

Event Planning Guide

- ◆ Mary's Wine Room ◆ Lawrence's Room ◆ Lancelot Bar ◆
◆ Chef's Kitchen Table ◆ Vivian's Dining Room ◆ Off-Site Catering



Jeannie Le

Events Coordinator

For all banquet events and off-site catering,
Contact jeannie@holleyshouston.com

3201 Louisiana St. ◆ Houston, TX 77006

Phone: 713.491.2222 Holleyshouston.com

GENERAL INFORMATION

Audio & Visual

The use of AV is available in Mary's Wine Room and the Lawrence room only. We provide a TV and an HDMI cable. If you plan on using AV, please have a technician stop by and make sure all technology is compatible. Using AV in other event spaces is allow with Holley's approval, however, Holley's will not cover the additional charges of bringing in an entertainment vendor.

Parking & Valet

Self-parking can be found around Midtown or in the parking garage on the 2nd & 3rd floor. Complimentary valet parking is located in the garage on the 1st floor (Elgin entrance). The valet company is not an entity of Holley's Seafood Restaurant and Oyster Bar.

Dress Code

Our dress code is dressy casual, business casual, or Sunday's best. Gym attire is allowed in the bar area only. Jacket and tie are not required for men. No hats of any kind are allowed in the main dining spaces.

Decorations

Guests are allowed to bring in décor as long as it does not interfere with our service or other guests. Holley's does not provide any candles, flowers, center pieces, etc.

Food and Beverages

All foods, beverages, and alcohol will be provided by Holley's Seafood Restaurant and Oyster Bar. No outside foods are allowed, including desserts. If desserts are brought in, there will be a \$5 dessert fee per person on the contracted guest count. Take home gift favors are not allowed to be eaten on premise. Clients may not take home leftovers from no-shows, including events where a buffet menu was chosen. Any menu changes must be submitted at least 5 days before your event. Regular coffee and iced tea are included in menu prices for Lunch and Brunch only. Children's menu are only available for children under 12 years of age. Banquet menus are required for parties of 17 people or more. Menus change by the season or availability.

Deposits/Payments

I understand the information provided on this contract will be used for the deposit to hold my reservation. Deposits are non-refundable unless a written cancellation notice is given at least ninety (90) days prior to the event date. *Deposits for events held in December are non-refundable and non-transferable. Please note deposits are subject to change depending on holidays and other competitive dates.*

The food and beverage minimums are the amount a client must spend. This amount is influenced by the food menu and beverage menu chosen for the event. Security deposits are a separate charge and are not included in the food and beverage minimum but is in addition to. Any remaining balance is due in full at the conclusion of the event. In the event where a food and beverage is not met, the remaining balance will be charged as "unmet minimum." 20% of the food and beverage total will be added onto the final bill as a service charge. No split checks are permitted for parties of 8 or more.

Guarantee Policy

The guaranteed number of guests, adults and children, must be submitted 5 days before the event or else the original contracted guest count will be charged on the day of the event. Once given, this number cannot be reduced. We will charge for the guaranteed number of guests or the number served, whichever is greater. This includes all instances where an A La Carte menu has been approved for any of the private areas and set with a food and beverage minimum.

Force Majeure

If a cancellation results from a force majeure event, neither party will be responsible for any delays or failure to perform any obligation under this contract. Force Majeure may include, but is not limited to, acts of God, strikes or other disturbances, terrorist acts, war, insurrection, governmental restrictions, and any other cause beyond the control of such party. A written notice is required for all cancellations. The event must be rescheduled within 6 months after the original event date. If not, the security deposit will not be refunded.

Event Spaces

Mary's Wine Room

This private dining room accommodates up to 16 guests in an intimate and elegant setting.

The Wine Room is available every day during business hours.

Audio/Visual is available.

Depending on the day and other events, there may be time restrictions for this room.

Food and beverage minimum may vary.



Lawrence's Room

This semi-private dining room has seating for up to 45 guests. Smaller parties may also enjoy this area, however, we cannot guarantee complete privacy.

There is a 30 guest minimum for this entire room.

Audio/Visual is available.

A room divider is available upon request.



