



Pricing:

\$40/PERSON
PICK 5

The kitchen prepares multiple portions of each dish based off your guest count and sends out dishes in courses to be shared.

Breakfast Beverage Add-On:

+\$5/PERSON

Unlimited

DRIP COFFEE

TEA

JUICE



NON-PRIVATE Family Style Breakfast Menu

CLOCK IN BREAKFAST*

scrambled storey farms eggs, house made toast, bacon and sausage, fox fries

MORTADELLA BENEDICT*

house made roman bread, bitter greens, smoked tomato hollandaise

BAGEL & LOX SANDWICH*

holy city everything bagel, caper cream cheese, pickled red onion, arugula, dill

AVOCADO TOAST**

tiller sourdough, heirloom tomato, crispy shallot, chili flake, balsamic essenza, herbs

**optional scrambled egg add on (must be whole dish)*

FRANNIE'S BREAKFAST SANDWICH*

scrambled eggs, provolone, benton's country ham, smoked tomato jam, english muffin, fox fries

BISCUITS & FENNEL SAUSAGE

cacio e pepe gravy, rosemary

CORNMEAL + BUTTERMILK PANCAKES

sorghum butter, maple syrup

OVERNIGHT OATS* ++

greek yogurt, house granola, seasonal preparation

BAKERY BASKET*

daily assorted pastries

**gluten free options available*

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

ALLERGENS/DIETARY RESTRICTIONS

** Is or can be made Dairy Free.*

** Is or can be made Gluten Free.*

*Available after
10:00 am*

Early Start

BLOODY MARY / 14
vodka, tomato juice, spices

APEROL SPRITZ / 14
aperol, prosecco, soda

MIMOSA / 13
served with orange or grapefruit juice

Raise Your Glass:

Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI SHOT

Add to the Party:

PUNCH BOWLS
(Serves 4 or more)

Alcoholic:

APEROL SPRITZ / 70
aperol, rosemary, soda, prosecco

STORYLAND PUNCH / 65

ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:

ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico, botanicals

**THERES SOMETHING ABOUT
BLUEBERRY / 60**

amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade



Pricing:

\$40/PERSON

Small Plates - Pick 1
Pizzas - Pick 1
Sandwiches - Pick 1
Sides - Pick 1

\$50/PERSON

Small Plates - Pick 2
Pizzas - Pick 2
Sandwiches - Pick 2
Sides - Pick 1

\$60/PERSON

Small Plates - Pick 2
Pizzas - Pick 2
Sandwiches - Pick 2
Sides - Pick 2
Desserts - Pick 1

NON-PRIVATE

Family Style Lunch Menu

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

small plates

BEEF & PORK MEATBALLS
whipped ricotta

SOURDOUGH BRUSCHETTA*
multigrain bread, goat cheese, mushroom
conserva, burnt honey, herbs

CAESAR SALAD*
black pepper vinaigrette, lemon croutons,
pecorino

PIZZAIOLO CHOPPED SALAD**
oregano vinaigrette, pepperoni

Add protein to any salad + \$3 per person
+CHICKEN BREAST
+SHRIMP

pizzas

MARGHERITA
house mozzarella, tomato, basil

TALEGGIO
burnt honey, black pepper

PEPPERONI
smoked mozzarella, oregano

SQUASH & KALE
braised shallot, pecorino, fresno oil

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts or Sesame

sandwiches

FIRE ROASTED RED PEPPER*++
fresh mozzarella, pistachio pesto on roman

CONFIT OF LOCAL TUNA SALAD
pepperocini & caper aioli, arugula, pickled celery & peppers
on croissant

SALUMI*
mortadella, genoa salami, capicola, chopped salad mix,
giardinera aioli, red onion, heirloom tomato, sharp provolone
on panuzzo

sides

ROTINI PASTA SALAD*
sun dried tomatoes, raven farms mushrooms, pickled
vegetables, sherry vinaigrette

