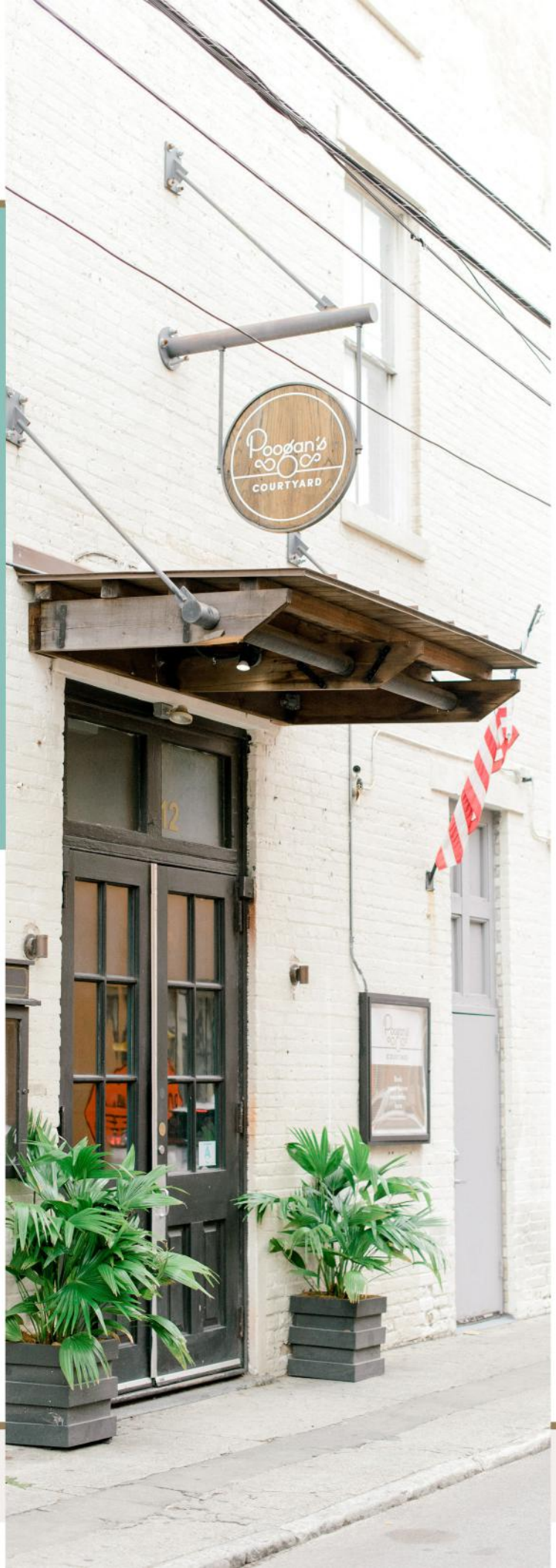
Where Southern traditions are celebrated daily.

pooganscourtyard.com



2022 – 2023 Planning Guide for Weddings

Info • Floorplans • Catering Menus • Bar Packages • FAQs

Where you say "I do" should be as special as the love you share.

At Poogan's Courtyard, the charm of downtown Charleston serves as the backdrop for your big day.

Poogan's COURTYARD

From the exposed brick walls to the original heart-of-pine flooring to the quintessential courtyard and stylish fixtures, you can feel the rich history of our space. We designed Poogan's Courtyard to be a blank canvas – it shines on its own, but you can add the finishing touches to truly make it yours.

Lowcountry cuisine is our specialty, and if you're looking for a fresh spin on the true taste of Charleston, our menu options will delight your tastebuds and impress your guests. Whether you'd like a formal plated dinner or a casual buffet, our catering and bar menus are world-class and fully customizable.

Poogan's Courtyard is also an ideal space to consider for your bridal shower, rehearsal dinner, bachelorette brunch, or post-wedding farewell brunch.

