



Southern Char
STEAKHOUSE

BANQUETS & EVENTS

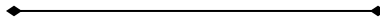
LET US PLAN
YOUR NEXT EVENT!

210 WEST CANAL STREET
PICAYUNE, MS 39466
(601) 798-2323

- Customized Dinner Menus • Unique Rehearsal Dinners • Distinctive Wedding Receptions • Cocktail Events • Fundraisers • Company Luncheons • Banquets • Reunions • Birthday Celebrations • Brunches • Catering •

Enjoy the culinary expertise and personalized service of Southern Char Steakhouse Restaurant and Bar for your next special occasion. Whether it's a formal dinner party, rehearsal dinner, cocktail or wedding reception, or casual get-together, we will handle everything to make sure your next event will be truly distinctive and memorable.

We have 1450 sq. ft. of beautifully decorated banquet room space that is designed to satisfy a diversity of individual taste, budget and décor.



SERVICES

We will provide you with an experienced staff for your event or special occasion, to include off-site locations. Black tie or casual attire.

- **Full Service**

Offering all the necessary or expected services

Our serving staff will take all food & beverage orders of guests, serve appetizers & entrees, refill all beverages, & cater to the guests needs during the duration of your event

- **Buffet / Serving Line**

Serving meals in which food is placed in a public area, in chafing dishes, and served to guests by members of the staff.

Our serving staff will take beverage orders & refill beverages during the duration of your event

- **Buffet / Self-Serve**

Serving meals in which food is placed in a public area, in chafing dishes, where guests generally serve themselves

Our serving staff will take beverage orders & refill beverages during the duration of your event

- **Professional Catering**

We also offer off-site catering in which Southern Char Steakhouse will provide everything needed for you event; tables, chairs, utensils, linens, etc.

- **Equipment Rentals**

Due to space restrictions, some equipment necessary for an event may be rented and the bill passed directly to the host. *This will be discussed prior to the event.*

BAR SERVICES & FEES

All guests MUST be 21 years of age to consume alcohol, order alcohol or enter the bar area and must present a valid ID, No exceptions.

Southern Char has two bar lounges, the main bar lounge is located in the front of the restaurant by the entrance. The main bar lounge has seating at the bar as well as table seating in the lounge. There is a second bar located towards the back of the restaurant near the Main Dining Room and Banquet Room. There is no lounge area or bar seating, however it used to accommodate events that require a private bar for their guests. Our bar areas are fully equipped and stocked with a large variety of wine, spirits, draft beer, and bottled beer.

- **Open-Bar:** Selected drinks have been paid for by the host or are prepaid through an admission fee. The host can choose a limited option for your guests.

- **Cash-Bar:** Guests buy drinks at menu price, rather than having them provided by the host of your event.

All Bar Service Fees will be discussed with Tim Hart

ROOM RENTAL & FEES

Southern Char can provide you with enough space to accommodate any event. These fees ensure private use of the Banquet Room and, or Main Dining Room for up to 5 hours and will be added to total event cost. *Any additional hours needed will be discussed with Tim Hart*

- **Banquet Room** Capacity: 50 Fee: \$75
- **Main Dining Room** Capacity: 75+ Fee: \$125
- **Main Dining Room & Banquet Room** Capacity: 100+ Fee: \$200
- **Building Rental *Private Events*** Contact Owner, Tim Hart

GUEST COUNT

An initial guest count will be given at time of booking. This count will be used to determine the date reservation fee. To ensure accurate ordering and staffing, a final guest count is required 7-days prior to the date of your event. After this time the guest count may increase by a maximum of five (5) percent, but a decrease will not guarantee a discount in the total fee.

Any pricing consideration given based on you initial guest count may be adjusted at the discretion of Southern Char Steakhouse should the increase/decrease of the final guest count warrant.

DATE RESERVATION FEE/PAYMENT

Southern Char Steakhouse requires a date reservation fee of 15% of total or \$200.00, due 30 days prior to the event date. If an event is booked within the 30 days of the event, reservation fee will be required at time of booking to secure your event. The date of your event is not secured without reservation fee paid. This fee will be deducted from your final bill.

Please inform Tim Hart or Jeremy Foulon how you expect to pay upon booking your event. Payment of the final bill must be paid at any time prior to event starting. Any balance from additional items requested by customer will be collected before the close of the event.

Tax and 18% Service Gratuity will be added to final bill.

All payments must be paid by Cash, Check, or Credit Card only.

MUSIC

You may provide your own music if you desire. The Banquet Room does have a stage area if needed for music equipment or presentations, etc. You may contract with a band, combo, or D.J. or you may bring your own music (CDs) which can be played through the restaurant sound system.

Any entertainment, musical or non-musical, must be approved by Tim Hart or Jeremy Foulon prior to event date.

Arrangements must be made with the band to close down early enough to be packed and out by 12:00 a.m. If for some reason you must remain after 12:00 a.m. an additional \$200 per hour will be charged.

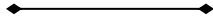
LIABILITY & LEFTOVER FOOD ITEMS

Southern Char Steakhouse will not be held liable for any damage to rented equipment or property /loss of property which may be caused by the customer's guests or other services providers retained by the customer.

Food items leftover after all guests in attendance have been served and the service time agreed upon has been fulfilled will be taken away with us at clean-up. Because of health and safety regulations and variables in maintaining safe temperatures and storage of food items, there will be no exceptions.

