

## 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

### PIZZAIOLI 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, giardiniera 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.

### ALLERGENS/DIETARY RESTRICTIONS

\* Is or can be made Dairy Free.

\* Is or can be made Gluten Free.

++ Contains Nuts

### 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

**PIZZAIOLI 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

### 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

## 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

## NON-PRIVATE

# Family Style Dinner Menu

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

### salad

#### CAESAR SALAD\*

black pepper vinaigrette, lemon croutons, pecorino

#### PIZZAIOLLO 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**

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# 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)

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vodka, velvet falernum,  
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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

### 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

**PIZZAIOLI 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

PRIVATE

# Family Style Lunch Menu

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

### 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,  
giardiniera 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

**\$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

#### PIZZAIOLI 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

#### PIZZAIOLI 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

### Private

### 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

### Packa



**\$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

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

## 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

## BAR PACKAGES INCLUDE

SODAS  
COKE  
DIET COKE  
SPRITE  
GINGER ALE  
GINGER BEER  
CLUB SODA  
TONIC WATER

JUICES  
LEMON  
LIME  
ORANGE  
GRAPEFRUIT  
CRANBERRY  
PINEAPPLE

GARNISHES  
LEMONS  
LIMES  
ORANGES  
OLIVES  
CHERRIES

DRIP COFFEE & TEA

## 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

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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

## INCLUDED COCKTAILS

1+1'S  
MARGARITA  
TOM COLLINS  
FRENCH 75  
PALOMA

OLD FASHIONED  
MARTINI  
MOSCOW MULE  
GIMLET  
BLOODY MARY

## GOLD & PLATINUM ONLY

## 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.