50
guests
On-site ceremony + seated reception with small interior dancing space

75
guests
Cocktail / social-style reception with limited interior dancing space

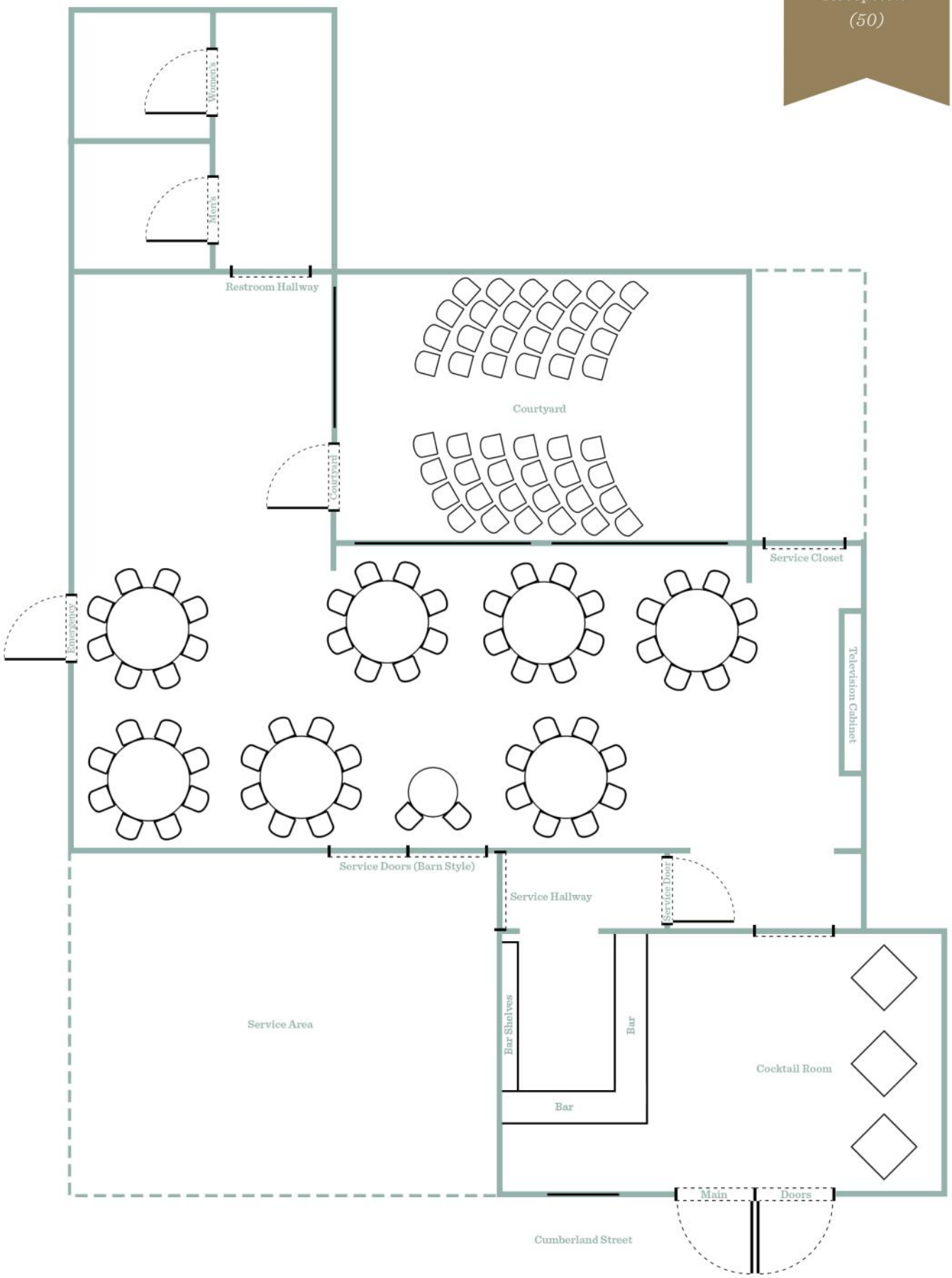
80
guests
Seated reception with no interior dancing space

- Dedicated on-site venue manager
- On-site catering kitchen with world-class menus
- On-site bar with flexible drink packages
- Convenient downtown Charleston location
- Spacious and serene outdoor courtyard
- Three-hour rental + 1 hour of setup time
- Rental includes 80 x-back chairs, 10 60" round tables, linens, water goblets, silverware, and china

