

Hearthstone

KITCHEN & CELLAR

GROUP DINING



RESTAURANT PROFILE

Hearthstone Kitchen & Cellar offers guests pure, carefully crafted house made fare from the highest quality sourced ingredients. At the heart of Hearthstone's comfortable, eclectic interiors stand two rustic wood-burning ovens where savory, authentic dishes are freshly roasted every day. Hearthstone's menu reflects a simple and pure approach to refined cuisine that honors and respects food. Enjoy artisanal salads, shared plates, charcuterie selections and signature entrees made from scratch, while indulging in wine from Hearthstone's impressive wine list.

VENUE FEATURES

OUTDOOR, INDOOR & PRIVATE OPTIONS AVAILABLE UP TO 300 PEOPLE
FULL SERVICE BAR • 14 BIG SCREEN TVS



SPACE AVAILABILITY

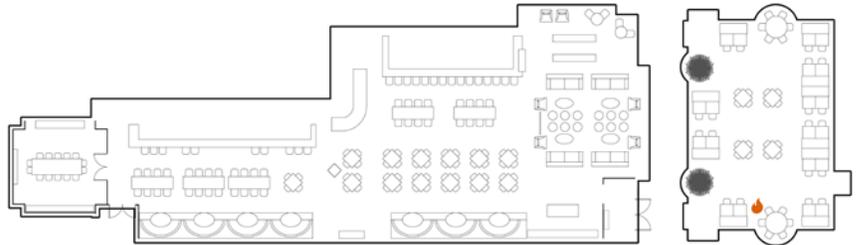
FEATURES

5400 SQ. FT
FULL VENUE: 250 SEATED
(STANDING RECEPTION 300)

MAIN DINING ROOM: 150 SEATED
(RECEPTION 200)

PRIVATE DINING ROOM: 26 SEATED
(STANDING RECEPTION: 30)

PATIO: 85 SEATED
(STANDING RECEPTION: 100)



Our eclectically appointed Private Dining Room showcases our expansive wine collection and can seat up to 25 guests.

Our picturesque patio complete with a wood burning firepit is the perfect location for groups up to 85 seated or 100 reception style.



The cozy lounge complete with shuffleboard and TVs is the perfect location for any reception or special event and can accommodate up to 80 guests.



FAMILY STYLE DINNER \$50 (PER PERSON)

Starter • Choose One

CAESAR SALAD

hearts of romaine + creamy caesar dressing + parmesan cheese
+ roasted garlic croutons

D.O.C FLATBREAD

mozzarella + basil + tomato sauce

Entrees • Choose Two

TRUFFLE PENNE PASTA

peas + prosciutto + truffle cream
add chicken 6

BRAISED SHORT RIB

butternut squash + truffle ricotta + charred brussels sprouts + crispy sweet potato

HEARTH ROASTED SCOTTISH SALMON

simply roasted + steamed veggies + fresh lemon

Sides • Choose Two

SPICY HEARTH ROASTED BROCCOLINI

red onions + calabrian chili butter + crispy onions + fresh lemon

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

CREAMED "STREET CORN"

charred corn & peppers + whipped corn crema + tajin + cotija + cilantro

CHEF'S NIGHTLY SELECTION OF MINI DESSERTS

CELEBRATE YOUR BIRTHDAY WITH US • \$100 FEEDS 12

12 LAYER CAKE

CHOICE OF: COOKIES & CREAM OR CHOCOLATE

Menu does not include beverage

All non-exclusive groups are subject to prevailing tax, 18% gratuity and 5% large party service fee

All exclusive/full-venue buyouts are subject to prevailing tax, 19% gratuity and 5% large party service fee



3 COURSE FAMILY STYLE DINNER • \$60 (PER PERSON)

Starters • Choose Two

SPICY SHRIMP SCAMPI SKILLET

calabrian chile butter + rustic garlic toast + fresh lemon

-or-

ROASTED GARLIC HUMMUS

crispy chickpeas + warm garlic pita bread + fresh veggies

-or-

CHARCUTERIE BOARD

assorted cured meats & cheeses + marinated olives + foie gras & fig mousse + truffle honey + grainy mustard + fennel crisps

ADD A SALAD COURSE +5

Entrées • Choose Two

Onsite Selection Available for Groups up to 60 People.
Entree's Must be Pre-Selected for Groups Over 60 People.

