

*The Den*  
*Private Reservations*  
**EVENT GUIDELINES**



- Group sizes ranging from 19 - 30 guests
- Contracted Pre-selected Menu Required
- Private Dining Room and Bar
- Open bar packages available

### **PRICING**

- Liquor is subject to a 16% state sales tax. An 11% sales tax will be added to all food and non-alcoholic beverage charges.
- A 26% service charge will be added to the final bill.
- All payments made with a credit card, will be subject to a 2.45% surcharge to offset expenses incurred by the Hotel in processing your payment.
- A 2.5% culinary service charge on food has been added to your bill to support equitable culinary wages.

### **PAYMENT**

- The balance of your bill must be paid in full prior to your event either by the card on file or by check.
- If paying by check please mail or drop off to: 181 Church Street, Charleston, SC 29401, Attention: Accounting Department. Checks should be made out to Hotel Emeline and include your name as well as event date.
- A credit card authorization form must be filled out regardless of method of payment.
- Any outstanding balances incurred on the evening of the event from the purchase of additional items, either by the host or their guests, are the responsibility of the host and will be closed to the card on file if not paid for prior to leaving the event space.

### **GUARANTEES**

- Frannie and The Fox requires final notification of the guaranteed minimum number of guests attending 3 days prior to your scheduled reservation.
- You may increase, but not decrease, the number of guests within the 3 day window.
- The final bill will be calculated using the guaranteed minimum agreed upon number of guests.

### **MENU SELECTION**

- A pre-selected menu is required for all private events.
- Please email your menu selections no later than 2 weeks prior to the scheduled reservation date.

### **AUDIO VISUAL**

- We work exclusively with Encore as our audiovisual provider. Our representative can go over all questions including set up and pricing.
- The use of an outside audio-visual company will incur a charge of \$250 added to the final bill.

### **SEASONAL DECOR**

- The Den is subject to be decorated for holidays and promotions. Any seasonal or promotional decor will not be removed regardless of the nature of your event.

### **OUTSIDE FOOD AND BEVERAGE POLICY**

- **CAKE CUTTING FEE:**  
Outside desserts are permitted and will be subject to a \$5 per person " Cake Cutting Fee" alongwith applicable tax and service charge.
- **CORKAGE FEE:**  
A Corkage Fee of \$25 per bottle will be applied to any outside wine brought in, with a maximum of 5 bottles allowed per reservation. Applicable taxes and service charge apply.

# frannie & the fox

## The Den

**PRIVATE**  
*Family Style*  
*Breakfast Menu*  
**\$40 ++ PER PERSON**

All dishes are served in courses and placed in the center of the table to be shared.

The kitchen prepares multiple portions of each dish based off your guest count.

\$15 ++ PER PERSON ADD ON

*Unlimited*

**DRIP COFFEE**

**TEA**

**JUICE**

Alcoholic Beverages and Speciality Coffees  
Priced on Consumption.

## *Choose 5 Selections*

### **CLOCK IN BREAKFAST**

scrambled eggs, breakfast sausage & bacon, fruit, hashbrowns

### **EGGS FLORENTINE**

spinach, rosemary hollandaise, poached egg

### **BAGEL & LOX**

ruby's assorted bagels, house smoked salmon, pickled onion, fresh dill, cream cheese caper spread

### **AVOCADO TOAST**

house made bread, smashed avocado, crispy shallots, oregano

### **BISCUITS & FENNEL SAUSAGE GRAVY**

cacio e pepe gravy, rosemary

### **POLENTA & PRAWNS**

marsh hen mills yellow grits, local shrimp, amatriciana

### **CORNMEAL + BUTTERMILK PANCAKES**

sorghum butter, maple syrup

### **OVERNIGHT OATS**

rolled oats, crème fraîche, vanilla

### **BAKERY BASKET**

daily assorted pastries

**\*Eggs come as listed preparation,  
no substitutions.**

**\* GLUTEN FREE BREAD UPON REQUEST \***

**\*Please specify any dietary restrictions or  
food allergies during the menu selection process.**

# frannie & the fox

The Den

## PRIVATE Family Style Brunch Menu \$55 ++ PER PERSON

All dishes are served in courses and placed in the center of the table to be shared.

