

BEVERAGE OPTIONS

Non-Alcoholic Beverages *

Fresh Brewed Coffee	\$1
Iced Tea	\$1
Soft Drinks (Assorted selection)	\$1

Alcoholic Beverages & Bar Service

Cash Bar Option

You may offer up to 15 types of liquor, 3 bottled beer selections and 4 wine options from which your guests can make purchases. Price paid by your guest is based on current house price.

Host Sponsored Open Full Bar Options*

Standard	\$20
Absolute Vodka, Bacardi Rum, Captain Morgan, Tangeray Gin, Patron, Jose Cuervo, 1800, Jack Daniels, Jim Beam, Dewar's, Johnny Walker Red, Well Vodka, Well Rum, Evan Williams 3 Bottled Beer Selections (Domestic) 4 Types of Wine—2 red, 2 white (House Brands)	
Premium	\$27
Grey Goose, Conviction Bourbon, Bombay Sapphire, Mount Gay Rum, JW Black, Absolute Vodka, Bacardi Rum, Captain Morgan, Tangeray Gin, Patron, Jose Cuervo, 1800, Jack Daniels, Jim Beam, Dewar's, Johnny Walker Red, Well Vodka, Well Rum, Evan Williams 3 Bottled Beer Selections (Local or Domestic) 4 Types of Wine—2 red, 2 white (House or Premium)	

Host Sponsored Open Bar Wine & Beer Options*

Standard	\$15
3 Bottled Beer Selections (Domestic) 4 Types of Wine—2 red, 2 white (House Brands)	
Premium	\$20
3 Bottled Beer Selections (Local or Domestic) 4 Types of Wine—2 red, 2 white (House or Premium Brands)	

Bar Service Fee

There is a minimum \$100 bar service fee for each bar arranged for your special event. This fee covers one bartender for four hours of service, setup/teardown service, and all glassware. Additional requested services could result in additional fees.

GENERAL USAGE GUIDELINES



For smaller intimate gatherings, the **Old Well Patio** is available (excluding Friday and Saturday) for groups of less than 40. Named after the hand-built stone well uncovered by workers during construction, the covered patio was designed around it. The climate controlled area can be utilized year-round.

For larger groups up to 150, your guests can enjoy **The Finishing Room** on the second level of our building. This private dining and entertainment area can be accessed by elevator or use of the grand stairway.

- You may begin decorating the rented space at noon the day of the event. If earlier access is needed, a facility representative can provide entry at 7:00am the day of the event for a fee of \$100. The representative will be available until noon. Nails, hooks, tacks, tape, glue, sticky tack or screws into any part of the facility is prohibited. No decorations of any kind shall be attached to walls, floors, ceilings, drapes, doors, doorframes or tables.
- We allow outside music in the form of a band or DJ with prior discussion and certain circumstances. We also allow outside specialty cakes to be brought in for your guests to enjoy; however, we will be glad to provide pricing for our house desserts.
- 73 & Main has an array of AV and event equipment available to support your event including microphone, podium, projector, projection screen and/or speakers. The usage fee for this equipment is \$125. We strongly suggest that you plan to test your required A/V equipment prior to the day of your event. A dance floor is available but not required. A fee of \$150 covers installation and use.
- Required Linen and Cleaning Fee for all special events held in The Finishing Room: For group size of 50 and under, the fee is \$150. The fee for group sizes greater than 50 is \$250.
- We can not offer separate checks on party sizes larger than 30 people.
- An 18% gratuity is added to all party sizes larger than eight people. The gratuity is based on your bill's subtotal before tax.
- Your total payment (excluding gratuity) will be subject to the 7% current state and local sales tax.
- To secure a date for your special event: A \$500 nonrefundable commitment deposit is collected by 73 & Main at the time of your reservation along with a completed Scheduling Request Agreement and a Financial Summary. We use the total number of CONFIRMED guests to calculate the total payment due. Please provide us with a confirmed number of guests and make your final payment no later than seven calendar days before your event. The amount of the commitment deposit will be applied to reduce your final payment.



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Special Events Information



APPETIZER STATIONS*

Ahi Tuna Display	\$6
Mini Crab Cakes	\$6
Calamari	\$4
Charcuterie Display	\$5
<small>Specialty cured meats and cheeses, whole grain mustard, fresh bacon jam, marinated olives and roasted red peppers, served with grilled baguette</small>	
Cheese & Vegetable Crudit�	\$3
Chicken Wing Dip	\$3
Chicken Wings	\$6
<small>Buffalo or BBQ Ranch or Blue Cheese</small>	
Firecracker Shrimp	\$4

BUTLERED HORS D'OEUVRES*

Firecracker Shrimp	\$4
Cheese Toast	\$3
Bruschetta	\$3



***This is a per person charge.**

We use the total number of CONFIRMED guests to calculate the total payment due. Please provide us with a confirmed number of guests no later than seven calendar days before your event.

BUFFET OPTIONS*

Buffet Option A / \$17

Choose 1 Salad	Mixed Greens with Rolls and Whipped Butter Caesar Salad with Rolls and Whipped Butter
Choose 1 Vegetable	Fire Roasted Mixed Vegetables Green Beans Asparagus Broccoli
Choose 1 Starch	Red Skin Mashed Potatoes Potato Cakes Bowtie Pasta Marinara Bowtie Pasta Pesto & Fire Roasted Veggies Bowtie Pasta A La Vodka Sauce
Choose 1 Protein	Chicken & Mushrooms Chicken Marsala Chicken Francese Pork Tenderloin with Mushroom Demi Glaze

Buffet Option B / \$14

Choose 1 Salad	Mixed Greens with Rolls and Whipped Butter Caesar Salad with Rolls and Whipped Butter
Choose 1 Side	Fire Roasted Mixed Vegetables Green Beans Asparagus Broccoli Fire Roasted Pesto Pasta Bowtie Pasta A La Vodka Sauce Bowtie Pasta Alfredo Bowtie Pasta Marinara
Choose 1 Protein	Italian Marinated Chicken Hand Rolled Meatballs Fried Cod

Add a Carving Station*

Prime Rib	\$5
Herb Roasted Pork Tenderloin	\$4
Honey Baked Ham	\$3

Add an Item From The Sea*

Norwegian Salmon with Lemon Caper Butter	\$5
Shrimp Scampi	\$4

SIT DOWN DINNER OPTIONS*

All entrees are served with mixed green salad, red skin mashed potatoes, and dinner rolls with whipped butter.

\$20 Menu Option

12 ounce Prime Sirloin
Chicken with Mushroom Demi Glaze
Fish and Chips
Fire Roasted Veggie Pesto Pasta

\$25 Menu Option

12 ounce Prime Rib
Bone-In Pork Chop
Crab Stuffed Trout
Tortellini with Vodka Sauce

\$30 Menu Option

8 ounce Filet
Pecan Encrusted Salmon
Tortellini with Shrimp
20 ounce Bone-In Pork Chop

\$40 Menu Option

8 ounce Filet with Jumbo Lump Crab Cake
Cowboy Cut Bone-In Ribeye
Halibut with Butter Poached Jumbo Lump Crab Meat
Crab Stuffed Bone-In Pork Chop
Cioppino—Mussels, Crab Meat, Shrimp, and Calamari tossed in Fresh Linguini with a Seafood Marinara