GIGANTE BEAN ANTIPASTO**
castelvetrano olives, fennel, pickled onion

desserts

OLIVE OIL CAKE**
blood orange curd, whipped
mascarpone, almond crumble

STRAWBERRY NUTELLA CANNOLI ++
ricotta, mascarpone, strawberry, hazelnut, chocolate
chips

CHOCOLATE BUDINO CAKE ++**
flourless chocolate cake, candied pistachio



Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI
SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:
APEROL SPRITZ / 70
aperol, rosemary, soda,
prosecco

STORYLAND PUNCH / 65
ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:
ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico,
botanicals

THERES SOMETHING ABOUT
BLUEBERRY / 60
amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade



Pricing:

\$45/PERSON

Small Plates- Pick 2

Sweet - Pick 1

Pizzas- Pick 2

Brunch- Pick 1

\$55/PERSON

Small Plates- Pick 2

Sweet- Pick 1

Pizzas- Pick 3

Brunch- Pick 2

*Eggs come as listed preparation, no substitutions.

NON-PRIVATE

Family Style Brunch Menu

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

small plates

TODAY'S MOZZARELLA*

benton's country ham, giardiniera

BLUE CRAB FRITTERS

mascarpone, calabrian chili

BEEF & PORK MEATBALLS

whipped ricotta

CAESAR SALAD*

black pepper vinaigrette, lemon croutons, pecorino

PIZZAIOLO CHOPPED SALAD**

oregano vinaigrette, pepperoni

pizza

MARGHERITA

house mozzarella, tomato, basil

TALEGGIO

burnt honey, black pepper

PEPPERONI

smoked mozzarella, oregano

PORCHETTA & PATATE

provolone, rosemary, pork jus

SQUASH & KALE

braised shallot, pecorino, fresno oil

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts

brunch

WOOD OVEN BAKED EGGS**

spiced shakshuka, raven farms mushrooms, potato crisps, parmesan, roman bread

MORTADELLA BENEDICT*

house made roman bread, bitter greens, smoked tomato hollandaise

BISCUITS & FENNEL SAUSAGE

cacio e pepe gravy, rosemary

AVOCADO TOAST**

tiller sourdough, heirloom tomato, crispy shallot, chili flake, balsamic essenza, herbs

*optional scrambled egg add on (must be whole dish)

CLOCK IN BREAKFAST*

scrambled storey farms eggs, house made toast, bacon and sausage, fox fries

FRANNIE'S BREAKFAST SANDWICH*

scrambled eggs, provolone, benton's country ham, smoked tomato jam, english muffin, fox fries

sweets

BUTTER PECAN ROLL++

bourbon caramel, vanilla gelato, pecan pie filling

BAKERY BASKET

assortment of house pastries, cultured butter, homemade jam

OVERNIGHT OATS* ++

greek yogurt, house granola, seasonal preparation

CORNMEAL AND BUTTERMILK PANCAKES

sorghum butter, maple syrup



Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI
SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:

APEROL SPRITZ / 70
aperol, rosemary, soda,
prosecco

STORYLAND PUNCH / 65
ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:

ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico,
botanicals

**THERES SOMETHING ABOUT
BLUEBERRY / 60**
amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade



NON-PRIVATE

Family Style Dinner Menu

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

Pricing:

\$60/PERSON

Salads- Pick 1

Small Plates- Pick 2

Pizzas- Pick 1

Large Plates- Pick 1

Desserts- Pick 1

\$70/PERSON

Salads- Both Included

Small Plates- Pick 3

Pizzas- Pick 3

Desserts- Pick 2

\$75/PERSON

Salads- Both Included

Small Plates- Pick 3

Large Plates- Pick 2

Desserts- Pick 2

*Steak or Catch Selection
+\$5 pp upcharge

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

BLUE CRAB FRITTERS

mascarpone, calabrian chili

BEEF & PORK MEATBALLS

whipped ricotta

ROASTED CAULIFLOWER**

parmesan fonduta, calabrian chili harissa, crispy chickpeas

CACIO E PEPE RISOTTO

braised beef shank, confit king trumpet

pizza

MARGHERITA

house mozzarella, tomato, basil

TALEGGIO

burnt honey, black pepper

PEPPERONI

smoked mozzarella, oregano

SQUASH AND KALE

braised shallot, pecorino, fresno oil

PORCHETTA & PATATE

provolone, rosemary, pork jus

large plates

HUNTER CATTLE NY STRIP**

broccoli rabe, calabrian chili vinaigrette, black garlic puree

CHICKEN MILANESE

celeriac puree, arugula, mushroom conserva, romanesco

MARKET CATCH**

broccoli rabe, calabrian chili vinaigrette, black garlic puree

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

OLIVE OIL CAKE**

blood orange curd, whipped mascarpone, almond crumble

STRAWBERRY NUTELLA CANNOLI ++

ricotta, mascarpone, strawberry, hazelnut, chocolate chips

CHOCOLATE BUDINO CAKE** ++

flourless chocolate cake, candied pistachio

SALTED CARAMEL PANNA COTTA* ++

torched meringue, nutella praline, chocolate crumble

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts



Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI
SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:

APEROL SPRITZ / 70
aperol, rosemary, soda,
prosecco

STORYLAND PUNCH / 65
ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:

ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico,
botanicals

THERES SOMETHING ABOUT
BLUEBERRY / 60
amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade



Pricing:

\$45/PERSON
PICK 5

The kitchen prepares multiple portions of each dish based off your guest count and sends out dishes in courses to be shared.

PRIVATE
Family Style Breakfast Menu

CLOCK IN BREAKFAST*
scrambled storey farms eggs, house made toast, bacon and sausage, fox fries

MORTADELLA BENEDICT*
house made roman bread, bitter greens, smoked tomato hollandaise

BAGEL & LOX SANDWICH*
holy city everything bagel, caper cream cheese, pickled red onion, arugula, dill

AVOCADO TOAST**
tiller sourdough, heirloom tomato, crispy shallot, chili flake, balsamic essenza, herbs
**optional scrambled egg add on (must be whole dish)*

FRANNIE'S BREAKFAST SANDWICH*
scrambled eggs, provolone, benton's country ham, smoked tomato jam, english muffin, fox fries

BISCUITS & FENNEL SAUSAGE
cacio e pepe gravy, rosemary

CORNMEAL + BUTTERMILK PANCAKES
sorghum butter, maple syrup

OVERNIGHT OATS* ++
greek yogurt, house granola, seasonal preparation

BAKERY BASKET*
daily assorted pastries
**gluten free options available*

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

ALLERGENS/DIETARY RESTRICTIONS

** Is or can be made Dairy Free.*

** Is or can be made Gluten Free.*

*Available after
10:00 am*

Early Start
BLOODY MARY / 14
vodka, tomato juice, spices

APEROL SPRITZ / 14
aperol, prosecco, soda

MIMOSA / 13
served with orange or grapefruit juice

Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:
APEROL SPRITZ / 70
aperol, rosemary, soda, prosecco

STORYLAND PUNCH / 65
ketel one botanical peach & orange blossom vodka, velvet falernum, grapefruit, lime, prosecco

Non-Alcoholic:
ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico, botanicals

THERES SOMETHING ABOUT BLUEBERRY / 60
amethyst blueberry/ginger/mint, fever tree sparkling lemonade



Pricing:

\$45/PERSON

Small Plates - Pick 1
Pizzas - Pick 1
Sandwiches - Pick 1
Sides - Pick 1

\$55/PERSON

Small Plates - Pick 2
Pizzas - Pick 2
Sandwiches - Pick 2
Sides - Pick 1

\$65/PERSON

Small Plates - Pick 2
Pizzas - Pick 2
Sandwiches - Pick 2
Sides - Pick 2
Desserts - Pick 1

PRIVATE

Family Style Lunch Menu

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

small plates

BEEF & PORK MEATBALLS
whipped ricotta

SOURDOUGH BRUSCHETTA*
multigrain bread, goat cheese, mushroom
conserva, burnt honey, herbs

