



MUNICIPAL GRAND

EVENT MENUS

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Spaces and Pricing



The image shows a modern, multi-level interior space. The mezzanine level, which is the focus, features a glass railing and is decorated with blue and white mosaic tiles. Below the mezzanine, there are several tables and chairs, including a curved booth with a light-colored cushioned backrest. The space is lit by large, cylindrical pendant lights with a copper-colored finish. A bar area with a glass display case is visible on the left. The overall design is contemporary and sophisticated.

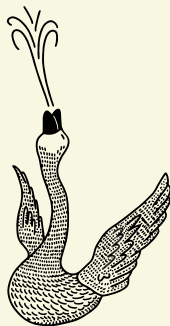
Municipal Bar

MEZZANINE

UP TO 60 PEOPLE

Municipal Bar Mezzanine

UP TO 60 PEOPLE



Sunday-Wednesday	No room rental fee
	\$1,600 F&B minimum
	Broughton Package*: \$29/person for 2 hours, \$19/additional hour
Thursday-Saturday	\$1,000 room rental fee
	\$1,800 F&B minimum
	Broughton Package*: \$29/person for 2 hours, \$19/additional hour

*see p.16
24% service charge and 7% sales tax will be applied to all food and beverage items, room rental fees and miscellaneous charges - 3% liquor tax may apply.









THE HOT EYE

UP TO 65 PEOPLE

The Hot Eye

UP TO 65 PEOPLE

Monday-Wednesday

\$1,750 room rental fee
\$4,000 F&B minimum for 2 hours
minimum

Broughton Package*:
\$58/person for 2 hours
\$19/additional hour

Hot Eye Package (full outlet
menu): \$68/person for 2 hours
\$24/additional hour

Thursday-Sunday

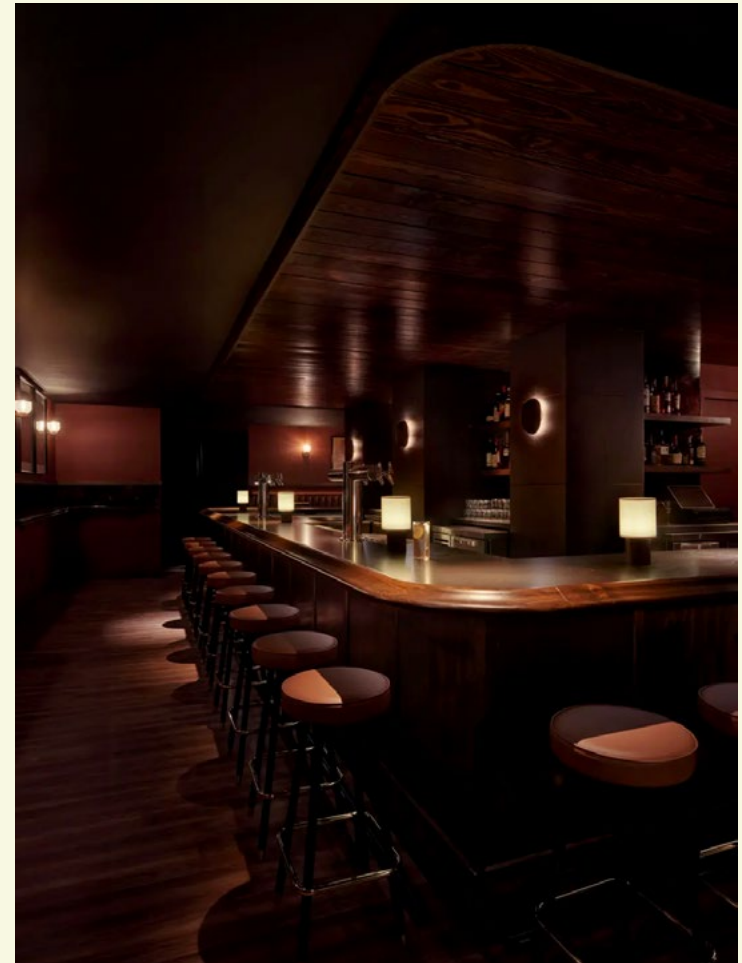
\$2,750 room rental fee
\$4,000 F&B minimum for 2 hours

Broughton Package*:
\$58/person for 2 hours
\$19/additional hour

Hot Eye Package (full outlet
menu): \$68/person for 2 hours
\$24/additional hour

*see p.16
24% service charge and 7% sales tax will be applied to all food and beverage items, room rental fees and miscellaneous charges - 3% liquor tax may apply.











UP TO 85 PEOPLE

Sun Club

UP TO 85 PEOPLE

Please note that if weather is not cooperating, the event will be conducted on the mezzanine.

Monday-Wednesday

\$500 room rental fee.
\$1,500 F&B minimum for 2 hours

Broughton Package*:
\$58/person for 2 hours
\$19/additional hour

Sun Club Package (full outlet menu): \$68/person for 2 hours
\$24/additional hour

Thursday-Sunday

\$1,500 room rental fee

\$2,000 F&B minimum for 2 hours

Broughton Package*:
\$58/person for 2 hours
\$19/additional hour

Sun Club Package (full outlet menu): \$68/person for 2 hours
\$24/additional hour

*see p.16

24% service charge and 7% sales tax will be applied to all food and beverage items, room rental fees and miscellaneous charges - 3% liquor tax may apply.





A waiter in a white shirt and green sash is holding a silver tray with various drinks. The tray contains a tall flute glass of sparkling wine, a margarita with lime, a cocktail with a straw, and a glass of orange juice. The background is a blurred bar setting.

