

The Cottage

ON MAIN

Each Event as a Food & Beverage Minimum
& Venue Rental - Due as a Deposit to Confirm Your Date

Monday -Thursday
\$1200 Minimum & \$500 Rental

Friday - Sunday
\$1800 Minimum & \$750 Rental

Your Event includes:

White Linens & Black or White Napkins
House Centerpieces & Votive Candles
Iced Tea, Coffee & Soft Drinks

- Client has exclusive use of The Cottage on Main.
- Reservations will not be considered confirmed until a completed and signed agreement has been returned and the **deposit** is received.
- Venue fee will be charged as a **non-refundable deposit** upon receipt of contract.
- A food and beverage deposit (1/2 of the required minimum) will be paid as a 2nd deposit 3 months prior to the event. Once this deposit is received it is **non-refundable**.
- A guaranteed number of guests attending must be provided **7 business days** in advance. Guest count may not be decreased after the final guarantee is given. Additional charges may apply for last minute increases.
- Special menus must be completed at least 7 days in advance.
- We will begin food service within 15 minutes of scheduled event start time unless prior arrangements have been made. All late arrivals will have their orders taken upon their arrival.
- All parties will be presented with one bill that will include all food, beverages, 6% sales tax, and 20% gratuity unless otherwise pre-arranged above.
- Reservation is for 3 hours from the time of the reservation unless pre-arranged by a manager. A charge of \$100 for every half hour thereafter will be added to the final bill.
- You are welcome to bring in décor for your event, within reason. No confetti or glitter of any kind will be allowed.

Please contact George Zachas, General Manager to receive a contract.

cottage@paynecorleyhouse.com

Please add 20% Gratuity & Applicable Sales Tax

Option I

*Host to Select One Starter and One Dessert for All Guests.
Guests May Select Entree Day of Event*

\$45 per person

Starter

Classic Caesar
House Made Croutons, Parmesan Cheese

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Mixed Greens
Cucumber, Tomato, Croutons, Balsamic

Entrees

Sautéed Atlantic Salmon, Roasted Corn and Pepper Salsa

~

Roasted Chicken Breast, Madeira Jus

~

Grilled Pork Tenderloin, Dijon Demi-Glace

*Substitute 7oz. Beef Tenderloin, Au Poivre Sauce
\$58 per person*

All Entrees Served with House Mashed Potato & Seasonal Vegetables

Dessert

Warm Brownie, Chocolate Sauce

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Vanilla Ice Cream
Pecan Pie, Bourbon Chocolate Sauce, Whipped Cream

~

Apple Strudel, Caramel Sauce
Vanilla Ice Cream

Please add 20% Gratuity & Applicable Sales Tax

Option II

Guests May Select Each Course Day of Event

\$65 per person

Shared Starter

Cheddar and Smoked Bacon Pimento Cheese,
Club Crackers & Celery

Starters

Classic Caesar
House Made Croutons, Parmesan Cheese, Caesar Dressing

~

French Onion Soup

Entrees

Potato-Horseradish Crusted Salmon,
Herb Buerre Blanc

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Double Chop Lamb Rack, Lemon-Rosemary Reduction

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7 oz. Filet Mignon, Au Poivre Sauce

~

Roasted Chicken Breast, Madeira Jus

Choice of Side

House Mash or Kale & Quinoa Pilaf

Dessert

Warm Brownie, Chocolate Sauce
Vanilla Ice Cream

~

Pecan Pie, Bourbon Chocolate Sauce, Whipped Cream

~

Apple Strudel, Caramel Sauce
Vanilla Ice Cream

Please add 20% Gratuity & Applicable Sales Tax

“Meats & Three”

Southern Family Style Dinner

\$48 per person

Salad

Green Salad with Toasted Pecans, Seasonal Fruit, Sliced Cucumbers
Poppyseed Dressing

Breads

Buttermilk Biscuits & Yeast Rolls
Whipped Butter & Maple-Bacon Syrup

Meats

(Select Two)