Vivian's Dining Room

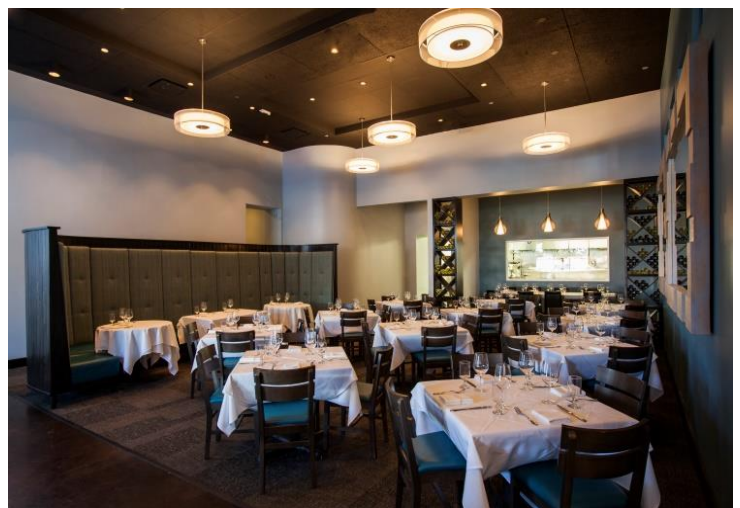
Vivian's Dining Room is the main dining space and the largest of all the rooms. It features white- table clothed tables, a wall of plush banquette seating, and a view into the bustling kitchen.

This room accommodates up to 60 guests.

The Chef's Kitchen table is included.

Audio/Visual is not available.

A room divider is available upon request.



Lancelot Bar

Our bar has seating for 75 including the seating at the bar. The space includes two community tables where larger groups can gather, or where strangers can start the evening and end up as friends.

Smaller sections of the bar may also be reserved.

Audio/Visual is not available.

Please call for pricing and availabilities.



Chef's Kitchen Table

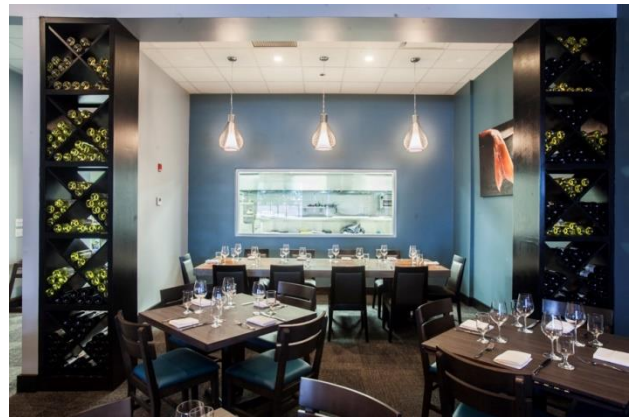
The Chef's Table gives diners a front row seat to the kitchen. Here we can accommodate up to 12 guests comfortably. The Chef's Kitchen table is tucked away in Vivian's Dining Room.

There is an 8 guest minimum for this table.

Please call for pricing and availabilities.

Audio/Visual is not available.

Depending on the day and other events, there may be time restrictions for this table.



Room Prices

These prices reflect evening events. For lunch events or events during closed business hours, please contact Holley's.

	Room Charges		Food & Bev. Minimum	
	Regular Season (Jan - Nov)	Holiday Season (Dec)	Mon - Thurs	Fri - Sat
Mary's*	\$200	\$300	\$800	\$1,200
Lawrence	\$1,000	\$2,000	\$2,000	\$4,000
Vivian	\$1,500	\$2,500	\$3,000	\$6,000
Lancelot Bar(Entire)**	\$2,000	\$2,500	\$3,000	\$7,000

*Minimums are subject to change based on available times and party size.

** A section of the bar may be reserved for smaller events.

Appetizers

Passed Hors d'oeuvre Selection:

The price listed is price per person. Each person will get 2 pieces. Must choose at least 3 items.