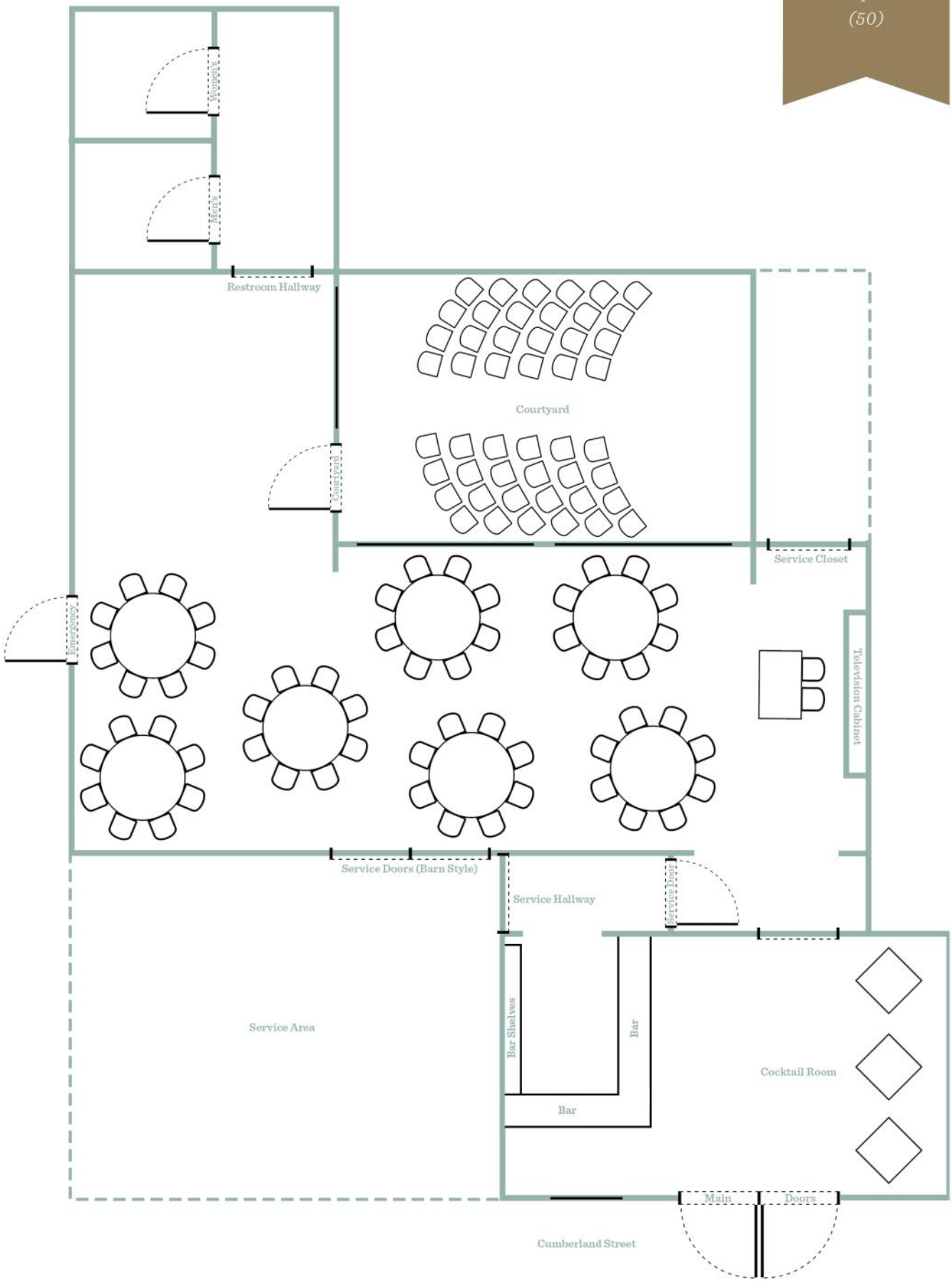
12 Cumberland Street Charleston, SC 29401 | sales@pooganshospitality.com | 843-793-4399 ext. 103