The kitchen prepares multiple portions of each dish based off your guest count.

### COURSE 1

3 Small Plates

### COURSE 2

3 Brunch Plates

\*Steak +\$5 pp

### COURSE 3

3 Pizzas

\* GLUTEN FREE BREAD UPON REQUEST \*

\*Eggs come as listed preparation,  
no substitutions.

\*Please specify any dietary restrictions or food allergies during the menu selection process.

*small plates - choose 3*

**TODAY'S MOZZARELLA**  
benton's country ham, giardiniera

**BLUE CRAB FRITTERS**  
mascarpone, calabrian chili

**BEEF & PORK MEATBALLS**  
whipped ricotta

**PIZZAIOLO CHOPPED SALAD**  
oregano vinaigrette, pepperoni

**CAESAR SALAD**  
black pepper vinaigrette, lemon croutons, pecorino

**STRAWBERRY STICKY BUN**  
lemon cream cheese icing

**BAKERY BASKET**  
assortment of house pastries, cultured butter, homemade jam

**OVERNIGHT OATS**  
rolled oats, crème fraîche, vanilla

*brunch - choose 3*

**WOOD OVEN BAKED EGGS**  
shakshuka, mushroom, potato crisps, parmesan, roman bread

**POLENTA & PRAWNS**  
marsh hen mills yellow grits, local shrimp, amatriciana

**CORNMEAL AND BUTTERMILK PANCAKES**  
sorghum butter, maple syrup

**COTOLETTA STEAK & EGGS + \$5 PP**  
red eye gravy, confit potatoes, sunny egg

**BISCUITS & FENNEL SAUSAGE**  
cacio e pepe gravy, rosemary

**AVOCADO TOAST**  
house made bread, smashed avocado, crispy shallots, oregano  
*\*optional scrambled egg add on (must be whole dish)*

**CLOCK IN BREAKFAST**  
scrambled storey farms eggs, house made toast, bacon and sausage, hash browns

*pizza - choose 3*

**MARGHERITA**  
house mozzarella, tomato, basil

**TALEGGIO**  
burnt honey, black pepper

**PEPPERONI**  
smoked mozzarella, oregano

**PUTTANESCA**  
smoked mozzarella, kalamata olives, anchovies

**MUSHROOM**  
raven farms mushroom ragu, fontina, crispy onion



# Brunch Beverage Packages

## Silver Package

\$40 PP

3 HOURS OF SERVICE

\$12 PER PERSON FOR EACH ADDITIONAL HOUR

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### INCLUDES MIMOSA

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Gold Package

\$50 PP

3 HOURS OF SERVICE

\$14 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

NEW AMSTERDAM VODKA  
CITADELLE GIN  
FOUR ROSES BOURBON  
RITTENHOUSE "BOTTLED-IN-BOND" RYE  
LUNAZUL TEQUILA  
DON Q CRISTAL RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Platinum Package

\$60 PP

3 HOURS OF SERVICE

\$16 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

TITOS HANDMADE VODKA  
HAT TRICK GIN  
MAKERS MARK BOURBON  
VIRGIL KANE RYE  
PATRON TEQUILA  
TEN TO ONE RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Included Cocktails

GOLD + PLATINUM PACKAGES ONLY

### 1 & 1'S

OLD FASHIONED  
MARGARITA  
MARTINI  
TOM COLLINS  
MOSCOW MULE  
FRENCH 75  
GIMLET  
PALOMA  
MIMOSA  
BLOODY MARY

*On Consumption  
Available Upon Request*

# frannie & the fox

The Den

## PRIVATE Family Style Lunch Menu \$45 ++ PER PERSON

All dishes are served in courses and placed in the center of the table to be shared.

The kitchen prepares multiple portions of each dish based off your guest count.

### COURSE 1

1 Salad  
add protein +\$3 per person  
+  
2 Pizzas

### COURSE 2

2 Sandwiches  
+  
2 Sides

\*OPTIONAL ADD ON: \$5 PER PERSON

### COURSE 3

1 Dessert

\* GLUTEN FREE BREAD UPON REQUEST \*

\*Please specify any dietary restrictions or food allergies during the menu selection process.

