



PRIVATE DINING



Thank you for your interest in Char Restaurant for your upcoming event!

Char is a modern, Southern-style steakhouse featuring USDA Prime and Choice cuts of meat, fresh seafood, home-style sides, and an extensive bourbon and wine list. The atmosphere is warm, inviting, and elegant, providing the perfect landscape to host special events.

We offer two private dining rooms that can accommodate up to 14 and 40 guests, respectively, for lunch meetings, cocktail receptions, and seated dinners. Audio Visual equipment is available in each room, and our Sales Manager will work with you to select a menu option that suits your needs. Review the enclosed information and contact us today to get started on planning your next event at Char!



PRIVATE ROOMS & MINIMUMS

To secure the private dining space, the following food & beverage minimums are required (*prices exclude tax and gratuity*) :

WOODLAND ROOM

Accommodates up to 14 guests

Minimums:

LUNCH: Monday - Friday \$225 |
Saturday - Sunday \$400

DINNER: Sunday - Thursday \$800 |
Friday - Saturday \$1100

A/V Equipment:

Flat screen TV with A/V HDMI
hookups



Woodland Room



Bluff Room

Accommodates up to 40 guests

BLUFF ROOM

Minimums: LUNCH: Monday - Friday \$750 | Saturday \$1500

**not available on Sundays during lunch*

DINNER: Sunday - Thursday \$2000 | Friday - Saturday \$3000

A/V Equipment: Screen, projector & A/V HDMI/VGA hookups

PRIVATE DINING GUIDELINES

RESERVATIONS & CANCELLATIONS

A completed contract, valid credit card number, and event deposit are required to book the private rooms. An event deposit in the amount of 25% of the food & beverage minimum is due at the time of booking and is applied towards your total event charges on the day of your event. A final headcount is due 48 hours prior to the event. If the required food & beverage minimums are not met on the day of the event, the remaining balance will be charged as a room fee to the credit card on file.

In the event of a cancellation within less than seven days prior to the event (or within 48hrs for events booked less than seven days prior to the event) or if the party does not show up, the credit card on file will be charged the full food & beverage minimum. Gratuity will be added to groups that cancel the day of the event.

TABLE & ROOM SETUP

We will prepare and set for the guaranteed head count received 48 hours prior to the reservation. Decorations are allowed with the exception of confetti, noise makers, open flames, and anything adhered to the walls; violations will be subject to a cleaning or restoration fee. Rooms are booked in 2.5 hour increments.

MENU OPTIONS

Our full menu is available for parties of 14 guests or less; a prix fixe menu is required for groups of 15+. Pre-set prix fixe menus are available, or customized prix fixe menus are available upon request for an additional fee of \$1 per person. Menu selections are required one week prior to the event.

TAX & OTHER CHARGES

Sales tax is 9.75%. We request a 20% gratuity for private dining events. Gratuity is a tip, thus entirely at your discretion. We charge a \$2.50/person cake fee and a \$25/750mL bottle or \$40/magnum corkage fee for any outside dessert and wine brought in. On-site parking and wireless internet are available at no extra charge. We can accommodate separate tabs for groups of up to 14 guests.