WWW.POOGANSCOURTYARD.COM

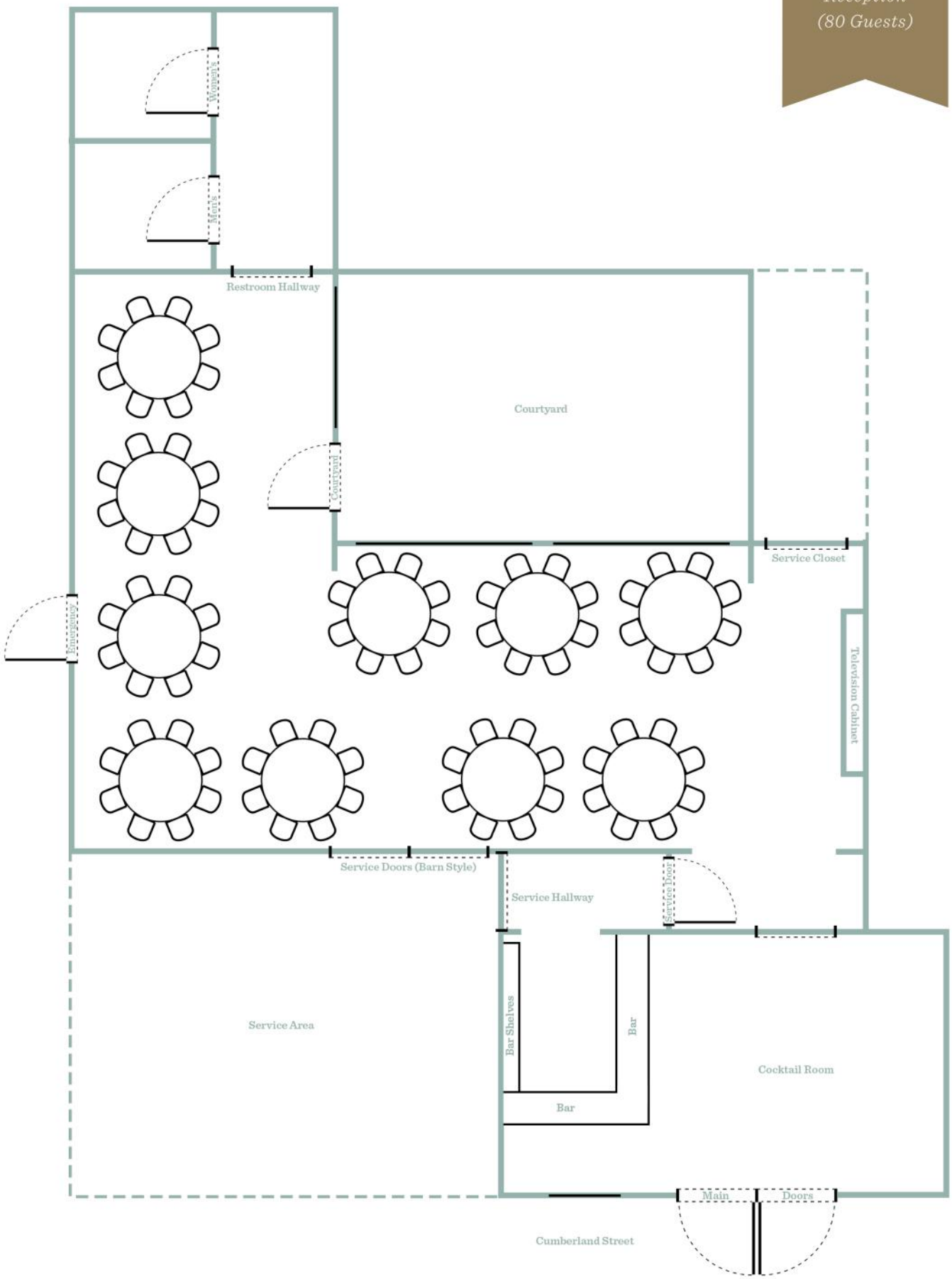
Ceremony & Reception (50)