CAESAR SALAD*
black pepper vinaigrette, lemon croutons,
pecorino

PIZZAIOLO CHOPPED SALAD**
oregano vinaigrette, pepperoni

Add protein to any salad + \$3 per person
+CHICKEN BREAST
+SHRIMP

pizzas

MARGHERITA
house mozzarella, tomato, basil

TALEGGIO
burnt honey, black pepper

PEPPERONI
smoked mozzarella, oregano

SQUASH & KALE
braised shallot, pecorino, fresno oil

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts or Sesame

sandwiches

FIRE ROASTED RED PEPPER*++
fresh mozzarella, pistachio pesto on roman

CONFIT OF LOCAL TUNA SALAD
pepperocini & caper aioli, arugula, pickled celery & peppers
on croissant

SALUMI*
mortadella, genoa salami, capicola, chopped salad mix,
giardinera aioli, red onion, heirloom tomato, sharp provolone
on panuzzo

sides

ROTINI PASTA SALAD*
sun dried tomatoes, raven farms mushrooms, pickled
vegetables, sherry vinaigrette

GIGANTE BEAN ANTIPASTO**
castelvetro olives, fennel, pickled onion

desserts

OLIVE OIL CAKE**
blood orange curd, whipped
mascarpone, almond crumble

STRAWBERRY NUTELLA CANNOLI ++
ricotta, mascarpone, strawberry, hazelnut, chocolate
chips

CHOCOLATE BUDINO CAKE ++**
flourless chocolate cake, candied pistachio



Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI
SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:
APEROL SPRITZ / 70
aperol, rosemary, soda,
prosecco

STORYLAND PUNCH / 65
ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:
ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico,
botanicals

THERES SOMETHING ABOUT
BLUEBERRY / 60
amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade



Pricing:

\$45/PERSON

Small Plates- Pick 2

Sweet - Pick 1

Pizzas- Pick 2

Brunch- Pick 1

\$55/PERSON

Small Plates- Pick 2

Sweet- Pick 1

Pizzas- Pick 3

Brunch- Pick 2

\$65/PERSON

Small Plates- Pick 3

Sweet- Pick 2

Pizzas- Pick 3

Brunch- Pick 3

*Eggs come as listed preparation, no substitutions.

** GLUTEN FREE BREAD
UPON REQUEST

PRIVATE Family Style Brunch Menu

small plates

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

BLUE CRAB FRITTERS
mascarpone, calabrian chili

BEEF & PORK MEATBALLS
whipped ricotta

CAESAR SALAD*
black pepper vinaigrette, lemon croutons,
pecorino

PIZZAIOLO CHOPPED SALAD**
oregano vinaigrette, pepperoni

pizza

MARGHERITA
house mozzarella, tomato, basil

TALEGGIO
burnt honey, black pepper

PEPPERONI
smoked mozzarella, oregano

PORCHETTA & PATATE
provolone, rosemary, pork jus

SQUASH & KALE
braised shallot, pecorino, fresno oil

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts

brunch

WOOD OVEN BAKED EGGS**
spiced shakshuka, raven farms mushrooms, potato crisps,
parmesan, roman bread

MORTADELLA BENEDICT*
house made roman bread, bitter greens,
smoked tomato hollandaise

BISCUITS & FENNEL SAUSAGE
cacio e pepe gravy, rosemary

AVOCADO TOAST**
tiller sourdough, heirloom tomato, crispy shallot, chili flake,
balsamic essenza, herbs
*optional scrambled egg add on (must be whole dish)

CLOCK IN BREAKFAST*
scrambled storey farms eggs, house made
toast, bacon and sausage, fox fries

FRANNIE'S BREAKFAST SANDWICH*
scrambled eggs, provolone, benton's country ham,
smoked tomato jam, english muffin, fox fries

sweets

BUTTER PECAN ROLL++
bourban caramel, vanilla gelato

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

OVERNIGHT OATS* ++
greek yogurt, house granola, seasonal preparation

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

Event Style

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

SEATED BRUNCH

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

The kitchen prepares multiple portions of each dish based off the number of guests in your party.

