



# Private Event Menu



# Event Policies

CONFIRMATIONS/DEPOSITS/PAYMENT: 50 % of total cost is due at the time of signing contract to confirm the event. Remaining event balance is due on or before the day of the event. Larger groups may be required to pay the balance one week prior to the event. Deposits are non-refundable.

**ROOM SETUP FEE: Private events and dinners may be subject to a \$150 Room Setup Fee.**

For hosted bar totals determined by consumption the day of the event, the balance is due immediately at the end of the event on the same day. If paying balance by check or cash the day of the event, a credit card is required before the day of the event to be placed on file. If payment by cash or check is not rendered the day of the event, the credit card on file will be charged the remaining balance. Any exceptions to these payment arrangements must be accepted in writing and approved by The Southern on 8th prior to the event day. All credit cards are accepted. If paying by check please make the check payable to the location of your event and mail to: The Southern on 8th, 801 W. Montrose Street, Clermont, FL 34711, Attention General Manager.

**ATTENDANCE GUARANTEE AND TIME ALLOTMENT:** An attendance guarantee is required five business days prior to event. If a guarantee is not submitted, you will be charged for the guest count on this contract. Changes may not be made to the guest count inside five days. ***Once guest count and per person charge / minimum is agreed upon, that will be the amount chargeable for the event. No-shows and cancellations will still be charged the agreed upon price. No Exceptions Please.***

***Private parties will be based on a 3 hour time allotment, there will be a 15 minute buffer before and after event for guests to disperse and for event cleanup. Any additional carryover time due to guests not departing, etc. will be chargeable at a rate of \$100 per hour, billed in 30 minute increments.***

FOOD AND BEVERAGE MINIMUM: If a minimum is required to reserve space privately, the minimum must be met in food and beverage, EXCLUDING TAX, GRATUITY AND ROOM SETUP FEE, the day of the event in the specified timeframe. Should the total for food and beverage fall below the required minimum EXCLUDING TAX, GRATUITY AND ROOM SETUP FEE, a minimum adjustment fee will be added to bring the total to the required minimum. Gift cards may not be purchased to meet the required food and beverage minimum.

MENU SELECTIONS: Menu selections must be made at least two weeks prior to event.

TAX, FEES & GRATUITY: All food and beverage prices are subject to a 22% service charge and applicable sales tax. Credit card purchases may be subject to a 4% service fee.

DRINK TICKETS: Tickets are pre-purchased and non-refundable. Any unused drink tickets cannot be turned back in for a credit.

BAR PACKAGES: Packages are pre-purchased and non-refundable. You will be charged for the guest count on this contract, and any additional guests the day of the event if over the contracted amount of guests.

DAMAGES: Client agrees to be responsible for any damage to the premises or equipment by guests and outside groups contracted by host during the event.

OUTSIDE FOOD AND BEVERAGE: Outside food of any kind is not permitted with the exception of specialty desserts from a licensed business. For cakes that are cut in-house or specialty desserts displayed on our platters, a \$1.00 per person charge will be assessed. Alcoholic beverages, including wine, may not be brought into the restaurant from an outside source.

LIVE MUSIC/DJ: Can be provided for additional fee. Please ask for details at least 4 weeks prior to event.

# Table Displays & Hors D'Oeuvres

**Room and event minimum fee may apply, please inquire for more info.**

Gratuity, service fee and beverages not included in price and will be additional.

**There will be an additional \$30 fee per server for passed items.**

## FRESH VEGETABLE CRUDITÉS DISPLAY \$5 per person

**May include:** fresh cucumber, celery, cherry tomatoes, broccoli, cauliflower, carrots and other seasonal vegetables. Served with our house made garden ranch dressing.

## SLICED SEASONAL FRUIT & BERRY DISPLAY \$5 per person

**May include:** fresh cut pineapple, honeydew, watermelon, cantaloupe, strawberries and other seasonal berries. Served with our yogurt honey dip

## ARTISAN CHEESE DISPLAY \$95

Serves approx 8-10 people.. **MAY include but not all of a selection of cheeses including:** yellow cheddar, white cheddar, house pimento cheese, gruyere, jack, brie, blue cheese, goat, feta. Served with toasted crostini & fruit assortment garnishes.

## WARM CRAB & SMOKED FLORIDA FISH DIP \$8 per person

With sourdough crostini and house made pepper jelly.

## CHICKEN WING STATION \$9 per person

Select one: Classic buffalo or Southern Alabama

Served with bleu cheese OR ranch dressings. With carrots & celery

# Hors D'Oeuvres options

DEVILED EGGS \$4 per person

MINI BISCUITS & PIMENTO CHEESE \$4 per person

FLORIDA SHRIMP COCKTAIL \$7 per person

ROASTED GARLIC HUMMUS ON PITA BREAD \$4 per person

SPINACH & PANCETTA STUFFED MUSHROOM CAPS \$5 per person

CORN & CHORIZO FRITTERS WITH HONEY MAPLE BUTTER \$4 per person

HAPP-Y GATOR TAIL BITES ON HERBAL WINE SAUCE \$5 per person

FRIED GREEN TOMATOES, PIMENTO CHEESE & BACON JAM \$5 per person

ANGUS MEATLOAF MEATBALLS \$5 per person

PULLED MOJO PORK SLIDERS WITH SOUTHERN SLAW \$5 per person

FRESH CATCH BITES WITH HOUSE TARTAR \$6 per person



# Brunch Buffet Options

**Room and event minimum fee may apply, please inquire for more info.**

Gratuuity, service fee and beverages not included in price and will be additional.  
All Brunch buffet entrees include farmers house salad.