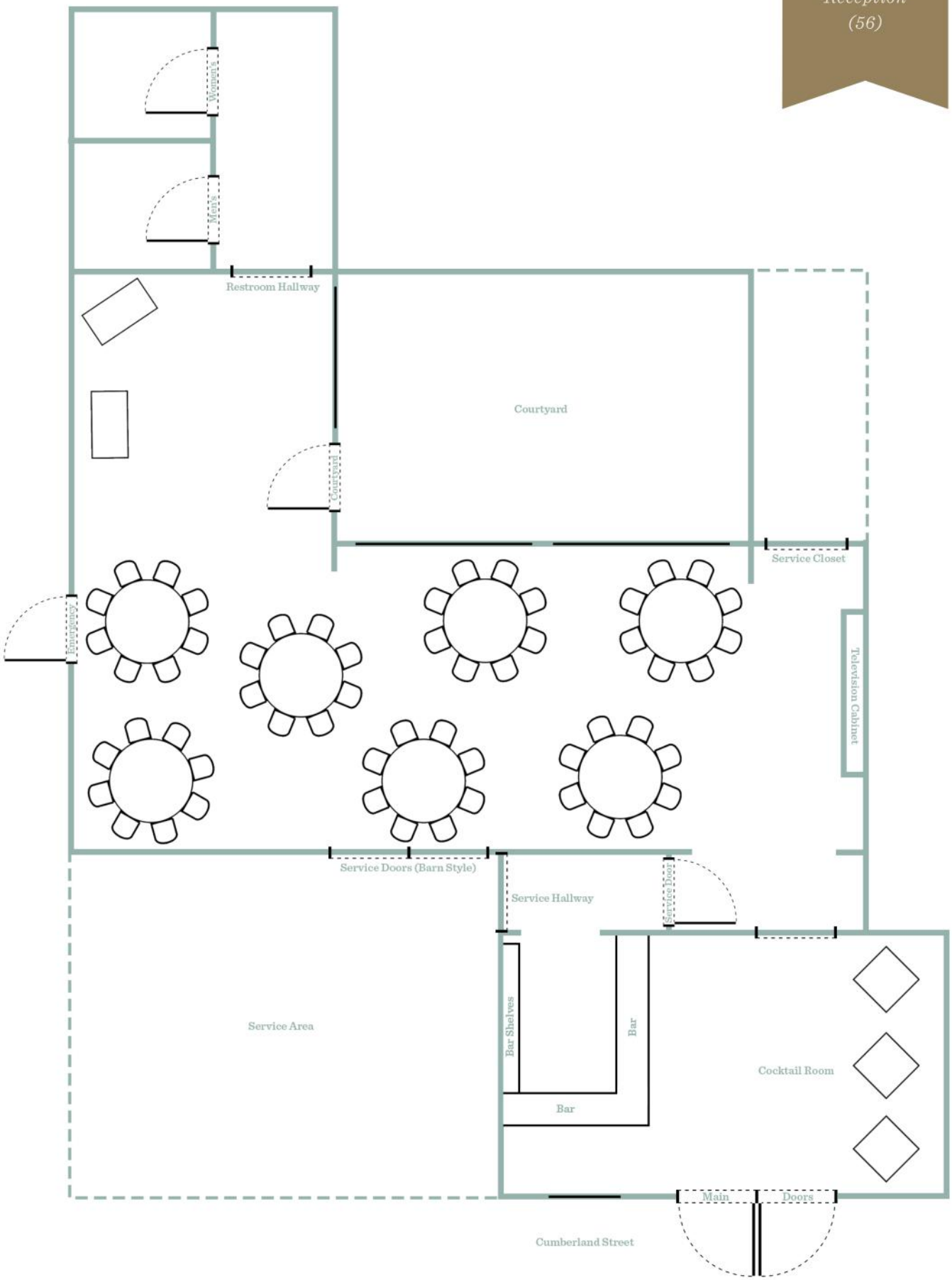
Ceremony & Reception (50)



Seated Reception (80 Guests)



Seated Reception (56)



HORS D'OEUVRES

We recommend selecting 3-4 hors d'oeuvres for a well-rounded guest experience

Pimento Cheese Fritters

bacon jam
$3.75 per piece

Petite Crab Cakes

house remoulade
$4.75 per piece

Classic Southern Deviled Eggs

$3.75 per piece

Fried Green Tomato Bites

herbed goat cheese, seasonal chutney
$3.50 per piece

Peach Caprese Skewer (Seasonal)

mozzarella, balsamic reduction
$4 per skewer

Chicken & Waffle

hot honey, maple whipped cream
$4.25 per piece

Crostini

choice of:
• pimento cheese & bacon jam
• herbed goat cheese & seasonal vegetable
• brie, fruit, & honey
$3.25 per piece

Goat Cheese Pops

choice of:
• pecan, herbs, & bacon
• everything bagel spice
$3.50 per piece

Cheese & Charcuterie

cured meats, artisanal cheeses,
various accompaniments
$12 per guest

Lowcountry Shrimp Cocktail

cocktail sauce, lemon
$7 per cocktail

LUNCH & DINNER STATIONS

We recommend selecting 2-3 stations for lunch or dinner service

Lowcountry Boil

local shrimp, corn, potatoes, andouille sausage, cocktail sauce, lemons, hot sauce

$35 per guest

Porch's Famous Shrimp & Grits

andouille sausage, sweet onions, bell peppers, Tasso ham gravy

$32 per guest

Lowcountry Tacos

flour tortillas, Carolina Gold "green" rice

host selects two proteins

pulled pork • smoked chicken • blackened catfish
mixed vegetables • garlic lime shrimp

host selects four toppings

slaw • pickled red onion • sour cream • cheddar cheese
pico de gallo • corn & black bean relish
salsa verde • guacamole

$25 per guest

Fried Chicken Picnic

buttermilk biscuits, hot honey, pickles

host selects two sides

whipped potatoes • mac & cheese
collard greens • buttered broccoli

$27 per guest

Barbecue Buffet

pulled pork, sweet rolls, pickles, housemade sauces

host selects two sides

potato salad • mac & cheese
collard greens • buttered broccoli

$27 per guest

(add a whole hog display – market price)

