



## PRIVATE DINING/GROUP MENUS

*"Our Most Precious Treasure is our Food!"*

FOR BOOKING INFORMATION PLEASE CONTACT  
GROUP SALES MANAGER AT (912) 233-2225  
[GROUPSALES@THEPIRATESHOUSE.COM](mailto:GROUPSALES@THEPIRATESHOUSE.COM)

SINCE 1753 THE PIRATES' HOUSE HAS BEEN ENTERTAINING VISITORS WITH A BOUNTY OF DELICIOUS FOOD, DRINK, AND ROUSING GOOD TIMES. LOCATED ONLY A SCANT BLOCK FROM THE SAVANNAH RIVER, THE PIRATES' HOUSE HAS BEEN NOTED AS A RENDEZVOUS FOR BLOODTHIRSTY PIRATES AND SAILORS FROM THE SEVEN SEAS.

THESE MENUS HAVE BEEN CULLED FROM OUR TALENTED CHEF'S VAST ARRAY OF SPECIALTIES WE ARE PROUD TO OFFER, AND REPRESENT OUR MOST POPULAR AND PLEASING MEALS. IN ADDITION TO THE SELECTIONS OFFERED, WE ARE CAPABLE AND WILLING TO CUSTOM DESIGN A MENU TO BEST SUIT YOUR PARTY'S SPECIFIC NEEDS.

## THE PIRATES' HOUSE LUNCH BUFFET

### THE PIRATES' HOUSE BUCCANEER BUFFET FOR GROUPS UNDER 30

\$18.95/ADULTS ..... \$13.00/CHILD (14 AND UNDER) PLUS TAX AND SERVICE CHARGE.  
*(\$24.33 INCLUSIVE/ADULT...\$16.69 INCLUSIVE/CHILD)*

WE HAVE BEEN PERFECTING OUR SOUTHERN LUNCH STAPLES OVER THE YEARS. WHILE WE'LL ALWAYS HAVE OUR AWARD WINNING FRIED CHICKEN, OTHER SELECTIONS VARY DAILY.

SOME OF THE TRADITIONAL SOUTHERN ITEMS YOU MAY SEE DAILY ARE FRIED CHICKEN, FRIED FISH, MACARONI & CHEESE, MASHED POTATOES & GRAVY, COLLARD GREENS, GREEN BEANS....AND MUCH MORE. WE ARE ALWAYS COOKING UP A DESSERT OF THE DAY TO SOOTHE YOUR SWEET TOOTH AT THE END OF YOUR MEAL.

SOME OF OUR KITCHEN CREW HAVE BEEN WITH US FOR OVER 30 YEARS! THEY ARE THE CAPTAINS BEHIND THE SOUTHERN INSPIRED DISHES WE SERVED ON OUR FAMOUS BUFFET!

AVAILABLE 7 DAYS A WEEK FROM 11 AM – 3 PM  
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS

FOR GROUPS OF 30 OR MORE WE WILL SET UP A PRIVATE BUFFET.  
PLEASE ASK FOR SELECTIONS.



Your *PRIVATE LUNCH BUFFET* will consist of 3 meats, 2 starches, 2 vegetables, biscuits, dessert of the day and sweet tea, unsweet tea and water.

**You can choose three (3) of the following:**

- Fried Chicken
- Baked Chicken
- Fried Tilapia
- Baked Tilapia w/ a lemon caper cream sauce
- BBQ Pulled Pork
- Roasted Pork Loin

For an additional \$3.50 per person Fried or Steamed Shrimp

**You can choose two (2) of the following:**

- Mashed Potatoes and Gravy
- Mac and Cheese
- Savannah Red Rice
- Sweet Potato Soufflé

**You can choose two (2) of the following:**

- Collard Greens
- Green Beans
- Corn
- Tomatoes & Okra

For an additional \$3.50 per person we can add an assortment of salads.

For an additional \$2.00 per person we can add a mixed green salad.

For an additional \$3.50 per person we can add an additional starch or vegetable.

For an additional \$5.00 per person we can add an additional meat.

## PRIVATE DINNER BUFFETS

AVAILABLE 7 DAYS A WEEK FROM 4 P.M.-9 P.M.  
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS.  
AVAILABLE ONLY TO GROUPS OF 30 OR MORE.