RECEPTION

All dishes served as stations or displays in courses or as ready.

The kitchen prepares multiple portions of each dish based off the number of guests in your party.

Outside Dessert

Outside desserts are permitted and be subject to a \$5 per person "Cake Cutting Fee" along with applicable tax and service charge.



frannie & the fox

Event Style SEATED DINNER

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

The kitchen prepares multiple portions of each dish based off the number of guests in your party.

RECEPTION

All dishes served as stations or displays in courses or as ready.

The kitchen prepares multiple portions of each dish based off the number of guests in your party.

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

Outside Dessert

Outside desserts are permitted and be subject to a \$5 per person "Cake Cutting Fee" along with applicable tax and service charge.



Private Family Style Pre-Selected Dinner Menu

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

BLUE CRAB FRITTERS

mascarpone, calabrian chili

BEEF & PORK MEATBALLS

whipped ricotta

ROASTED CAULIFLOWER**

parmesan fonduta, calabrian chili harissa, crispy chickpeas

CACIO E PEPE RISOTTO

braised beef shank, confit king trumpet

pizza

MARGHERITA

house mozzarella, tomato, basil

TALEGGIO

burnt honey, black pepper

PEPPERONI

smoked mozzarella, oregano

SQUASH AND KALE

braised shallot, pecorino, fresno oil

PORCHETTA & PATATE

provolone, rosemary, pork jus

large plates

HUNTER CATTLE NY STRIP**

broccoli rabe, calabrian chili vinaigrette, black garlic puree

CHICKEN MILANESE

celeriac puree, arugula, mushroom conserva, romanesco

MARKET CATCH**

broccoli rabe, calabrian chili vinaigrette, black garlic puree

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

OLIVE OIL CAKE**

blood orange curd, whipped mascarpone, almond crumble

STRAWBERRY NUTELLA CANNOLI ++

ricotta, mascarpone, strawberry, hazelnut, chocolate chips

CHOCOLATE BUDINO CAKE** ++

flourless chocolate cake, candied pistachio

SALTED CARAMEL PANNA COTTA* ++

torched meringue, nutella praline, chocolate crumble

ALLERGENS/DIETARY RESTRICTIONS

* Is or can be made Dairy Free.

* Is or can be made Gluten Free.

++ Contains Nuts

Pack



\$60/PERSON

Salads - Pick 1

Small Plates - Pick 3

Pizzas - Pick 2

Desserts - Pick 1

\$70/PERSON

Salads - Both Included

Small Plates - Pick 3

Pizzas - Pick 3

Desserts - Pick 2

\$80/PERSON

Salads - Both Included

Small Plates - Pick 3

Large Plates - Pick 2

Desserts - Pick 2

\$90/PERSON

Salads - Both Included

Small Plates - Pick 3

Pizzas - Pick 2

Large Plates - Pick 2

Desserts - Pick 2

*Steak or Catch Selection
+\$5 pp upcharge

Private Event Beverage Packages

Silver Package

\$50/ PERSON

3 HOURS OF SERVICE

\$10 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/ PERSON

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

BEER

SEASONAL IPA
SEASONAL LAGER

LIQUOR

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

Platinum Package

\$70/ PERSON

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

LIQUOR

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

BAR PACKAGES INCLUDE

SODAS	JUICES	GARNISHES
COKE	LEMON	LEMONS
DIET COKE	LIME	LIMES
SPRITE	ORANGE	ORANGES
GINGER ALE	GRAPEFRUIT	OLIVES
GINGER BEER	CRANBERRY	CHERRIES
CLUB SODA	PINEAPPLE	
TONIC WATER		

DRIP COFFEE & TEA

INCLUDED COCKTAILS

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

GOLD & PLATINUM ONLY

Raise Your Glass:
Cheers to being foxy!