Fried Okra \$3 – Spicy Ravigote Sauce

Caprese Skewers \$3 – Cherry Tomatoes, Mozzarella, Basil, Balsamic Vinaigrette

Gazpacho Shooter \$3 – Tomato, Piquillo Pepper, Crostini

Vegetarian Ceviche Spoons \$3 – Roasted, Raw, or Pickled Seasonal Vegetables, Leche de Tigre Sauce

Fried Oysters \$4 - Horseradish Cream, Charred Corn Tomato Relish

Shrimp Corn Dog \$4 – Battered Gulf Shrimp, Sorghum Glaze, Spice Ravigote Sauce

Smoked Salmon \$4 - Potato Latke, Dill Crème Fraiche

Peruano Ceviche Spoons \$5 - Gulf Flounder, Roasted Corn Crumble, Sweet Potato, Passion Fruit Leche De Tigre

Chicken and Waffle Bites \$5 – Fried Chicken Breast, Buttermilk Waffles

Shrimp Cocktail \$6 – Boiled Shrimp, Cocktail Sauce

Chicken Drumettes \$6 – Fried Chicken

Beef Tartar Crostini \$7- Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Crab & Kimchi Collard Roll \$7 - Mini Parkerhouse Rolls, Jumbo Lump Crabmeat, Serrano Aioli

Tuna Tartar \$7- Tobiko Caviar, Taro Chips

Crab Meat Deviled Quail Egg \$7 - American Caviar

Cheese Platters

Each order is portioned for about 10 people.

Artisanal Cheese Platter \$40 – Assorted Artisanal Cheese, Seasonal Fruits, Assorted Nuts, Honey

Benne Parkerhouse Rolls \$10

Each order comes with 5 pieces of bread accompanied with Poblano “Pimento” Cheese, Smoked Drum Mousse, and Pickled Veggies.

Hollywood Tiers

Gulf Oysters on Half Shell, Marinated Mussels, Pickled Shrimp, Campechana, Snapper Ceviche, Crabmeat Ravigote Deviled Eggs w/ Paddlefish Caviar, Spicy Ponzu Sauce, Cocktail Sauce, Escabeche.

The Mini Hollywood \$40 - Portioned for 1 - 2 people

The Hollywood \$75 - Portioned for 4 - 6 people

The Grand Hollywood \$140 - Portioned for 8 - 10 people

Lunch Menu \$45

FIRST COURSE

Choice of

Koonce's Peanut Soup

Benne Seed, Honey-Cayenne-Glazed Shrimp

Wedge Salad

Buttermilk Peppercorn Ranch, Bacon, Grilled Onions, Tomatoes, Fried Pickled Okra

SECOND COURSE

Choice of

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Flat Iron Steak

Salsa Verde, Duck Fat-Lyonnaisse Potatoes

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

Choice of

Down South Coconut Cake

Spiced pecans, salted caramel sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Regular coffee and tea are included.
Tax and gratuity are not included.

Lunch Menu \$55

FIRST COURSE

Choice of

LH Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

The Wedge Salad

Buttermilk Peppercorn Ranch, Bacon, Grilled Onions, Tomatoes, Fried Pickled Okra

SECOND COURSE

Choice of

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens,
Ham Hock Pot Liquor

Chicory Dusted Beef Tenderloin

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits,
Rhubarb Confit, Chipotle Jus

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

Choice of

Pipe's Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced pecans, salted caramel sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Regular coffee and tea are included.
Tax and gratuity are not included.

Dinner Menu \$65

FIRST COURSE

Choice of

Koonce's Peanut Soup

Benne Seed, Honey-Cayenne-glazed Shrimp

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

Choice of

Southern Shrimp Cocktail

Cocktail Sauce, Serrano Aioli

Pork Belly

Caraway Cabbage, Apple-Corn Cake, Pomegranate Demi-Glace

Peruano

Flounder, Sweet Potatoes, Corn Nuts, Passion Fruit Leche de Tigre

THIRD COURSE

Choice of

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Cast Iron Prime Ribeye

Creole Charon, Duck Fat-Lyonnaise Potatoes

Farmer's Market Vegetable Plate

Ask Server for Details

FOURTH COURSE

Choice of

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Tax and gratuity are not included.