### SCHOONER BUFFET

\$24.00 PLUS TAX AND SERVICE CHARGE *(\$30.82 INCLUSIVE)*

SOUTHERN FRIED CHICKEN (MIXED PIECES), FRIED OR BAKED TILAPIA IN A LEMON CAPER CREAM SAUCE, ROAST PORK LOIN WITH NATURAL JUS, MASHED POTATOES & GRAVY, MACARONI & CHEESE, COLLARD GREENS, OKRA & TOMATOES  
DESSERT OF THE DAY

### MIZZEN BUFFET

\$31.00 PLUS TAX AND SERVICE CHARGE *(\$39.80 INCLUSIVE)*

ASSORTED SALADS (HOUSE SALAD, COLESLAW, & PASTA SALAD)  
SOUTHERN FRIED CHICKEN (MIXED PIECES), LEMON & DILL BAKED SALMON, ROASTED RED POTATOES, SAVANNAH RED RICE, CHOICE OF VEGETABLE (GREEN BEANS, COLLARD GREENS, OR OKRA & TOMATOES)  
DESSERT OF THE DAY

### CLIPPER BUFFET

\$44.00 PLUS TAX AND SERVICE CHARGE *(\$56.50 INCLUSIVE)*

#### SALADS:

HOUSE SALAD, COLESLAW, & PASTA SALAD

#### ENTRÉES:

FRIED & STEAMED SHRIMP, CRAB STUFFED FLOUNDER, SALMON CROQUETTES, SHRIMP N' GRITS, GRILLED SAUSAGE OR BBQ PULLED PORK

#### VEGETABLES:

CORN ON THE COB, HOPPIN' JOHNS, ROASTED RED POTATOES, STEWED OKRA & TOMATOES

#### DESSERTS:

BANANA PUDDING, & KEY LIME PIE SQUARES

### ITEMS YOU MAY ADD TO YOUR PRIVATE BUFFET:

PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

|                                  |            |
|----------------------------------|------------|
| STEAMED OR FRIED SHRIMP          | \$8/PERSON |
| ADDITIONAL VEGETABLES/STARCHES   | \$4/PERSON |
| ASSORTED SALAD BAR               | \$5/PERSON |
| ASSORTED DESSERTS                | \$5/PERSON |
| COFFEE STATION OR COFFEE SERVICE | \$3/PERSON |

## STUDENT/ SCOUT GROUP DINNER MENUS

INCLUDES LEMONADE OR ICED TEA AND FRESHLY BAKED BISCUITS.  
(VEGETARIAN AND VEGAN ENTRÉE AVAILABLE IN ADVANCE)

### PIRATE'S TREASURE

STUDENT GROUP & SCOUT BUFFET (MINIMUM OF 30)

\$18.00/CHILD (AGES 14 AND UNDER)... \$24/ADULT PLUS TAX AND SERVICE CHARGE  
(\$23.11 INCLUSIVE/CHILD... \$30.82 INCLUSIVE/ADULT)

SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE  
BAKED SALMON  
CHICKEN FINGERS  
FRIED POPCORN SHRIMP  
MACARONI & CHEESE  
MASHED POTATOES & GRAVY  
GREEN BEANS  
BANANA PUDDING

### SCOUT/STUDENT GROUP PLATED DINNER

ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE.  
\$19.00/CHILD (AGES 14 AND UNDER)... \$26/ADULT PLUS TAX AND SERVICE CHARGE  
(\$24.40 INCLUSIVE/CHILD... \$33.38 INCLUSIVE/ADULT)

STUDENT/SCOUT (AVAILABLE TO STUDENTS/SCOUTS AGES 14 AND UNDER ONLY)

HOUSE SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE (EACH SERVED WITH FRENCH FRIES):

FRIED SHRIMP OR CHEESEBURGER OR CHICKEN FINGERS

#### CHICKEN PARMESAN

GRILLED CHICKEN TOPPED WITH MARINARA & CHEESE. SERVED OVER LINGUINI.