\* Is or can be made Gluten Free.

*salad - choose 1*

#### CAESAR SALAD\*

black pepper vinaigrette, lemon croutons, pecorino

#### PIZZAIOLO CHOPPED SALAD\*

oregano vinaigrette, pepperoni

#### ROASTED BEET SALAD\*

red grapes, goat cheese, beet vinaigrette, watercress

Add protein + \$3 per person

+CHICKEN BREAST

+SHRIMP

*pizza - choose 2*

#### MARGHERITA

house mozzarella, tomato, basil

#### TALEGGIO

burnt honey, black pepper

#### PEPPERONI

smoked mozzarella, oregano

#### PUTTANESCA

smoked mozzarella, kalamata olives, anchovies

#### MUSHROOM

raven farms mushrooms ragú, fontina, crispy onion

*sandwiches - choose 2*

#### PORCHETTA ON ROMAN\*

porchetta, taleggio, watercress, burnt honey

#### MEATBALL ON PANUOZZO

beef & pork meatball, house mozzarella, basil aioli, parmesan reggiano, arugula

#### SALUMI ON PANUOZZO

mortadella, genoa salami, capicola, chopped salad mix, oregano vinaigrette, red onion, heirloom tomato, sharp provolone

#### BUTTERNUT SQUASH ON ROMAN\*

brown butter, baby kale, calabrian chili pesto

*sides - choose 2*

#### FIRE ROASTED BRASSICA\*

cauliflower, broccolini, pickled fennel, pistachio, buttermilk vinaigrette

#### ROTINI PASTA SALAD

sun dried tomatoes, raven farms mushrooms, celery, sherry vinaigrette

#### GIGANTE BEAN ANTIPASTO\*

castelvetrano olives, fennel, pickled onion

*dessert - choose 1 (optional add on)*

#### LIMONCELLO OLIVE OIL CAKE\*

seasonal fruit, herbs, citrus curd

#### STRAWBERRY NUTELLA CANNOLI

ricotta, mascarpone, chocolate chips, hazelnut

*On Consumption  
Available Upon Request*

*Silver Package*  
**\$40 PP**

3 HOURS OF SERVICE  
\$12 PER PERSON FOR EACH ADDITIONAL HOUR

**WINE**

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

**INCLUDES MIMOSA  
BEER**

SEASONAL IPA  
SEASONAL LAGER

*Gold Package*  
**\$50 PP**

3 HOURS OF SERVICE  
\$14 PER PERSON FOR EACH ADDITIONAL HOUR

**LIQUOR**

NEW AMSTERDAM VODKA  
CITADELLE GIN  
FOUR ROSES BOURBON  
RITTENHOUSE "BOTTLED-IN-BOND" RYE  
LUNAZUL TEQUILA  
DON Q CRISTAL RUM

**WINE**

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

**BEER**

SEASONAL IPA  
SEASONAL LAGER

*Platinum Package*  
**\$60 PP**

3 HOURS OF SERVICE  
\$16 PER PERSON FOR EACH ADDITIONAL HOUR

**LIQUOR**

TITOS HANDMADE VODKA  
HAT TRICK GIN  
MAKERS MARK BOURBON  
VIRGIL KANE RYE  
PATRON TEQUILA  
TEN TO ONE RUM

**WINE**

POGGIO COSTA, PROSECCO MASSEY DACTA, SAUVIGNON  
BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

**BEER**

SEASONAL IPA  
SEASONAL LAGER

*Included Cocktails*

GOLD + PLATINUM PACKAGES ONLY

**1 & 1'S**  
**OLD FASHIONED**  
**MARGARITA**  
**MARTINI**  
**TOM COLLINS**  
**MOSCOW MULE**  
**FRENCH 75**  
**GIMLET**  
**PALOMA**  
**MIMOSA**  
**BLOODY MARY**

*Add On  
Punch Bowls*

SERVES 6 - 8 GUESTS

**APEROL SPRITZ / \$70 PER BOWL**  
aperol, rosemary, soda, prosecco

**STORYLAND PUNCH / \$65 PER BOWL**  
kettle one botanical peach & orange blossom vodka,  
velvet falernum, grapefruit, lime, prosecco

# frannie

*& the fox* The Den

## PRIVATE

*Family Style Dinner Menu*  
All dishes are served in courses and placed in the center of the table to be shared.