+\$5/PERSON
PROSECCO TOAST

+\$10/PERSON
ESPRESSO MARTINI
SHOT

Add to the Party:
PUNCH BOWLS
(Serves 4 or more)

Alcoholic:

APEROL SPRITZ / 70
aperol, rosemary, soda,
prosecco

STORYLAND PUNCH / 65
ketel one botanical
peach & orange blossom
vodka, velvet falernum,
grapefruit, lime, prosecco

Non-Alcoholic:

ROSEMARY'S BAMBINA / 60
grapefruit, citrus, topo chico,
botanicals

**THERES SOMETHING ABOUT
BLUEBERRY / 60**
amethyst blueberry/ginger/mint,
fever tree
sparkling lemonade

On Consumption

ALL CONSUMPTION BEVERAGES ARE CHARGED PER DRINK ORDERED AND BOTTLE OPENED.



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

NON-PRIVATE

Large
Party
Reservations

EVENT GUIDELINES

- Group sizes ranging from 8- 18 guests
- Contracted Pre-selected Family Style Menu Required
- No private Room Fee
- No Food & Beverage Minimum
- Main dining room or lounge with other diners + large parties in close proximity

PRICING

- Beverages (alcoholic + nonalcoholic) are charged on consumption.
- 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 24% service charge will be added to the final bill.

PAYMENT

- Full payment is charged at the conclusion of the reservation. Payment method must be physically present.
- We cannot charge the card on file that is used to hold the reservation.
- Frannie & The Fox does not offer individualized checks.
- The Final bill can be split evenly with up to 6 cards.

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.
- The restaurant reserves the right to serve the first course no more than fifteen minutes past the time of the reservation, regardless of whether the entire party is present or has arrived.

MENU SELECTION

- Parties of 8 or more are required to dine family style.
- Please email your menu selections no later than 2 weeks prior to the scheduled reservation date.

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.

POLICIES / CANCELLATION

Reservations are not fully confirmed until the following are completed and received by Frannie and The Fox:

- 1.) A contract created for you by F&TF
- 2.) A credit card authorization form.

**Once emailed, you will have 24 hours to return these documents before the reservation is released.*

Note: To avoid food waste and adjust staffing schedules, we take a credit card to hold large party reservations and only charge in the event of a cancellation within 72 hours of the reservation.





Private Event Guidelines

Capacity for groups with up to 35 guests.

Contracted Pre-selected Menu Required.

Private Dining Room and Full Bar.

Corkage Fee

\$25 per bottle will be applied to any outside wine brought into the event.

Maximum of 5 bottles allowed per reservation. Applicable taxes and service charge apply.

PRICING / TAXES / FEES

- Liquor is subject to a 16% state sales tax. An 11% state 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

- A non-refundable deposit of 100% of the rental fee is required upon booking.
- The balance of your bill must be paid in full prior to your event either by the card on file or by check.
- Any outstanding balances incurred during the event from the purchase of additional items, either by the host or their guests, will fall to the responsibility of the host and will be closed to the card on file.

PAYING BY CHECK

- If paying by check please mail or drop off to: 181 Church Street, Charleston, SC 29401, Attention: Accounting Department. Include your name and event date in the memo and make the check out to Hotel Emeline.
- A credit card authorization form must be filled out regardless of method of payment.

GUARANTEES

- Frannie and The Fox requires final notification of the guaranteed minimum number of guests attending 1 week prior to your scheduled reservation.
- You will be charged for the guaranteed number of guests or the number of guests served, whichever is greater.
- All contracted groups must not exceed the guaranteed guest count confirmed with your private event sales coordinator after 3 days (72 hours) leading up to the event. Frannie & The Fox cannot guarantee additional guests will fit in the private dining room due to table placement and room layout.
- Staff will do their best to accommodate if possible and the client will be charged an additional \$100 per person in addition to the per person food and beverage menu price that is contracted.

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.
- Any food allergies or dietary restrictions must be communicated during the menu selection process. Frannie & The Fox cannot guarantee special accommodations after that point.

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.

CANCELLATION POLICY

- A full cancellation penalty schedule will be listed on event contract.