Sweet Endings (Miniature Desserts)

banana pudding • bourbon chocolate mousse
key lime pie • pecan pie

host selects two: $10 per guest | host selects three: $12 per guest

BRUNCH STATIONS

We recommend selecting 3-4 stations for your brunch service

Smoked Salmon Display
mini bagels, cream cheese, capers, tomatoes, red onion
$12 per guest

Yogurt Parfait
fresh berries, granola, honey
$7 per guest

Porch's Famous Shrimp & Grits
andouille sausage, sweet onions, bell peppers, Tasso ham gravy
$20 per guest

Oatmeal Bowl
baked apples, dried fruit, pecans, brown sugar
$7 per guest

Composed Lowcountry Breakfast
scrambled eggs, buttermilk biscuits with whipped honey butter,
host's choice of sausage or bacon, host's choice of breakfast potatoes or grits
$18 per guest

Chicken & Waffles
whipped cream, syrup
$20 per guest

Biscuits & Gravy
scrambled eggs
$15 per guest

French Toast Bread Pudding
fresh berries, whipped cream, syrup
$12 per guest

Chef-Attended Omelet Station
farm-fresh whole eggs and egg whites, cheddar cheese, goat cheese,
bacon, spinach, mushrooms, onions, bell peppers, tomatoes
$22 per guest

Farm-Fresh Scrambled Eggs
cheddar, chives, salsa
$6 per guest

ADDITIONS

all additions are +$5 per guest, unless otherwise noted

Breakfast Potatoes

Bacon

Sausage

Turkey Sausage

Sweet Spiral Ham *+$7*

Hashbrown Casserole *+$7*

Assorted Breakfast Pastries *+$12*

Fruit Salad

Baked Apples

Cheese Grits

PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SUNRISE BRUNCH

$35 per guest

STARTER

Poogan's Famous Biscuits

whipped honey butter

ENTRÉE

Host selects two

Vegetarian Quiche & Arugula Salad

herbed goat cheese, grape tomatoes, red onion

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Chicken & Waffles

Sorghum butter

French Toast

brioche, berries & cream, maple syrup, bacon

Biscuits & Gravy

scrambled eggs

HELPFUL HINT:

add a bloody mary and mimosa bar for a complete brunch experience!

SOUTHERN TRADITIONS DINNER

$52 per guest

STARTER

Petite Green Salad

field greens, tomatoes, cucumbers, balsamic vinaigrette

ENTRÉE

Host selects two

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Sweet-Tea Glazed Salmon

Carolina Gold rice, lemon herbs, asparagus

Country Fried Pork Chop

hot honey fried Brussels sprout & sweet potato hash

DESSERT

Southern Banana Puddin'

Nilla wafers, whipped cream

PLATED MENUS

Plated menu selections and seating assignments are due 14 days prior to your event

SOUTHERN SPECIALTIES DINNER

$60 per guest

STARTER

Wedge Salad

bacon, blue cheese, tomatoes, housemade ranch

ENTRÉE

Host selects two

Braised Beef Short Rib

Carolina Gold rice pilaf, roasted asparagus, jus

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Southern Fried Chicken

whipped potatoes, collard greens, hot honey

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Grilled Pork Loin

sweet potato purée, Brussels sprout & bacon hash

DESSERT

Key Lime Pie

whipped cream

SOUTHERN DELIGHTS DINNER

$72 per guest

STARTERS

Poogan's Famous Biscuits

whipped honey butter

and host selects one of following

She-Crab Soup

sherry, lump crab

Seasonal Grilled Fruit Salad

arugula, goat cheese, candied pecans, white balsamic vinaigrette

ENTRÉE

Host selects three

CAB Beef Tenderloin Filet

whipped potatoes, bean & frisée salad, grilled Cipollini onion, house steak sauce

Shrimp & Grits

andouille sausage, bell peppers, sweet onions, Tasso ham gravy

Crispy Pork Belly

Brussels sprout hash, corn pudding

Lump Crab Cakes

cream corn, local greens, roasted asparagus, lemon-herb vinaigrette

Seared Scallops

farro, spring peas, corn, bacon, tomato gravy

Chicken & Dumplings

herb-crusted chicken, sweet potato gnocchi, red wine demi-glace

DESSERT

Hummingbird Pecan Pie

whiskey caramel

BUFFET

Buffets are displayed for self-service for 1.5 hours

DINNER BUFFET

$55 per guest

SALAD

Host selects one

Classic Caesar

romaine, Parmesan, herbed croutons, housemade dressing

Strawberry Fields

field greens, red onions, strawberries, goat cheese,
southern pecan praline balsamic vinaigrette