The kitchen prepares multiple portions of each dish based off your guest count.

### *Option 1*

\$70 PP

#### COURSE 1

INCLUDED

Caesar Salad + Chopped Salad

#### COURSE 2

CHOOSE

3 Small Plates

#### COURSE 3

CHOOSE

3 Pizzas

#### COURSE 4

CHOOSE

2 Desserts

### *Option 2*

\$80 PP

#### COURSE 1

INCLUDED

Caesar Salad + Chopped Salad

#### COURSE 2

CHOOSE

3 Small Plates

#### COURSE 3

CHOOSE

2 Large Plates

\*Steak or Catch +\$5 pp

#### COURSE 4

CHOOSE

2 Desserts

### *Option 3*

\$90 PP

#### COURSE 1

INCLUDED

Caesar Salad + Chopped Salad

#### COURSE 2

CHOOSE

3 Small Plates

#### COURSE 3

CHOOSE

2 Pizzas

#### COURSE 4

CHOOSE

2 Large Plates

\*Steak or Catch +\$5 pp

#### COURSE 5

CHOOSE

2 Desserts

### *salad*

#### CAESAR SALAD\*

black pepper vinaigrette, lemon croutons, pecorino

#### PIZZAIOLO CHOPPED SALAD\*

oregano vinaigrette, pepperoni

### *small plates*

#### MARINATED OLIVES\*

beans, orange zest, rosemary

#### TODAY'S MOZZARELLA\*

benton's country ham, giardiniera

#### CONFIT POTATOES\*

parmesan funduta, paprika salsa verde

#### BLUE CRAB FRITTERS

mascarpone, calabrian chili

#### BEEF & PORK MEATBALLS

whipped ricotta

### *pizza*

#### MARGHERITA

house mozzarella, tomato, basil

#### TALEGGIO

burnt honey, black pepper

#### PEPPERONI

smoked mozzarella, oregano

#### PUTTANESCA

smoked mozzarella, kalamata olives, anchovies

#### MUSHROOM

raven farms mushroom ragu, fontina, crispy onion

### *large plates*

#### CHICKEN MILANESE

gnocchi alla romana, parsnip jus

#### HUNTER CATTLE NY STRIP\*

salsa verde, ajo blanco, carrot

#### MARKET CATCH\*

beluga lentil, squash, brussel sprouts

#### RIGATONI

braised lamb ragu, rosemary, pecorino

#### VEGGIE RIGATONI

chef's choice seasonal vegetables, red sauce or olive oil

*(specify sauce selection /pecorino upon request)*

### *dessert*

#### LIMONCELLO OLIVE OIL CAKE\*

seasonal fruit, herbs, citrus curd

#### STRAWBERRY NUTELLA CANNOLI

ricotta, mascarpone, strawberry, hazelnut, chocolate chips

#### CHOCOLATE BUDINO CAKE\*

flourless chocolate cake, candied pistachio

#### TALEGGIO PANNA COTTA\*

raspberry mostarda, black pepper crackers

\*Please specify any dietary restrictions or food allergies during the menu selection process.

\* Is or can be made Gluten Free.



# Dinner Beverage Packages

*On Consumption  
Available Upon Request*

## Silver Package

**\$50 PP**

3 HOURS OF SERVICE

\$14 PER PERSON FOR EACH ADDITIONAL HOUR

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Gold Package

**\$60 PP**

3 HOURS OF SERVICE

\$16 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

NEW AMSTERDAM VODKA  
CITADELLE GIN  
FOUR ROSES BOURBON  
RITTENHOUSE "BOTTLED-IN-BOND" RYE  
LUNAZUL TEQUILA  
DON Q CRISTAL RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Platinum Package

**\$70 PP**

3 HOURS OF SERVICE

\$18 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

TITOS HANDMADE VODKA  
HAT TRICK GIN  
MAKERS MARK BOURBON  
VIRGIL KANE RYE  
PATRON TEQUILA  
TEN TO ONE RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Included Cocktails

GOLD + PLATINUM PACKAGES ONLY

1 & 1'S

OLD FASHIONED

MARGARITA

MARTINI

MIMOSA

TOM COLLINS

MOSCOW MULE

FRENCH 75

GIMLET

PALOMA



# frannie

*& the fox*  
The Den

## PRIVATE *Cocktail Hour Menu*

All dishes to be served "buffet style"  
in courses chosen by Chef unless  
specified otherwise.

