

Private Dining Room

Dinner Service from 4:00 PM

*Blossom
171 East Bay
Charleston, SC 29401
843 937 4012 Ext. 241*



Thank you for your interest in Blossom. Following in the tradition set by its sister restaurants, Magnolias and Cypress Lowcountry Grille, Blossom offers private dining facilities for your most discriminating entertainment needs.

Whatever your occasion, Blossom offers an unmatched combination of superior service and world-class cuisine to create a memorable group dining experience.

Menu Selections

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change.

Beverage Selections

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis.

Deposit

The deposit amount of \$250.00 is required within 10 days from the booking date.

Confirmation

A credit card will be required when securing a date. Blossom requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. There is a 12 person minimum for the space.

Cancellation Policy

If an event is cancelled 60 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 60 days, the credit card on file will be charged for the guest count current on the date of the cancellation.

Set Up Fee

There will be a \$50.00 set up fee when utilizing the private dining room.

Payment

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

Parking

Complimentary parking is available after 5:00 PM and all day on the weekends in the parking lot between Magnolias and Blossom. Parking is available on a first come first serve basis. Additional parking is available at the Wachovia lot located on the corner of East Bay and Broad Streets.



MENU (option 1)

Salad Course

Iceberg Wedge Salad
bacon, cherry tomatoes, pickled red onion,
blue cheese dressing

Entree Selection

Oven Roasted Salmon
yellow squash, artichokes, capers, roasted tomatoes,
lemon herb butter

Battered Fried Chicken
whipped potatoes, thin green beans, country ham gravy

Smoked Brisket & Housemade Sausage
brisket baked beans, shoestring potatoes,
Vidalia onion BBQ sauce

Dessert Course

Blueberry Lemonade Pound Cake
lemon creme ice cream, blueberry curd,
toasted oatmeal streusel

This menu is priced at \$46.00 per person and includes coffee or tea. Please note this menu price is subject to a 20% service fee and a 10.5% sales tax.



MENU (option 2)

Soup Course

She Crab Soup
fresh cut chives

Salad Course

Spring Salad
local arugula, shaved beets, pickled radish,
lemon Parmesan vinaigrette

Entree Selection

Pan Roasted Sea Scallops
English pea & mascarpone risotto, shaved radish, red onion,
arugula, buttermilk & sweet corn puree

Prosciutto Wrapped Pork Tenderloin
roasted red pepper & goat cheese grits, sauteed spinach,
porcini mushroom jus

Pan Roasted Mahi Mahi
butter poached shrimp, creamy rice pillo, tomato butter

Dessert Course

Red Velvet Bread Pudding
strawberry cheesecake ice cream

*This menu is priced at \$57.00 per person and includes coffee
or tea. Please note this menu price is subject to
20% service fee and 10.5% sales tax.*



MENU (option 3)

Appetizer

(placed on the table for guests to sample)

Blossom Sampler

Buttermilk Fried Calamari, Fried Green Tomatoes,
Smoked Peel & Eat Shrimp

Salad Course

Caesar Salad

garlic croutons, Parmesan

Entree Selection

Jumbo Lump Crab Cakes

roasted garlic whipped potatoes, preserved lemon,
sweet corn & parsley salad, brown butter

Grilled Yellowfin Tuna

coconut rice, edamame, beech mushrooms,
pickled leeks, port sauce

Filet of Beef

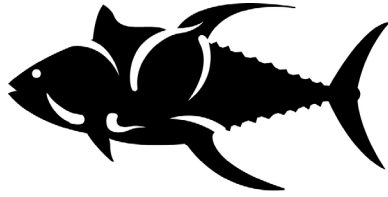
Boursin cheese, roasted garlic whipped potatoes,
grilled broccolini, percorino, chili oil, porcini mushroom jus

Dessert Course

Banana Pudding

white chocolate pastry cream, fresh banana,
vanilla bean whipped cream, cream cheese spritz cookie

*This menu is priced at \$65.00 per person and includes coffee
or tea. Please note this price is subject to 20% service fee
and 10.5% sales tax.*



 BLOSSOM

MAGNOLIAS
PRIVATE DINING

UPPER LEVEL GALLERY



cypress
*A Lowcountry
Grille*