BANANA PUDDING

CHAPERONE MENU (AVAILABLE TO SCOUTS/STUDENTS AGES 15 & OLDER AND ADULTS)

HOUSE SALAD WITH CHOICE OF RANCH OR WHITE BALSAMIC VINAIGRETTE

CHOICE OF ENTRÉE:

#### CHICKEN GUMBO

SAUTEED CHICKEN BREASTS AND ANDOUILLE SAUSAGE IN A CREOLE SPICED CLASSIC TOMATO AND OKRA BROTH. SERVED WITH SAVANNAH RED RICE.

#### FRIED SHRIMP SAVANNAH

FANTAILS LIGHTLY BREADED AND QUICKLY FRIED. SERVED WITH FRENCH FRIES, COCKTAIL & TARTAR SAUCE.

#### PARMESAN TILAPIA

TILAPIA FILET, PAN SEARED WITH A PARMESAN HERB CRUST AND FINISHED WITH A CITRUS BUTTER SAUCE. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE MEDLEY.

#### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE MEDLEY.

DESSERT: KEY LIME PIE OR PECAN PIE

## THE PIRATES' HOUSE FLEET OF PLATED DINNERS

AVAILABLE 7 DAYS A WEEK FROM 4PM - 9PM  
INCLUDES ICED TEA AND FRESHLY BAKED BISCUITS  
ENTRÉE SELECTIONS FOR EVERY GUEST MUST BE CALLED IN TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE  
FOOD SELECTIONS FOR YOUR GUESTS ARE NOT GUARANTEED IF WE DO NOT RECEIVE THE ENTRÉE SELECTIONS IN ADVANCE

### THE FRIGATE

\$32.00 PLUS TAX AND SERVICE CHARGE *(\$41.09 INCLUSIVE)*

#### HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

#### ENTRÉES:

*ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE:*

#### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

#### GEORGIAN PEACH GLAZED SALMON

SEARED CHILEAN SALMON FILLET TOPPED WITH A GEORGIAN PEACH GLAZE  
SERVED WITH MASHED SWEET POTATOES AND FRESH VEGETABLE

#### NEW YORK STRIP... 10 OZ. (COOKED TO A MEDIUM TEMPERATURE ONLY)

CHARBROILED NEW YORK STRIPLOIN TOPPED WITH A HOUSE GLAZE  
SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE.

VEGETARIAN & VEGAN ENTRÉE: PAN FRIED SOY TEMPEH SERVED WITH QUINOA PILAF AND FRESH VEGETABLE

#### DESSERT:

CHOICE OF SOUTHERN PECAN PIE OR KEY LIME PIE

## THE GALLEON

\$37.00 PLUS TAX AND SERVICE CHARGE (**\$47.51 INCLUSIVE**)

### HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBER, SHREDDED CARROTS, & CROUTONS WITH CHOICE OF HOUSE BUTTERMILK RANCH OR WHITE BALSAMIC VINAIGRETTE

OR

### SHE CRAB SOUP

A DELICIOUS BLEND OF CRABMEAT, SHERRY, & CREAM. A SAVANNAH TRADITION

### ENTRÉES:

CHOOSE 3 OF THE FOLLOWING FOR YOUR EVENT:

(ENTRÉE SELECTIONS REQUIRED TWO (2) BUSINESS DAYS PRIOR TO RESERVATION DATE)

**NEW YORK STRIP...** 12 oz. (COOKED TO A MEDIUM TEMPERATURE ONLY)

CHARBROILED NEW YORK STRIPLOIN TOPPED WITH A HOUSE GLAZE. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### HONEY PECAN FRIED CHICKEN

AWARD WINNING... OUR SIGNATURE HONEY PECAN SAUCE SERVED OVER PERFECTLY MARINATED FRIED CHICKEN. ACCOMPANIED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### JUMBO LUMP CRAB CAKE & BROILED SHRIMP

BAKED CRAB CAKE AND BROILED FANTAIL SHRIMP WITH A CITRUS BEURRE BLANC SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### SHRIMP N' GRITS

JUMBO SHRIMP SAUTÉED WITH LOCAL ANDOUILLE SAUSAGE, FRESH ONIONS & PEPPERS IN A LIGHTLY SPICED CREAM SAUCE. SERVED OVER ANSON MILLS STONE GROUND GRITS

### BLACKENED FRESH CATCH

OUR FRESH CATCH FISH SERVED BLACKENED WITH A LIGHTLY SPICED CREOLE GUMBO SAUCE OVER SAVANNAH RED RICE & CIDER BRAISED COLLARD GREENS