Served with House Pickled Vidalia Onions

Buttermilk Fried Chicken	Sliced Pork Loin, Onion-Gravy
Homemade Meatloaf, Gravy	Cornmeal Dusted Catfish, Tartar Sauce
BBQ Country Ribs (+\$2.50 per person)	

Sides

(Select Three)

Collard Greens	Classic Mac & Cheese
Broccoli Salad, Sweet Onion Dressing	Mashed Potatoes
Green Beans with Smoked Pork	Sweet Potato Souffle, Pecan Crust
Creamed Corn	Molasses- Rosemary Roasted Potatoes
Pimento Mac & Cheese	BBQ Baked Beans
Cole Slaw	

Additional Sides Available for \$3 Per Person

Dessert

(Select One)

Banana Pudding in Mason Jars	Strawberry Shortcake
Pecan Pie. Bourbon-Chocolate Sauce	Lemon Ice Box Pie

Plus 20% Gratuity & Sales Tax

Please add 20% Gratuity & Applicable Sales Tax

Beverage Menu

Coffee, Iced Tea and Soft Drinks Included In Dinner Pricing

Alcohol Packages

All Packages are based on a 3 hour event

House Beer and Wine \$18

Bud Light, Mic Ultra, Yuengling
Cabernet Sauvignon , Chardonnay
White Zinfandel, Pinot Grigio

Add House Spirits to House Beer & Wine \$6

Seagrams Vodka and Gin Jim Beam, Ron Rico Rum
House of Stuart Scotch

Premium Beer & Wine \$23

Bud Light, Mic Ultra, Yuengling
Sam Adams, SweetWater 420
Jekyll H.D.D IPA
William Hill Cabernet Sauvignon
William Hill Chardonnay
Villa Pozzi Pinot Grigio
White Zinfandel

Add Spirits to Premium Beer & Wine \$7

Tito's Vodka, Crown Royal, Bombay Gin, Jack Daniels,
Chivas Scotch, Bacardi White Rum

Consumption and Cash Bar Pricing

\$100 Bartender Fee Applies

House Beer	\$5
House Wine	\$6
Premium Beer	\$6
Premium Wine	\$8
House Spirits	\$7
Premium Spirits	\$9

Please add 20% Gratuity & Applicable Sales Tax

Hors d'oeuvres

(Minimum Order of 25 Pieces of Each Item)

Passed Chilled Selections

Herb Goat Cheese Profiterole \$2.5 per piece

Tomato and Roasted Garlic Bruschetta with Basil Essence \$2 per piece

Hardwood Smoked Salmon on Baguette Croûton, Pommery Mustard \$3 per piece

Pecan Chicken Salad in Phyllo Tart \$3 per piece

Hummus, Feta, Olive, Cucumber Cup \$2.50 per piece

Pimento Cheese on White Bread \$2.50 per piece

Passed Hot Selections

Marinated Chicken "Souvlaki" Kabob, Tzatziki Sauce \$2.5

Tomato Bisque Shooter, Mini Grilled Cheese \$2.5

Baby Shrimp and Grilled Pepper Quesadilla, Lime Sour Cream \$2.25 per piece

Filet Mignon and Blue Cheese Turnover \$2.5 per piece

Teriyaki Glazed Beef Satay \$3 per piece

Miniature Twice Baked Potato \$2.5 per piece

Bacon Wrapped Gulf Shrimp, Spicy Pineapple Chutney \$3.50 per piece

Spinach & Goat Cheese Wellington \$2.50 per piece

Displayed Selections

Imported and Domestic Cheeses

French Brie, Swiss, Goat Cheese,
Aged Cheddar, Asian Sweet Chili Brie,
Pepper Jack, Danish Blue, Havarti
Fruit Preserves, Dried Fruits and Nuts,
Toasted Baguette and Crackers
\$9.50 per person

Jumbo Gulf Shrimp on Ice
Horseradish, Lemon Wedges and
Cocktail Sauce
\$3.50 per piece

(Minimum of 2 Pieces Per Guest Required)

Please add 20% Gratuity & Applicable Sales Tax