Beverage Offerings

Broughton Package



CHOOSE 3 CLASSIC COCKTAILS

Old Fashioned
Margarita
Espresso Martini
Classic Martini
Moscow Mule
Cosmopolitan
Paloma
Aperol Spritz



CHOOSE 3 BEERS

Peach State Lite
High Life Pony's
Tecate Mexican Lager
Tropicalia IPA
Guinness
Compass Rose IPA



CHOOSE 3 WINES

Crémant, De Chanceny, Brut, Loire, FR (Sparkling)
Rosé, Domaine Migot, Brut Rosé, Lorraine, FR (Sparkling)
Riesling, FUSO + Seckinger 'GLAS', Pfalz, GER
Arneis, Angelo Negro, Piedmont, IT
Chardonnay, Winderlea, Willamette, OR
Pinot Noir, Division Wine Co. "Yama", Portland, OR
Cab Franc, Château Yvonne, Saumur-Champigny, Loire, FR
Nebbiolo, Giacometto Bruno, Piedmont, IT
Malbec, 2021 Manos Negros "Stone Soil", Mendoza, ARG

Well spirits

Vodka: Ketel One
Gin: Fords
Tequila: El Tequileno
Mezcal: Siete Misterios
Bourbon: Old Grand Dad
Rum: Don Q

Non-alcoholic

Coke, diet coke, sprite,
ginger-ale, gingerbeer, club
soda, tonic



Cocktail Classes

\$600 for 1-6 guests
\$1000 for 7-10 guests
1 bartender per cocktail class

Minimum 2 weeks' notice
for scheduling purposes



Culinary Offerings

A group of people are gathered in a modern lounge setting, seated on a light-colored sofa around a low wooden coffee table. The table is laden with a variety of culinary offerings, including a large bowl of fresh salad with shrimp, a plate of fries, a sandwich, a burger, and several small bowls of dips and sides. There are also several cups of coffee, including a latte with a heart-shaped foam design, and a bottle of beer chilling in a metal bucket. The atmosphere is relaxed and social, with the text 'Culinary Offerings' overlaid in a large, white, serif font.

Culinary Offerings

PASSED HORS D'OEUVRES OR STATIONED

Price per 20ea. | Minimum order of two selections

- Olive Tapenade Tartlets** - herbed feta | \$76
- Classic Shrimp Cocktail** - house cocktail sauce | \$85 ^{GF, DF}
- Bacon-Wrapped Dates w/ Ricotta** | \$83 ^{GF}
- Mini Brie bites** - fig jam, raspberry | \$76 ^{V, GF}
- Sesame Ahi Wonton*** - cucumber and soy ginger glaze | \$83 ^{GF}
- Beef Tartare*** - crispy brioche, kewpie mayo, lemon, capers | \$95
- Croquette** - mortadella, nduja Pomodoro, gouda, pistachio | \$81
- Hashbrown and Caviar*** - egg yolk jam | \$120

STATIONED OFFERINGS

Price per person, 20 persons minimum

- Beef Sliders** - creekstone beef, american cheese, aioli | \$14
- Crispy Chicken Sliders** - hot honey and pickles | \$14
- Crudit ** - seasonal raw and grilled vegetables, yogurt dip | \$15 ^V
- Mezze Platter** - *serves 20 people*
hummus, labneh, olives, flat bread, baby carrot, cucumber, and marinated artichokes | \$150
- Charcuterie*** - *serves 20 people*
chef's selection of 3 meats and cheeses, seasonal fruits and vegetables, flat bread crackers | \$150

Vegan/vegetarian options are available upon request.

GF gluten free/gluten free option

V vegetarian/vegetarian option

24% service charge and 7% sales tax will be applied to all food and beverage items, room rental fees and miscellaneous charges - 3% liquor tax may apply.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.











Meeting Rooms

MUNICIPAL
GRAND

×

The Malin

SAVANNAH

Municipal Grand has partnered with The Malin for an exclusive collection of meeting space offerings.

Those who book a group room block (5 or more rooms) at Municipal Grand are able to reserve meeting spaces at The Malin - at discounted pricing. Meeting and event requests are fully coordinated by our sales team - ensuring frictionless access to The Malin's beautifully designed meeting and social spaces.



Springfield Library

\$234/hr or \$1,870/day

37 people seated

50 people reception style

Each room is equipped with fully integrated AV for video conferencing and screen sharing.

All event bookings include complimentary beverages and onsite support. Breakfast and Lunch catering by Municipal Grand are available upon request at \$30/pp



Charlton Room

\$85/hr or \$680/day

Up to 12 people

Please note that The Malin is located .6 miles from Municipal Grand. Complimentary transportation is available upon request.



Jones Room

\$64/hr or \$510/day

Up to 10 people

Each room is equipped with fully integrated AV for video conferencing and screen sharing.

All event bookings include complimentary beverages and onsite support. Breakfast and Lunch catering by Municipal Grand are available upon request at \$30/pp



Gordon Room

\$51/hr or \$408/day

Up to 8 people

Please note that The Malin is located .6 miles from Municipal Grand. Complimentary transportation is available upon request.

The background of the slide features a repeating pattern of stylized swans in a light beige color. Each swan is depicted in profile, facing left, with its wings slightly raised and its tail feathers fanned. The swans are arranged in a grid-like fashion, creating a subtle, elegant texture across the entire slide.

We look forward to welcoming you soon.

Cheers!

To ensure your inquiry is received by our Sales Team, please
fill out our *Request for Proposal* form [HERE](#).

Our Sales Team can also be reached at (912) 456-1760 / ex. 3