Southern Spring Mix

tomatoes, bacon, blue cheese, housemade ranch

PROTEIN

Host selects two

Sweet-Tea Glazed Salmon
Southern Fried Chicken
Herb-Roasted Chicken Breast
Grilled Pork Loin *+$7*
Braised Beef Short Ribs *+$10*
Herb-Crusted Beef Tenderloin *+$15*

SIDES

Host selects three
(additional sides are $5 per guest)

Smoked Gouda Mac & Cheese
Carolina Gold Rice Pilaf
Whipped Potatoes
Asparagus
Collard Greens
Buttered Broccoli
Potato Salad

BAR PACKAGES

Bar packages require a minimum of two hours of service

EYE-OPENER BRUNCH BAR

$9 per guest, per hour

BLOODYS & MIMOSAS

Southern Bloody Marys

pickled okra, olives, lemons

Classic Mimosas

sparkling wine, orange juice, peach juice

BARLEY & BOTTLES

$10 per guest, per hour

BEER

Host selects four

Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Hard Cider
Seasonal Seltzer

WINE

Host selects four

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel

MARKET STREET

$12 per guest, per hour

BEER

Host selects three

Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Hard Cider
Seasonal Seltzer

WINE

Host selects three

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel

SPIRITS

Host selects four

Svedka Vodka
Tanqueray Gin
Bacardi Rum
Jim Beam Bourbon
Sauza Silver Tequila
Jack Daniel's Whiskey
Dewar's Scotch

BAR PACKAGES

Bar packages require a minimum of two hours of service

HIGH SPIRITS

$15 per guest, per hour

BEER

Host selects four

Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer

WINE

Host selects four

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel

SPIRITS

Host selects four

Tito's Vodka
Bombay Gin
Mt. Gay Rum
Maker's Mark Bourbon
Crown Royal Whisky
Johnnie Walker Scotch
Casamigos Tequila

LOWCOUNTRY LOCAL

$18 per guest, per hour

BEER

Host selects five

Budweiser
Bud Light
Michelob Ultra
Yuengling
Stella Artois
Corona
Freehouse Green Door IPA
Westbrook White Thai Witbier
Hard Cider
Seasonal Seltzer

WINE

Host selects five

Chardonnay
Pinot Grigio
Sauvignon Blanc
Merlot
Pinot Noir
Malbec
Cabernet Sauvignon
Zinfandel

SPIRITS

Four included

Dixie Vodka
Nippitaty Gin
Striped Pig Rum
Virgil Kaine Bourbon

BAR PACKAGES

Bar packages require a minimum of two hours of service

INCLUSIONS

Garnishes

lemons • limes

Disposable Barware

Mixers

Coca Cola • Diet Coke • Sprite
ginger ale • club soda • tonic water
cranberry juice • orange juice
grapefruit juice

UPGRADES

Garnishes

oranges • cherries • olives

Rented Glassware

Mixers

sweet vermouth • dry vermouth
sour mix

please inquire for a custom quote

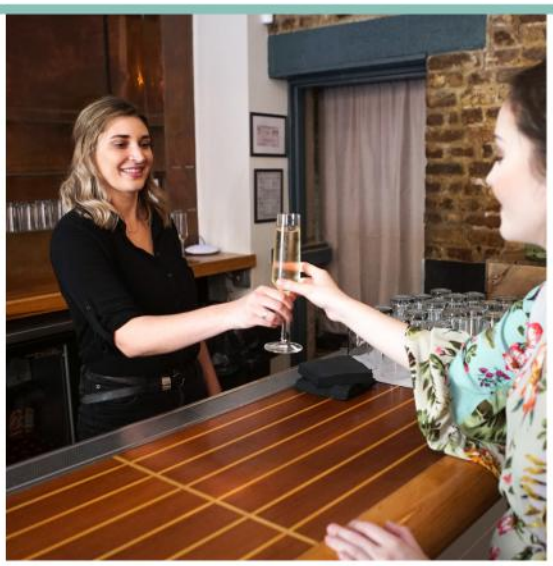
ADDED TOUCHES

Prosecco & Rosé Options
please inquire

Hot Coffee Service
$4 per guest

Champagne Toast
$6 per guest

Signature Cocktails
please inquire



FAQS

Please note: dates will not be held without a signed contract and deposit

Q: What is included in the venue rental fee?