**Brunch Buffet (includes 2 brunch entree choices with bacon & breakfast potatoes – \$28 per person • Items with \* will be an additional charge, please ask prior to booking your event. Additional Entrées Please ask for price.**

## Brunch Selections

PEACH STUFFED CORNFLAKE COATED FRENCH TOAST

HOUSE BISCUITS & SAUSAGE GRAVY

SOUTHERN'S CHICKEN & WAFFLES

BRUNCH SHRIMP & GRITS

MOJO PORK CUBAN SANDWICH

GRANOLA & FRESH FRUIT STATION

WARM CRAB & SMOKED FLORIDA FISH DIP STATION

STEAK & EGGS\*

## Salad

FARMERS HOUSE SALAD, (HOUSE RANCH OR SHERRY VINAIGRETTE)  
MIXED LETTUCE, CHERRY TOMATO, RED ONION, SHAVED CARROTS, CHEDDAR CHEESE  
(ADD \$5 PER PERSON)



# Dinner Buffet Options

**Room and event minimum fee may apply, please inquire for more info.**

Gratuity, service fee and beverages not included in price and will be additional.  
All Entrée Buffets include farmers house salad, fresh baked house mini biscuits and corn muffins.

**Entrée Buffet (includes 2 entree choices and 2 side choices) – \$38 per person**

*Additional Sides \$5 per person • Additional Entrées Please ask.*

*Items marked with an \* are based on market price. Please ask for current price.*

## Entrée Selections

SOUTHERN SHRIMP & GRITS

PAN SEARED CHICKEN MARSALA

BONELESS SHORT RIBS WITH PAN DEMI GLACE

CHEF'S SEASONAL RISOTTO / PASTA

ROAST PORK TENDERLOIN WITH BOURBON PEACH DEMI

HERB GARDEN CHICKEN WITH FETA & TOMATO TAPINADE

ANGUS FILET MEDALIONS WITH BORDELAISE SAUCE\*

FRESH CATCH OF THE DAY WITH LEMON CAPER SAUCE\*

HONEY DIJON GLAZED ATLANTIC SALMON\*

## Side Selections

SOUTHERN HOUSE MAC AND CHEESE

ROAST FINGERLING POTATOES

NORA MILLS GRANERY CHEESE GRITS

DOUBLE WHIPPED MASHED POTATOES

SEASONAL VEGETABLE OF THE DAY

RICE PILAF

MAPLE GLAZED ROASTED BABY CARROTS

## Salad

FARMERS HOUSE SALAD, (HOUSE RANCH OR SHERRY VINAIGRETTE)

MIXED LETTUCE, CHERRY TOMATO, RED ONION, SHAVED CARROTS, CHEDDAR CHEESE



# Dessert Selections

**Room and event minimum fee may apply, please inquire for more info.**

Gratuity, service fee and beverages not included in price and will be additional.

**All Desserts: \$7 per person.**

FLORIDA KEY LIME PIE

BOURBON KISSED CHOCOLATE PECAN PIE

BREAD PUDDING WITH CRÉME ANGLAISE  
& CARAMEL

SEASONAL FRUIT COBBLER CRUMBLE



# Beverage & Bar

## Drink Tickets

**Tier 1 - \$7.00 Each** - Includes Domestic Bottled Beer & House Wine.

**Tier 2 - \$8.00 Each** - Includes Domestic Bottled Beer, House Wine & Well Liquor.

**Tier 3 - \$10.00 Each** - Includes Domestic Bottled Beer, House Wine & Call Liquor.

## Bar Packages

### Tier I

Includes Bottled Domestic Beer & House Wine

**2 Hrs \$18pp • 3 Hrs \$24pp • 4 Hrs \$30pp**

### Tier II

Includes Bottled Domestic Beer, Seltzers, House Wine & Well Liquor.

**2 Hrs \$21pp • 3 Hrs \$28pp • 4 Hrs \$35pp**

### Tier III

Includes Bottled Domestic Beer, Seltzers, House Wine & Call Liquor. (does not include craft bourbon & premium spirits)

**2 Hrs \$24pp • 3 Hrs \$32pp • 4 Hrs \$40pp**

(call liquor brands: Tanqueray, Bacardi, Altos Plata Blanca, Absolute, Dewars, Jack Daniels, Smooth Ambler Contradiction)

## Non-Alcohol Drink Package

\$5 per guest for two hours, each additional hour \$2.50 per guest

## Additional Bar Options

### CONSUMPTION BAR

A tab is run and the host is charged on a consumption basis, added to the final bill.

### CUSTOM WELCOME DRINK

**Let us create a cocktail for your event! Available tray passed or stationed at the start of your event. Price varies.**



# Contact

Contact us for more information, pricing, availability etc.

The Southern on 8th

352-394-7777

[www.TheSouthernOn8th.com](http://www.TheSouthernOn8th.com)

Contact: The Southern on 8th General Manager

Email: [gm@tso8.com](mailto:gm@tso8.com)