Dinner Menu 75

FIRST COURSE

Choice of

LH Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

Choice of

Grilled Lacquered Quail

Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Peruano

Flounder, Sweet Potatoes, Corn Nuts, and Passion Fruit Leche de Tigre

Seafood Mezcal Martini

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain
Charred Lime-Chipotle Dressing

THIRD COURSE

Choice of

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Blackened Grouper

Carolina Gold Rice, Lady Creamer Peas, Kimchi Greens, Ham Hock Pot Liquor

Chicory Dusted Beef Tenderloin

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits,
Rhubarb Confit, Chipotle Jus

Farmer's Market Vegetable Plate

Ask Server for Details

FOURTH COURSE

Choice of

Pipe's Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Tax and gratuity are not included.

Dinner Menu \$85

FIRST COURSE

Choice of

LH Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Field Green Salad

Beets, Arugula, Bosc Pears, Paradise Blue Cheese, Candied Pecans

SECOND COURSE

Choice of

Grilled Lacquered Quail

Sweet Potatoes, Pecans, Satsuma, Tamarind Glaze

Seafood Mezcal Martini

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Chipotle Dressing

Tuna Poke

Compressed Watermelon, Red Onion, Aji Panca, Citrus Soy, Micro Cilantro

THIRD COURSE

Choice of

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Dayboat Scallops

Carolina Gold Crust, Herb Salad, Artichokes, Texas Grapefruit, Caramelized Onions, Pomegranates

Tenderloin of Beef & Lobster

Lyonnais Potatoes, Brussel Sprouts, Wild Mushrooms, Cognac Demi-Glace

Farmer's Market Vegetable Plate

Ask Server for Details

FOURTH COURSE

Trio of

Pipe's Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Tax and gratuity are not included.

Family Style Menu \$80

FIRST COURSE

Combo of

Local Watermelon Salad

Pure Luck Feta, Black Olives, Nasturtium, Habenero and Yuzu Vinaigrette

LH Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

MAIN COURSE

Family Style

Whole Roasted Tenderloin of Beef

Sliced, Chipotle Jus

Whole Gulf Flounder

Rock Shrimp Étouffée

Thai - Style Fried Snapper

Red Curry Gastrique & Thai Barbeque

SIDES

Kimchi Collard Greens

Hoppin' John

Vivian's Mac n Cheese

Duck Fat - Lyonnaise Potatoes

DESSERT

An assortment of

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Pipe's Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

**Additional \$20 per person*

Hollywood Towers

Oysters on Half Shell, Marinated Mussels, Pickled Shrimp, Gulf Crab Fingers, Snapper Ceviche, Campechana, Crabmeat Ravigote Deviled Eggs w/ Paddlefish Caviar, Spicy Ponzu Sauce, Escabeche

Price listed is per person. Tax and gratuity are not included.

Chef's Tasting Menu \$85

ONE

SALMON CEVICHE

Crispy Skin, Pickled Veggies, Orange Jell, Soy Leche de Tigre, Micro Mustard

TWO

SEAFOOD MEZCAL MARTINI

Shrimp, Crabmeat, Avocado, Hearts of Palm, Plantain, Charred Lime-Ancho Dressing

THREE

KOONCE'S PEANUT SOUP

Benne Seed, Honey-Cayenne-Glazed Shrimp

FOUR

CRISPY REDFISH

Bourbon-Smoked Short Rib Agnolotti, Sweet Corn Succotash,
Caramelized Fennel, Satsuma, Tasso

FIVE

CHICORY DUSTED BEEF TENDERLOIN

Soft Quail Egg, Mustard Green Ravioli, Charred Corn Grits,
Rhubarb Confit, Chipotle Jus

SIX

ARTISANAL CHEESE TASTING

DESSERT DUO

PIPE'S APPLE PIE BREAD PUDDING

Layers of Cinnamon Toasted Croissants, Apples,
With A Rye Caramel Sauce

DOWN SOUTH COCONUT CAKE

Spiced Pecans, Salted Caramel Sauce

Price listed is per person. Tax and gratuity are not included.