A: Our venue rental fees include access to Poogan's Courtyard for three (3) hours of event time with one (1) hour of pre-event setup and (1) hour of post-event breakdown. Additional hours are subject to availability and an additional fee of $250 per hour.

The venue rental fee also includes the use of the following items:

- (80) x-back farm chairs
- (10) 60" round tables
- Standard linens
- China
- Silverware
- Water Goblets

Helpful hint: We are also able to assist you in coordinating additional rental items, such as cake tables, specialty glassware, and extra furnishings. Connect with your Sales Manager for additional details!

Q: What is the payment schedule?

- A 50% deposit and signed contract is required to secure the date
- 25% of the remaining balance is due sixty (60) days prior to event
- 100% of the remaining balance is due ten (10) days prior to event
- The final bill will include applicable taxes and fees

Q: Which payment methods do you accept?

A: Credit card, cash, and check are the accepted methods of payment. A valid credit is required to be kept on file. Please note: a $150 administrative fee will be assessed for any returned checks.

Q: When do you need my menu and bar details?

A: Final menu selections and bar details are due forty-five (45) days prior to the event. Due to fluctuating food costs and seasonal availability, menu prices are subject to increase. The availability and final cost will be confirmed with you before your selections are due.

Plated meal selections are due fourteen (14) days prior to the event. Guests' names with meal selection, along with any dietary restrictions or allergies, should be sent to sales@pooganshospitality.com.

Q: When do you need my final guest count?

A: The final guest count is due twenty-one (21) days prior to the event.

Q: Can you accommodate allergies and special dietary requests?

A: Poogan's Courtyard is happy to accommodate any allergies or dietary restrictions. However, special requests may not be honored without ample prior notice.

Steak and salmon temperatures automatically default to medium unless otherwise previously agreed upon.

Q: Can I bring in my own cake? Will you cut and plate the cake?

A: Yes, you are welcome to bring in your own cake. We will happily cut and plate your cake for a fee of $3 per guest.

Q: Do you provide meals for vendors?

A: Yes, we can provide meals for vendors you retain during your event. The meals for your vendors will be included in your final bill.

Q: Do you offer menu tastings?

A: A complimentary menu tasting is provided for weddings only.

Q: Do you offer bar services?

A: Poogan's Courtyard maintains a beer, wine, and liquor license and is the exclusive provider of bar services. No outside alcohol is permitted on the premises.

Our bar packages require a two-hour minimum and require the use of our bartender. We do not allow self-service. "Last Call" will be offered to your guests 15 minutes prior to the end of bar service.

Disposable cups are provided, but glassware is available to rent. Connect with your Sales Manager to obtain a custom quote.

Q: What are the standard taxes and fees?

A: Sales, beer, and wine is taxed at 11%. Liquor is taxed at 16%. Please note: on full bar packages, the package is taxed at 16%.

There is a 22% service charge. The service charge is not a gratuity. However, gratuity is not required. The service charged is applied to the entire bill and is taxed at 11%.

FAQS

Please note: dates will not be held without a signed contract and deposit

Q: Where is the nearest parking located?

A: The nearest paid parking lot is at 26 Cumberland Street. The nearest paid parking garage is at 82 Cumberland Street. Otherwise, metered street parking is available. Per the City of Charleston, street parking is free on Sundays.

Q: Which hotels are nearest to the venue?

A: We highly recommend several hotels within walking distance to Poogan's Courtyard: The Vendue, Market Pavilion, and HarbourView Inn.

Q: Are you handicap accessible?

A: Yes, Poogan's Courtyard is handicap accessible.

Q: Can I choose my own vendors?

A: We have a list of vendors that we will happily recommend, but you have the ability to choose vendors that fit the needs and vision of your event.

Q: Do you offer on-site coordination?

A: We have a venue manager who is happy to assist you with vendor suggestions, menu planning, bar packages, and layouts.

We strongly suggest hiring professional assistance to manage your vendors, logistics, timeline, setup, breakdown, and details. Poogan's Courtyard is not responsible for the execution of these items.

Q: Are there changing areas available?

A: We have private restrooms available on-site, but we do not offer changing areas or suites.

Q: Can I hire a DJ or a small band?

A: Yes, we can accommodate a DJ or small musical acts.

Q: Can I come see the space in-person?

A: Yes! We offer in-person tours Monday – Friday from 10am - 4pm. Please email sales@pooganshospitality.com to coordinate a time.

MORE QUESTIONS?

Ask Zoe, our Sales Manager.

sales@pooganshospitality.com
843-793-4399 ext. 103