotto

Buttered Carrots, Honey, Crushed Hazelnuts

Roasted Butter Potatoes, Rosemary

Dessert

Key Lime Pie, Meringue

Cream Puff Profiteroles with Toasted Coconut, Butterscotch

Taxes and service fees not included.

PRIVATE EVENTS



Passed Hors d'oeuvres

Tapenade Skewers <i>Marinated Mozzarella, Olives and Roasted Tomato Vinaigrette</i>	6.00pp / hr
Marinated Shrimp, Herbs & Citrus	6.00pp / hr
Deviled Egg, Hot Sauce	5.00pp / hr
Mushroom Tartine, Ricotta, Micro Greens	7.00pp / hr
Sweet Potato Biscuit, Pimento Cheese	7.00pp / hr
Cola-Glazed Pork Ribs	8.00pp / hr

Shared Bite Stations

Crudit�, Seasonal Dip	4.00pp / hr
Marinated Olives, Herbs, Citrus Zest	5.00pp / hr
Charcuterie, Local Cheese, Fresh Fruit & Jams	7.00pp / hr

Raw Bar

Shrimp Ceviche	MKT
Oysters on the Half-Shell	MKT
Littleneck Clams Gulf	MKT

Taxes and service fees not included.



Daytime Snack Packages

Whole Fruit	4.00pp
Raw Vegetable and Signature Dip	4.00pp
Potato Chips and Buttermilk Ranch	4.00pp
Classic Deviled Eggs	5.00pp
Fruit and Cheese Board	6.00pp
Marinated Olive & Mozzarella Skewers	6.00pp
Charcuterie Board	7.00pp
Mini Sweet Potato Biscuits with Pimento Cheese	7.00pp
Mushroom & Ricotta Toast	7.00pp

Daytime Beverage Service

Unlimited Coffee Only	On Consumption
Unlimited Coffee, Tea, Juice, & Sodas	6.00 pp / hr
Unlimited Bloody Mary & Mimosa	20.00 pp / hr

Taxes and service fees not included.

PRIVATE EVENTS



Alcohol Beverage Packages

Beer & Wine	20.00pp / hr
Beer, Wine & Classic Cocktails*	25.00pp / hr
Beer, Wine, Classic Cocktails, & Specialty Cocktails*	28.00pp / hr

*For ultra premium liquor upgrade, add \$3 pp / hr.

Beverages on Consumption

Beer	8.00
Classic cocktails*	14.00
House Wine by the glass / Bottle	12.00 /40.00
Soft Beverages	4.00

*For ultra premium liquor upgrade, add \$3 pp / hr.

Minimum spend required. Two hour minimum required.

Taxes and service fees not included.