The kitchen prepares multiple portions of each  
dish based off your guest count.

### *Option 1* \$40 PP

#### STATION 1

CHOOSE

3 Small Plates

+

1 Salad

#### STATION 2

CHOOSE

1 Dessert

### *Option 2* \$50 PP

#### STATION 1

CHOOSE

3 Small Plates

#### STATION 2

CHOOSE

1 Salad

+

2 Pizzas

#### STATION 3

CHOOSE

1 Dessert

*\* Is or can be made Gluten Free.*

### *salad*

#### CAESAR SALAD\*

black pepper vinaigrette, lemon croutons, pecorino

#### PIZZAIOLO CHOPPED SALAD\*

oregano vinaigrette, pepperoni

### *small plates*

#### MARINATED OLIVES\*

beans, orange zest, rosemary

#### TODAY'S MOZZARELLA\*

benton's country ham, giardiniera

#### CONFIT POTATOES\*

parmesan funduta, paprika salsa verde

#### BLUE CRAB FRITTERS

mascarpone, calabrian chili

#### BEEF & PORK MEATBALLS

whipped ricotta

### *pizza*

#### MARGHERITA

house mozzarella, tomato, basil

#### TALEGGIO

burnt honey, black pepper

#### PEPPERONI

smoked mozzarella, oregano

#### PUTTANESCA

smoked mozzarella, kalamata olives, anchovies

#### MUSHROOM

raven farms mushroom ragu, fontina, crispy onion

### *dessert*

#### LIMONCELLO OLIVE OIL CAKE\*

seasonal fruit, herbs, citrus curd

#### STRAWBERRY NUTELLA CANNOLI

ricotta, mascarpone, strawberry, hazelnut, chocolate chips

#### CHOCOLATE BUDINO CAKE\*

flourless chocolate cake, candied pistachio

#### TALEGGIO PANNA COTTA\*

raspberry mostarda, black pepper crackers

*\*Please specify any dietary restrictions or  
food allergies during the menu selection process.*



# Cocktail Hour Beverage Packages

*On Consumption  
Available Upon Request*

## Silver Package

**\$50 PP**

3 HOURS OF SERVICE

\$14 PER PERSON FOR EACH ADDITIONAL HOUR

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGE

## Gold Package

**\$60 PP**

3 HOURS OF SERVICE

\$16 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

NEW AMSTERDAM VODKA  
CITADELLE GIN  
FOUR ROSES BOURBON  
RITTENHOUSE "BOTTLED-IN-BOND" RYE  
LUNAZUL TEQUILA  
DON Q CRISTAL RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Platinum Package

**\$70 PP**

3 HOURS OF SERVICE

\$18 PER PERSON FOR EACH ADDITIONAL HOUR

### LIQUOR

TITOS HANDMADE VODKA  
HAT TRICK GIN  
MAKERS MARK BOURBON  
VIRGIL KANE RYE  
PATRON TEQUILA  
TEN TO ONE RUM

### WINE

POGGIO COSTA, PROSECCO  
MASSEY DACTA, SAUVIGNON BLANC  
CHATEAU GASSIER, GRENACHE ROSÉ  
SALCHETO, CHIANTI  
ANDREW WILL, CABERNET BLEND

### BEER

SEASONAL IPA  
SEASONAL LAGER

## Included Cocktails

GOLD + PLATINUM PACKAGES ONLY

1 & 1'S

OLD FASHIONED  
MARGARITA  
MARTINI  
MIMOSA  
TOM COLLINS  
MOSCOW MULE  
FRENCH 75  
GIMLET  
PALOMA