**SURF & TURF ...** 4 oz (COOKED TO A MEDIUM TEMPERATURE ONLY)

GRILLED FILET & BROILED SHRIMP SKEWER WITH A ROSEMARY JUS. SERVED WITH HOME-STYLE MASHED POTATOES AND FRESH VEGETABLE

### DESSERT:

CHOOSE 2 OF THE FOLLOWING FOR YOUR EVENT:

SOUTHERN PECAN PIE OR CHOCOLATE TORTE OR KEY LIME PIE

# THE BRIGANTINE

AVAILABLE TO GROUPS OF UP TO 60 PEOPLE

CREATE YOUR OWN MENU FROM YOUR OPTIONS BELOW

\$66.00 PLUS TAX AND SERVICE CHARGE (**\$84.74 INCLUSIVE**)

## FIRST COURSE

### CHOOSE 2:

SHE CRAB SOUP, SEASONAL MIXED GREEN SALAD, HOUSE SALAD, OR ICEBERG WEDGE SALAD

## SECOND COURSE

### CHOOSE 3:

#### PARMESAN ENCRUSTED GROUPER

FRESH GROUPER FILLET PAN SEARED WITH PARMESAN CHEESE AND FRESH HERBS. SERVED WITH A FRIED GRIT CAKE AND COLLARD GREENS

#### GRILLED FILET MIGNON & STUFFED LOBSTER TAIL

FILET MIGNON, GRILLED MEDIUM. SERVED WITH A CRAB STUFFED LOBSTER TAIL, HOME-STYLE MASHED POTATOES AND SAUTÉED SEASONAL VEGETABLES

#### JUMBO LUMP CRAB CAKE

BAKED JUMBO LUMP CRAB CAKES WITH A CITRUS BEURRE BLANC  
SERVED WITH SAVANNAH RED RICE AND BROCCOLINI

#### SEARED DUCK BREAST

SEARED MAPLE FARMS DUCK BREAST COOKED MEDIUM AND TOPPED WITH GREEN TOMATO CHOW CHOW. SERVED OVER WILD MUSHROOM RISOTTO AND SAUTÉED SEASONAL VEGETABLES

#### SALMON VERACRUZ

PAN SEARED ATLANTIC SALMON TOPPED WITH FRESH TOMATOES, CAPERS, ONIONS, PEPPERS & A SQUEEZE OF FRESH LIME. SERVED WITH BROCCOLINI AND ROASTED POTATOES

## THIRD COURSE

### CHOOSE 2:

#### FLOURLESS CHOCOLATE TORTE

GLUTEN FREE RICH CHOCOLATE CAKE TOPPED WITH WHIPPED CREAM

#### SWEET POTATO CAKE

TOPPED WITH CREAMY CHEESE FROSTING AND A PECAN CARMEL GLAZE

#### KEY LIME PIE

MADE WITH 100% FRESH KEY LIME JUICE. TOPPED WITH WHIPPED CREAM



**CHEF ATTENDED STATIONS**  
**REQUIRES A MINIMUM OF 30 GUESTS**  
PER PERSON PRICES DO NOT INCLUDE TAX AND SERVICE CHARGE

CHEF ATTENDANT \$35/STATION

**CARVING STATIONS**

|                         |                |
|-------------------------|----------------|
| BAKED VIRGINIA HAM      | \$6.00/PERSON  |
| ROASTED PORK LOIN       | \$7.00/PERSON  |
| PRIME RIB               | \$10.00/PERSON |
| NEW YORK STRIP LOIN     | \$9.50/PERSON  |
| ROASTED BEEF TENDERLOIN | \$12.00/PERSON |

**ORGANIC STONE GROUND GRIT BAR**

\$8 PER PERSON

ORGANIC STONE GROUND YELLOW GRITS SERVED WITH CHOICE OF FIVE TOPPINGS:  
POPCORN SHRIMP, SCALLIONS, TOMATOES, CHEDDAR CHEESE, DICED HAM, BLEU CHEESE,  
APPLEWOOD SMOKED BACON, ANDOUILLE SAUSAGE