Chef's Tasting Menu \$95

CEVICHE TASTING

Peruano Ceviche

Snapper, Roasted Corn Crumble, Sweet Potato, Passion Fruit Leche De Tigre

Salmon Ceviche

Crispy Skin, Pickled Veggies, Orange Jell, soy Leche de Tigre, Micro Mustard

Vegetarian Ceviche

Cured Mushrooms, Artichokes, Black Garlic Leche

CRUDO TASTING

Beef Tartare

Hand Cut Black Angus, Toast Points, Quail Egg Yolk, Parmesan Crisp, Fried Capers

Aquachile Crudo

Scallops, Cucumber, Smoked Salt-Ribbon-Water, Pepitas, Shiso

Tuna Poke

Compressed Watermelon, Red Onion, Aji Pancha, Citrus Soy, Micro Cilantro

SOUP TASTING

Koonce's Peanut Soup

Maple Glazed Chestnuts, Granny Smith Apples, Ginger Crème, Tasso Crisp

LH Gumbo

Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Javi's "Street Food" Sopa

Redfish, Tortillas, Peppers, Lime, Avocado, Corn & Cilantro

SURF & TURF

Tenderloin of Beef and Main Lobster

ARTISINAL CHEESE TASTING

TRIO OF SOUTHERN DESSERTS

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

Pipe's Apple Pie Bread Pudding

Layers of Cinnamon Toasted Croissants, Apples, Rye Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Tax and gratuity are not included.

Brunch Menu \$45

FIRST COURSE

Choice of

Victoria's Salad

Local Strawberries, White Asparagus, Spiced Pecans, Pure Luck Feta, Candied Garlic Vinaigrette

Koonce's Peanut Soup

Benne Seed, Honey-Cayenne-glazed Shrimp

Citrus-Cured Smoked Salmon

Crispy Potato Latke, Dill-Caper Crème Fraîche, Crab Meat-Deviled Egg, Salmon Roe

SECOND COURSE

Choice of

Southern Egg Benedict

Roasted Pork Tenderloin Debris, Poached Eggs, Buttermilk Biscuits, Chicory Hollandaise

Simply Grilled Fish

Daily Catch with Seasonal Vegetables

Cornish Hen & Waffles

Sweet Potato Waffle, Fried Quail Egg, Creamed Mustard Greens, Sorghum-Rhubarb Syrup

Shrimp & Grits

Sorghum Glazed, Pickled Serrano-Boursin Grits, Andouille – Tomato Mojo

Farmer's Market Vegetable Plate

Ask Server for Details

THIRD COURSE

Choice of

Down South Coconut Cake

Spiced Pecans, Salted Caramel Sauce

White Velvet Cheesecake

Key Lime, Ginger Beet Duo, White Chocolate Corn Flake

Price listed is per person. Regular coffee and tea are included.
Tax and gratuity are not included.

Brunch Buffet \$50

Smoked Salmon / Bagel
Seasonal Fruit Display

Breakfast Sausage
Nueske's Bacon
Scrambled Eggs

Roasted Tomato with Creamed Spinach
Potatoes Lyonnaise

Shrimp and Grits

Chicken Drumettes

Sweet Potato Waffles and Pecan Butter

Southern Eggs Benedict
Roasted pork tenderloin debris - Poached eggs - Buttermilk biscuits - Chicory hollandaise

White Velvet Cheesecake Parfait
Ol' Smokey Chocolate Cake
Down South Coconut Cake

Price listed is per person. Tax and gratuity are not included.

Buffet Option \$35

Passed Hors D'oeuvres

Select Three

Beef Tartar Crostini – Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Smoked Salmon - Potato Latke, Dill Crème Fraiche

Fried Oysters - Horseradish Cream, Charred Corn Tomato Relish

Crab Meat Deviled Quail Egg - American Caviar

Vegetarian Ceviche Spoons- Cured Mushrooms, Artichokes, Black Garlic Leche

Peruano Ceviche Spoons- Gulf Flounder, Roasted Corn Crumble, Sweet Potato, Leche De Tigre

Appetizers

Select Two

Koonce's Peanut Soup - Benne Seed, Honey-Cayenne-glazed Shrimp

Pork and Shrimp Spring Rolls – Peanut Sauce

Beef Sliders - Wagyu Beef, Bacon, Pale Horse Ale Mustard, Bourbon Ketchup

Chicken Pot Stickers - Mint Chile Sauce

Dessert

Select Two:

Coconut Cake Bites

Chocolate Cake Squares

Cheesecake Parfait

Price listed is per person. Tax and gratuity are not included.