SERVICE GUARANTEE

Southern Char Steakhouse guarantees that all agreed upon services and menu items will be prepared and executed to the highest possible standards. We will be fully available to you with regards to questions, consultations or meetings with you or other service providers you may use for your event. Any changes with regards to our ability to provide any of the arranged services or menu items will be communicated to you as soon as possible.



We would love to take you on a tour of our restaurant before booking your event.
Contact anyone at Southern Char Steakhouse to arrange a tour.

Please consider us for your next event or come and dine with us any time!

Thank you,

Tim Hart
Southern Char Steakhouse



CONTACT US

210 West Canal Street
Picayune, MS 39466

Phone: 601-798-2323

Email: southerncharsteakhouse@yahoo.com

Web: www.southerncharsteakhouse.com

Facebook: www.facebook.com/southernchar

Owner, Tim Hart

Office: 601-749-9087

Cell: 601-916-4108

Email: timhart@southerncharsteakhouse.com

General Manager, Jeremy Foulon

Phone: 601-916-0660



APPETIZERS

Artichoke & Spinach Dip
topped with Monterey jack cheese & served with homemade chips

Bayou Broccoli
loaded with broccoli & cheddar cheese

Crawfish Kickers
bread crumbs, onion, & bell pepper stuffing & served with a special sauce

Fried Green Beans
crispy fried green beans served with ranch dressing

Prime Rib Pistolettes
prime rib served in between two toasted pieces of French bread

Stuffed Mushrooms
baked crab-stuffed mushroom caps in a garlic butter sauce

Crab Cakes
topped with our homemade crawfish etoufee

Hot Shrimp
boiled shrimp in a bowl of our special garlic cream sauce

Shrimp Cocktail

Chicken Wings

Appetizer Salad
two choices of dressing*

MAIN COURSE

SEAFOOD

Shrimp Alfredo with Penne Pasta

Pan Seared Ahi Tuna topped with Balsamic Glaze

Grilled or Blackened Tuna Steak

Grilled or Pan Seared Salmon topped with Lemon Cream Sauce

Fried or Grilled Catfish

Mahi Mahi

BEEF & CHICKEN

Prime Rib served with Au Jus & Horseradish Sauces

Ribeye • Filet • Sirloin

Beef Brisket

Grilled Smothered Chicken • Blackened Chicken Alfredo

SPECIAL DISHES

Char Burger Steak • Char Meat Loaf

Bacon wrapped Sirloin or Filet

Crawfish Etouffee

Chicken Florentine over Garlic Infused Pasta

Stuffed Bell Pepper

Surf n' Turf or Mini Surf n' Turf

Sweet n' Spicy Bacon Wrapped Chicken

Jambalaya

SIDES • DESSERTS • BEVERAGES

SIDES

Loaded Potato Casserole • Sweet Potato Casserole

Baked Potato • Sweet Potato

Au Gratin Potatoes

Steamed Vegetables • Grilled Asparagus • Green Beans

French Fries • Sweet Potato Fries

DESSERTS

White Chocolate Bread Pudding

Grandma Hart's Chocolate Pie

Pecan Pie

Homemade Cheesecake

BEVERAGES

Sweet & Unsweetened Iced Tea

Soft Drinks

Coca Cola Products

Coffee • Water • Bottled Water*

ALCOHOLIC BEVERAGES

Bar Menu Upon Request

All menu pricing will be discussed with Tim Hart during event consultation.

Southern Char
STEAKHOUSE



APPETIZERS

ARTICHOKE & SPINACH DIP

BAYOU BROCCOLI

CRAWFISH KICKERS

Appetizers - Buffet

Each Could Feed 2 People Comfortably: How Many Orders of Each?

ANY ONE ENTRÉE

9oz SIRLOIN WRAPPED IN BACON

GRILLED SMOTHERED CHICKEN

PAN SEARED AHI TUNA

• INCLUDES A SIDE SALAD & CHOICE OF ONE SIDE •

SIDES

LOADED BAKED POTATO

SWEET POTATO

STEAMED VEGETABLES

AU GRATIN POTATOES

DESSERT

WHITE CHOCOLATE BREAD PUDDING



Southern Char
STEAKHOUSE



Entrée

• served with choice of one side •

6oz Petit Filet • \$29

8oz Grilled Smothered Chicken Breast • \$23

8oz Grilled Tuna • \$23

Signature Sides

Loaded Potato Casserole

Sweet Potato Casserole

Steamed Vegetables

Desserts

White Chocolate Bread Pudding

Grandma Hart's Chocolate Pie

Kid's Option • Chicken Tenders & French Fries • \$14 per child

\$23 per person

\$29 per person *6oz Petit Filet*

plus tax & gratuity

* All Meals Include Side Salad & Non-Alcoholic Beverage *



Southern Char
STEAKHOUSE



~ Char Breakfast ~

choice of bacon or ham, pancake or biscuit

& two eggs cooked to order

~ Eggs Benedict ~

*buttermilk biscuit, poached eggs, canadian bacon,
& smoked tomato, topped with hollandaise sauce & served with creamy grits*

~ Steak & Eggs ~

*juicy ribeye grilled to order & two sunny side up eggs,
served with a choice of biscuit or toast*