**MASHED POTATO BAR**

\$8 PER PERSON

MASHED RED SKIN POTATOES SERVED WITH CHOICE OF FIVE TOPPINGS:  
SCALLIONS, APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, SOUR CREAM, POPCORN SHRIMP,  
DICED HAM AND RED EYE GRAVY

## HORS D'OEUVRES

(PRICED PER PIECE; DOES NOT INCLUDE TAX AND SERVICE CHARGE)  
(MINIMUM ORDER OF 1 QUART OR 25 PIECES PER ITEM)

|   |                                      |
|---|--------------------------------------|
| SEARED BEEF TENDERLOIN CROSTINI   | \$3.50                               |
| SWISS CHEESE, SHAVED RED ONIONS AND HORSERADISH SAUCE                         |                                      |
| HERB MARINATED CHICKEN CROSTINI   | \$3.00                               |
| SUN-DRIED TOMATO PESTO & GOAT CHEESE  |                                      |
| GRILLED SHRIMP CROSTINI   | \$3.50                               |
| BASIL PESTO & PARMESAN CHEESE   |                                      |
| CHICKEN OR SHRIMP TENDERLOIN SATAY  | \$3.00                               |
| THAI CHILI SAUCE  |                                      |
| APPLEWOOD BACON WRAPPED SHRIMP  | \$4.50                               |
| JUMBO SHRIMP WRAPPED WITH APPLEWOOD SMOKED BACON AND BROILED WITH SAGE BUTTER |                                      |
| SHRIMP & CRAB STUFFED BABY 'BELLA   | \$3.50                               |
| TOMATO BALSAMIC REDUCTION   |                                      |
| JUMBO LUMP CRAB CAKE  | \$6.50                               |
| SPICY RED PEPPER SAUCE  |                                      |
| TUNA TARTAR   | \$4.00                               |
| WASABI AIOLI & CUCUMBER RELISH SERVED ON A BLUE CORN CHIP                     |                                      |
| BLACK N' BLUE OYSTER  | \$4.00                               |
| BLACKENED OYSTERS TOPPED WITH BLUE CHEESE AND FINISHED IN THE OVEN            |                                      |
| SMOKED SALMON   | \$3.00                               |
| SMOKED SALMON WITH CREAM CHEESE & CHIVES ON TOASTED PITA POINT                |                                      |
| BLT FOCACCIA  | \$3.00                               |
| VINE RIPE TOMATO, CRISP BACON, AND SPINACH PESTO                              |                                      |
| LOW COUNTRY SPRING ROLL   | \$3.50                               |
| PULLED PORK & COLLARD GREENS WITH SPICY MUSTARD AND BBQ SAUCE                 |                                      |
| ROASTED PORK LOIN BISCUIT   | \$3.00                               |
| THIN-SLICED PORK, BBQ SAUCE AND SLAW  |                                      |
| JUMBO SHRIMP COCKTAIL   | \$4.50 OR \$115 FOR 30 PIECE PLATTER |
| WITH A SWEET PEACH COCKTAIL SAUCE   |                                      |
| CRAB & SHRIMP GUACAMOLE   | \$35/QUART                           |
| DICED TOMATOES & SCALLIONS ON BLUE CORN TORTILLA CHIPS                        |                                      |
| HOT HORSERADISH SPIKED CRAB DIP   | \$35/QUART                           |
| TOASTED PITA POINTS   |                                      |
| SMOKED GOUDA PIMENTO CHEESE   | \$28/QUART                           |
| SERVED WITH TOASTED BISCUITS  |                                      |
| SPINACH & ARTICHOKE DIP   | \$25/QUART                           |
| SERVED WITH CORN TORTILLA CHIPS OR TOASTED PITA POINTS                        |                                      |

## **Thank you for choosing The Pirates' House for your next event!**

**All group bookings/private events require a signed contract, deposit and menu selection. Parties less than 20 guests who request a private room will incur \$100 non-refundable room fee. Function space is not confirmed without the appropriate paperwork, and all bookings are considered tentative until the signed contract and deposit are received by the Sales Manager.**

Separate checks and ordering upon arrival from the restaurant menu are only available to parties of 20 or less guests.

Groups of 21 or more guests are required to choose a group menu and only one form of payment will be accepted. The person signing the contract, the Client, is responsible for final payment for the group booking/private event.

The Pirates' House guarantees the Client a room for their event. The Client can request a specific room, but specific rooms are not guaranteed.