TRUFFLE PENNE PASTA

peas + prosciutto + truffle cream

add chicken 6

-or-

HEARTH ROASTED SCOTTISH SALMON

simply roasted + steamed veggies + fresh lemon

-or-

HANGER STEAK

shoestring french fries + truffle aioli

Sides • Choose Two

SPICY HEARTH ROASTED BROCCOLINI

red onions + calabrian chili butter + crispy onions + fresh lemon

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

roasted garlic cream + 4 cheeses + crunchy garlic breadcrumbs

Dessert

FLOURLESS CHOCOLATE CAKE

white chocolate anglaise + vanilla ice cream

SEASONAL BREAD PUDDING

glazed donut bread pudding + seasonal toppings + vanilla ice cream

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12 LAYER CAKE

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3 COURSE FAMILY STYLE DINNER • \$70 (PER PERSON)

Starter • Choose One

CHARCUTERIE BOARD

assorted cured meats & cheeses + marinated olives + foie gras & fig mousse + truffle honey + grainy mustard + fennel crisps

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

ADD A SALAD COURSE +5

Entrées

Onsite Selection Available for Groups up to 60 People.
Entree's Must be Pre-Selected for Groups Over 60 People.

TRUFFLE PENNE PASTA WITH CHICKEN

peas + prosciutto + truffle cream

HANGER STEAK

shoestring french fries + truffle aioli

HEARTH ROASTED SCOTTISH SALMON

simply roasted + steamed veggies + fresh lemon

Sides • Choose Two

SPICY HEARTH ROASTED BROCCOLINI

red onions + calabrian chili butter + crispy onions + fresh lemon

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

roasted garlic cream + 4 cheeses + crunchy garlic breadcrumbs

Dessert

FLOURLESS CHOCOLATE CAKE

white chocolate anglaise + vanilla ice cream

SEASONAL BREAD PUDDING

glazed donut bread pudding + seasonal toppings + vanilla ice cream

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ULTIMATE 3 COURSE PLATED DINNER • \$90 (PER PERSON)

Shared for the Table

CHARCUTERIE BOARD

assorted cured meats & cheeses + marinated olives + foie gras & fig mousse + truffle honey + grainy mustard + fennel crisps

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

ADD A SALAD COURSE +5

Entrée

Onsite Selection Available for Groups up to 60 People.
Entrée's Must be Pre-Selected for Groups Over 60 People.

8OZ FILET

grilled jumbo shrimp

-or-

BAJA STRIPED BASS

grilled jumbo shrimp

-or-

TRUFFLE PENNE PASTA

grilled jumbo shrimp

Family Style Sides

SPICY HEARTH ROASTED BROCCOLINI

red onions + calabrian chili butter + crispy onions + fresh lemon

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

roasted garlic cream + 4 cheeses + crunchy garlic breadcrumbs

Dessert • Choose One

FLOURLESS CHOCOLATE CAKE

white chocolate anglaise + vanilla ice cream

SEASONAL BREAD PUDDING

glazed donut bread pudding + seasonal toppings + vanilla ice cream

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CHOICE OF: COOKIES & CREAM OR CHOCOLATE

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DINNER ENHANCEMENTS

SHELLFISH TOWER

poached maine lobster + black tiger shrimp + shucked oysters + mignonette + cocktail sauce + louis sauce + fresh lemons

MP

SEASONAL VEGETABLES AND GARLIC ROASTED HUMMUS

\$5 / Person

JUMBO SHRIMP COCKTAIL

spicy horseradish sauce + fresh lemon

\$10 / Person

WHOLE BEAST FEAST SUCKLING PIG

carved suckling pig + carolina mustard BBQ sauce + roasted apple butter + grilled country bread + apple quinoa salad + crispy chicharron pig skin

\$375 / Serves 10 People

MUNCHIES SHARED FOR THE TABLE • \$25 (PER PERSON)

FIRST 30 MINUTES

MEATBALLS

beef & pork meatballs + tomato gravy + toasted rustic bread

ROASTED GARLIC HUMMUS

crispy chickpeas + warm garlic pita bread + fresh veggies

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

LIGHT BITES SHARED FOR THE TABLE • \$35 (PER PERSON)