Buffet Option \$50

Passed Hors D'oeuvres

Select Three:

Beef Tartar Crostini – Hand-Cut Black Angus, Toast Points, Fried Capers, Dijon Mustard

Smoked Salmon - Potato Latke, Dill Crème Fraiche

Fried Oysters - Horseradish Cream, Charred Corn Tomato Relish

Crab Meat Deviled Quail Egg - American Caviar

Vegetarian Ceviche Spoons- Cured Mushrooms, Artichokes, Black Garlic Leche

Peruano Ceviche Spoons- Gulf Flounder, Roasted Corn Crumble, Sweet Potato, Leche De Tigre

Seafood Display

Gulf Oysters on the Half Shell- Spicy Ponzu Sauce, Escabeche Minonette

Creole Boiled Shrimp- Horseradish Cocktail Sauce

Gulf Crab Fingers- Seasonal

Chilled Marinated Mussels

Seafood Campechana- Tortilla Chips

Appetizers

Select Three:

LH Gumbo - Duck Confit, Gulf Shrimp, Fried Oysters, Parsley Rice

Beef Sliders - Wagyu Beef, Bacon, Pale Horse Ale Mustard, Bourbon Ketchup

Blackened Grouper with Kimchi Greens

Bourbon – Smoke Short Rib Agnolotti

Dessert

Select Two:

Coconut Cake Bites

Chocolate Cake Squares

Cheesecake Parfait

Price listed is per person. Tax and gratuity are not included.

Beverage Package

Package 1: Variety Package \$35pp

Two choices of our specialty cocktails, one draft beer option, a red and white option, and a sparkling wine. Drinks are unlimited.

Package 2: Variety Package \$25pp

Two choices of our specialty cocktails, one draft beer option, and a red and white option. Drinks are unlimited.

Package 3: Bottled Wine

Your wine choices. Charged per opened bottle.

Package 4: Cocktail Package \$20pp

Two of our specialty cocktails. Limited to two drinks per person with drink tickets.

Package 5: Beer Package \$8pp

Texas draft beer options. Limited to two drinks per person with drink tickets.

Package 6: Brunch Package \$20pp

Two choices of Mimosas, Bellini, or Bloody Mary's. For all three choices, there is a \$5 surcharge per person. Drinks are unlimited.

Package 7: Whiskies of the World

Customized selection of whiskies, bourbon, and scotches. Price varies per inquiry.

Package 8: Well Spirits \$30pp

Padriamo Tequila, Old Overholt Rye, Ancient Age Bourbon, 1876 Vodka, Highborn Gin, Plantation Rum. All mixers included. Drinks are unlimited.

Package 9: Premium Spirits \$40pp

Belvedere Vodka, McKenna 10 Bourbon, Hendricks Gin, Glen Scotia Victorian Scotch, Don Julio Blanco Tequila, Hennessy VS, Grand Marnier, Drambuie Liqueur. All mixers included. Drinks are unlimited.

Package 10: Super-Premium Spirits \$50pp

Don Julio Blanco, Hendrick's Gin, Kracken Rum, Blanton's Bourbon, High West Rye, Hennessy VS, Grand Marnier. All mixers included. Drinks are unlimited.

Package 11: Non-Alc/Mixer Package \$9pp

Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Coke, Diet Coke, Sprite, Coffee, Iced Tea

** All wines are house wines unless stated as "your choice".*

** Our suggested specialty cocktails are the Fishhouse Punch and the Lancelot. You are more than welcome to schedule a cocktail tasting.*

** Beverage package must be ordered for the entire party; no split packages.*

Price listed is per person. Tax and gratuity are not included.

Some items on our menu may not be available due to seasonality.

Please inform us in advance of any dietary requests.

Don't hesitate to contact us for other customized menus and prices.

Psst...we also offer our family-style Southern Fried Chicken for in-house events!