The Pirates' House reserves the right to reallocate space in the following cases: increase or decrease in attendance, mechanical failures, accessibility for service or renovation and redevelopment projects.

The Pirates' House will not be responsible for any missing personal items either before, during or after an event.

### **Deposit / Room Charge**

A \$200 deposit is required at the time of booking. This deposit will be applied towards the event. The remaining payment is due at the close of the event.

Private groups ordering from the restaurant menu are required to pay \$100 non-refundable room charge. The room charge is required at the time of booking. The \$100 private room charge will not be applied to the event.

**Cancellation Policy:** A full refund will be issued if cancellation occurs prior to one month (30 days) of the event date. If cancellation occurs within one month (30 days) of the event date, the full deposit is forfeited.

### **Final Payment**

Only one form of payment will be accepted for the final balance the day of the event. If the group leaves before the final bill is presented, the card on file will be charged the balance.

## **Menu**

Groups of 21 or more guests are required to choose from one of the group menus. Please review all menu requirements before making your selection. Prices in parenthesis are inclusive of tax and service charge. A menu must be chosen before a Contract can be generated. Custom menus can be created in advance and require approval from the Chef and Sales Manager. A placeholder menu will be used for the initial contract and an updated contract must be signed when the custom menu is finalized. No outside food and/or beverage may be brought into The Pirates' House.

Menu changes must be completed by the week before the event date. Menu changes proposed by the Client within the week of their event are at the Chef's discretion.

Some plated dinner options require entree and dessert selections two (2) business days prior to the group's arrival. These selections are used to order the food for the Client's event. If the Client is unable to provide entree selections on the date required, food quantities are not guaranteed.

Buffet style meals are not "all you can eat." Enough food will be prepared to accommodate the Client's guaranteed number and 10% more.

Buffet style meals will be set out at the time requested by the Client, if no time is requested, the buffet will be out at the start time of the event. The food will be replenished accordingly and will be serviced for one (1) hour. All leftover food will be removed from the private room after one (1) hour.

A 20% Service Charge and applicable local and state taxes will be added to all food and beverage items and services.

Please note: Changes made may require an updated contract to be signed and returned in a timely manner. Changes requested by the Client will not be honored unless the updated contract is signed and received by the Sales Manager.

## **Guarantee and Final Confirmation**

The Pirates' House does not impose group size minimums or food and beverage minimums, unless a physical private bar will be set up for the event. The Client will determine the minimum for their event with the guaranteed number of guests they provide two (2) business days prior to the event date. This guarantee is the minimum the Client will be charged for at the time of their event. The Client will be billed based on whichever is greater, the guarantee or the number of guests that attend. In the event that the guest count is not updated two (2) business days prior to the reservation date, the Client will be billed based on whichever is greater, the original contracted guest count or the number of guests that attend. It is the Client's responsibility to update the Sales Manager on the number of guests attending the Client's event.

The Pirates' House reserves the right to substitute similar items for additional guests if the same product and ingredients are not available. If guest count at event exceeds 10% more than the guaranteed number food and event space may not be available.

**Room Charge**

The Pirates' House provides the Client use of one of our private dining rooms for two (2) hours with no room charge (unless you are booking a party with 20 or less). This does not include any set up time or break down time the Client may require. If the Client needs additional time in the room, to set-up or for the event itself, a request has to be made with the Sales Manager. The request has to be approved and a \$100 per hour Room Charge will be added to the contract. Room Charge varies depending on the day and season.

Please note: Additional time will only be offered in 1 hour increments.

**Decorations**

Any decorations are the responsibility of the Client and must be approved by the Sales Manager.

The Client will be provided with tables, chairs, white linen tablecloths, glasses, utensils, and white linen napkins for their event. Anything additional is considered decoration and must be approved by the Sales Manager.

No live flame candles will be allowed as decoration of the private dining room. Items such as glitter and confetti are prohibited. If decoration cleanup is necessary by The Pirates' House a \$150.00 will be charged to the Client.

Event related banners and signs may only be hung on freestanding poles. No items may be hung from the walls, brick, or woodwork at any time. Banners that cannot be hung safely and without damage to The Pirates' House will not be approved.