FIRST 30 MINUTES

ROASTED GARLIC HUMMUS

crispy chickpeas + warm garlic pita bread + fresh veggies

D.O.C. FLATBREAD

mozzarella + basil + tomato sauce

PEPPERONI PIZZA

spicy pepperoni + basil + marinara

MEATBALLS

beef & pork meatballs + tomato gravy + toasted rustic bread

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RECEPTION MENU

AVAILABLE FOR FULL VENUE BUYOUTS

PASSED MENU ITEMS

MINI SLIDERS 6.00 / piece

certified angus beef + pimento cheese + pickle sauce + onion + lettuce + tomato

AVOCADO TOAST 4.00 / piece

oven roasted tomatoes + olive oil + preserved lemon + artisanal toasted bread

MEATBALLS 6.00 / piece

beef & pork meatballs + tomato gravy + toasted rustic bread

VEGAN SLIDERS 6.00 / piece

vegan cheddar + fresh veggies + veganaise burger sauce

TUNA PIZZA 4.00 / piece

black garlic soy aioli + pickled pearl onions + white truffle

STATIONED MENU ITEMS

SHELLFISH TOWER mp

poached maine lobster + black tiger shrimp + shucked oysters + mignonette + cocktail sauce + louis sauce + fresh lemons

ORGANIC VEGGIES & HUMMUS 5.00 / person

seasonal vegetables and roasted jalapeno hummus

CHARCUTERIE & CHEESE BOARD 10.00 / person

assorted cured meats & cheeses + marinated olives + foie gras & fig mousse + truffle honey + grainy mustard + fennel crisps

SALAD STATION 6.00 / person • choose 2

caesar salad • apple & quinoa salad • watermelon salad

PIZZA STATION choose 3 20.00 / person

cheese • d.o.c • meatball • pepperoni • truffle mushroom • chef's seasonal selection

CARVING STATIONS

Requires \$150 Chef Attendant Fee

WHOLE BEAST FEAST 375 / serves 10 ppl

carved suckling pig + carolina mustard BBQ sauce + roasted apple butter + grilled country bread + apple quinoa salad + crispy chicharron pig skin

HERB CRUSTED ROAST BEEF TENDERLOIN 450 / serves 15 ppl

red wine jus + horseradish sauce + dinner rolls

SLOW ROASTED PRIME RIB 650 / serves 35 ppl

dry rub + rosemary au jus + dinner rolls

SIDE DISHES

 6 Per Person

SPICY HEARTH ROASTED BROCCOLINI

red onions + calabrian chili butter + crispy onions + fresh lemon

ROASTED GARLIC MASHED POTATOES

chives + sweet butter

MAC & CHEESE

roasted garlic cream + 4 cheeses + crunchy garlic breadcrumbs

DESSERT MINI BITES 65 per Dozen

Chef's Seasonal Selection of Miniature Desserts

Menu does not include beverage

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BEVERAGE OPTIONS

CONSUMPTION BAR

All Beverages are Based on Consumption and Added to the Final Bill
Restrictions can be applied to limit what your guests can order

BEER AND WINE PACKAGE

Two Hour Package of Draft Beer, House Red and White Wine, Soft Drinks, and Juices
\$35.00 Per Person +15 Per Additional Hour

ESSENTIALS BAR PACKAGE

Two Hour Package of House Brand Cocktails, Draft Beers, House Red and White Wine, Sparkling Wine, Soft Drinks, and Juices
\$45.00 Per person +20 Per Additional Hour

PREMIUM BAR PACKAGE

Two Hour Package of Premium Brand Cocktails, Wines by the Glass, Sparkling Wine, Draft and Bottled Beer, Soft Drinks, and Juices
\$55.00 Per Person +25 Per Additional Hour

+7 PER PERSON

Bottled Water, Specialty Cocktails, Redbull

Non-Alcoholic Beverage is Included in all Bar Packages

Bar Packages do not include Shots, Martini's, Redbull, or Bottled Water

Each Bar Package is based on up to 2 hours of service.

Bar Packages are Applicable to the Entire Group Guarantee

All non-exclusive groups are subject to prevailing tax,
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19% gratuity and 5% large party service fee