No items may be attached to any wall, floor, ceiling or windows with nails, staples, tape or any other substance in order to prevent damage to the fixtures or furnishings.

**Music/Entertainment**

No live music, DJs or entertainment will be allowed. No dance floors or stages may be built in the private dining room. Anything The Pirates' House deems "Live Entertainment" will be turned away and not allowed to set up for the Client's event at the Client's expense.

**Parking**

The Pirates' House has a designated number of spots in the parking lot shared with The Morris Center. Parking is on a first come, first served basis. Parking is not guaranteed for anyone, including private events. No overnight parking is allowed. Towing is enforced at the vehicle owner's expense. The Pirates' House accepts no responsibility for damage to vehicles, items removed from vehicles or vehicles removed from the parking lot overnight. If a Police officer is in the lot directing parking, the Client and their guests are expected to obey law enforcement in regards to parking.

**Food Allergies/Restrictions**

Most food allergies/restrictions can be accommodated by the restaurant. Advance notification by the Client is required in order to accommodate. If a special plate needs to be prepared by the Chef, this plate will be crafted in the price range of the group menu chosen by the Client.

**Audio Visual**

The Pirates House has the following available for rental:

DLP Projector (\$50)

Projection Screen (\$25)

Microphone (\$25); the microphone is only available for events in Captain Flint's Hall

Rental of equipment is for the two (2) hours allotted in the private dining room. Rental of equipment must be added to the Client's contract.

It is the responsibility of the Client to ensure that their presentation and equipment is compatible with the Projector. The Pirates' House will provide the appropriate connection cable and any extension cords.

The Client is welcome to bring their own A/V equipment with the approval of the Sales Manager.

**Alcohol**

All alcohol sales and hosted bars at The Pirates' House are based on consumption. All alcoholic beverage services must be handled by The Pirates' House. Alcohol not purchased through The Pirates' House is not permitted on property. Identification will be required; no one under the age of 21 will be served alcohol. The Pirates' House staff and any bartender on duty reserve the right to refuse service at any event. No shots and no shooters are served on the premises. All federal, Georgia, ATF, and local laws must be complied with and The Pirates' House staff reserves the right to halt alcohol consumption at any event at any time.

**Private Bar**

A Private Hosted or Cash bar may be set up in the Client's private dining room. The Sales Manager will provide a bar packet with pricing and policies. Cash bars accept cash only. The bartender on duty reserves the right to refuse service to anyone. Variety, availability, and prices of private bar selections are subject to change. Private Bar will be active for the two (2) hours of the Client's event, unless otherwise specified with the Sales Manager.

**Gift Shop**

We have a Gift Shop open to the public and groups. Any children visiting the Gift Shop with group events must be under adult supervision.

**Motorcoaches**

Motorcoaches cannot unload directly in front of the entrance. Groups arriving by motorcoach may unload passengers after taking the first right past the entrance. Motorcoach parking area is located at the back (South) side of the parking lot. Parking is not guaranteed. Motorcoaches are not allowed to park along the side of the large brown tent in the parking lot.

**To Go Food**

No to go boxes will be allowed for Buffet Style dinners. All leftover buffet food belongs to The Pirates' House, regardless of what and how much is left.

**Cake**

Client is allowed to provide their own cake for their event. A \$10 Cake Fee will be added to the final bill for bringing food into the restaurant. A place to display your cake along with serving utensils and plates will be included with the cake fee. Servers are not responsible for cutting the Client's cake.

**Coffee Service**

Group dinners include Sweet Tea, Unsweet Tea, or Water. Coffee Service may be added to the Client's event for an additional \$1.50 per person, based on the final guaranteed number. Coffee Service includes: regular and decaffeinated coffee, sugar, and creamer.

**Hors d'Oeuvres**

A minimum order of 25 pieces is required. All Hors d'Oeuvres must be ordered in advance. Additional orders placed within the week or the day of the event are at the Chef's discretion.

**School Groups**

Schools may choose one of the student-friendly group menus. Groups of 30 or more will be served the Pirate's Treasure buffet. Students with food allergies/restrictions must be able to self identify and an allergy list must be provided to the Sales Manager in advance.

**Tax Exempt**

Groups claiming tax exempt status must provide the proper documentation to the Sales Manager before the event date. The tax exempt form may need to be approved.