

EVENTS & GATERING PACKET

699 Broad Street, 3rd Floor, Augusta, Georgia 30901

WWW.EDGARSABOVEBROAD.COM

GET TO KNOW US

Edgar's Above Broad is the latest addition to Edgar's Hospitality Group, which includes The Pinnacle Club, Edgar's Grille, Edgar's Bakehouse, Snelling Conference Center and Edgar's Catering in the CSRA, plus Edgar's Bistro and Anderson Conference Center in Macon. These venues provide experiential learning opportunities for students in the School of Hospitality & Culinary Arts at Helms College, the career college sponsored by Goodwill of Middle Georgia and the CSRA and named for Goodwill Industries founder Dr. Edgar J. Helms. In addition to delivering an elevated experience not found elsewhere in the region, Edgar's Above Broad is part of an organization providing a hand up for people to develop their God-given gifts through education, work and career development services. Your patronage helps build lives and families — one beverage, one meal, one event and one gift at a time.



RENTAL SPACE OPTIONS



PRIVATE DINING ROOM

SEATS 30 GUEST / 75 GUEST CAPACITY

Our private dining room has a 75-guest capacity and is equipped with a HDTV. Great space for meetings and small events.



COVERED PATIO (BAR SIDE ONLY)

SEATS 48 GUEST / 60 GUEST CAPACITY

Our Covered Patio is a welcoming section of Edgar's Above Broad that has 48-guest seated or standing capacity. The setting is perfect for hosting a social or mixer, or a small birthday party.

RENTAL SPACE OPTIONS



AIRSTREAM BEER GARDEN

SEATS 52 GUEST / 75 GUEST CAPACITY

The Airstream Beer Garden is the perfect outdoor meet-up spot with a great rooftop view. The setting is perfect for watching the big game, hosting a social or mixer, or medium-sized event.



FULL VENUE BUYOUT

SEATS 200 GUEST / 300 GUEST CAPACITY

The Full Venue Buyout includes access to the entire venue and all amenities.

RENTAL RATES & MINIMUM

Each section of Edgar's Above Broad has a food & beverage minimum involved with renting the space. The section of EAB with the highest rate is the Full Venue Buyout. The venue rate is seperate from the food and beverage rate. Minimums must be reached the day of the event. A supplemental fee will be charged if the minimum is not met. Please inquire with the event manager for a rental rate/minimum on a specific date, time and section of EAB.

MINIMUM / RATE

PRIVATE DINING ROOMS Monday - Thursday (DURING BUSINESS HOURS) \$350 F&B Minimum / \$150 Venue Fee

Friday and Saturday (4:00PM · MIDNIGHT) \$750 F&B Minimum / \$250 Venue Fee

COVERED PATIO (BAR SIDE ONLY) (ANY EVENT STARTING AFTER 4PM-7PM)

Wednesday – Thursday ______ \$1,000 F&B Minimum / \$500 Venue Fee Friday and Saturday _____ Not Available for Events as Stand-Alone Space Includes one bartender, additional bartender if needed, \$50 per hour

AIRSTREAM BEER GARDEN

Wednesday – Thursday ______\$1,500 F&B Minimum / \$500 Venue Fee Friday and Saturday _____\$2,500 F&B Minimum / \$750 Venue Fee Includes one bartender, additional bartender if needed, \$50 per hour

FULL VENUE BUYOUT

 Monday – Thursday & Sunday
 \$8,000 F&B Minimum / \$2,000 Venue Fee

 Friday
 \$15,000 F&B Minimum / \$2,500 Venue Fee

 Saturday
 \$15,000 F&B Minimum / \$2,500 Venue Fee

A 22% service charge + sales tax will be added to food and beverage total on all events. Additional equipment or rentals (including tents) will be an additional fee if required. Private access to games will only be permitted with full venue buyout Unless event is a buyout, all rentals are based on 3 hours.

EVENT MENU



We cannot prepare extra catering dishes the day of your party. The kitchen needs time in advance to prepare for a catered event so please ensure that you are confident with your order when you submit it.

YOU MUST SUBMIT YOUR FOOD ORDER TEN (10) DAYS PRIOR TO YOUR PARTY. NO EXCEPTIONS.

EVENT MENU

HORS D'OEUVRES

Vegetable Crudités & Dips

\$6 per person

Baby vegetables, hummus, pimento cheese, crab dip, crackers

Charcuterie Display

\$12 per person

Selection of cured sausages and meats, imported olives, mustard, pepperoncini, and marinated vegetables, toasted bread and crackers

Display of Premium Domestic and Imported Cheeses

\$10 per person

Selection of domestic and imported cheeses, dried fruits, nuts, assorted flat breads, and crackers

Chilled Seafood Display

\$18 per person

Oysters, peel and eat shrimp, mussels, crab claws hot sauce, tartar and cocktail sauce

House Marinated Olives

\$4 per person

And house smoked marcona almonds, citrus peel, herbs

Tuna Tartare

\$36 per dozen

Shallots, house spicy hot sauce capers, mustard dressing, crostini

SWEET OPTIONS

Mixed Variety, or your choice of: \$6 per person

Churro Donuts

With chocolate cinnamon sugar

Mud Pie

Crushed oreo, dark chocolate mousse, espresso, cream

Chess Pie

Adluh stone ground corn meal, graham cracker, tahitian vanilla

*per person is for individual portions, order depends on guest count or portions ordered

PASSED HORS D'OEUVRES (HOT)

By the dozen

Waygu Beef Sliders	\$72
white cheddar, onion jam, parker house roll	
Smoked Brisket Chili gouda, crispy onion, lime crema	\$48
EAB House Pork Belly Nachos pork belly burnt ends, corn pico, jalapeno, cotija cheese, cilantro	\$36
Patatas Bravas Roasted fingerling potatoes, manchego, herbs smoked paprika aioli	\$20
Pork Belly Sliders Tennessee sweet heat, dukes mayo, lettuce, scratch pickle	\$68
Crab Cakes Summer slaw, meyer lemon aioli	\$56
Mini Chicken Wellington	\$40
Sesame Soy Glazed Beef Skewers	\$42
Coconut Shrimp Skewers	\$48
Chicken Satay with Peanut Sauce	\$38
Fried Ravioli Served with Marinara sauce	\$28

Service Charges and State Sales Tax
A 22% service charge and applicable taxes will be added to the food and
beverage total. Notice: The consumption of raw or undercooked eggs, meat,
poultry, seafood, or shellfish may increase your risk of food borne illness.

PASSED HORS D'OEUVRES (COLD)

By the dozen

Tomato Bruschetta	_ \$24
Vine-ripened tomato, garlic, onion, basil, balsamic and extra virgin olive oil	
Tuna Poke	_ \$42
lemongrass, ginger, avocado, shrimp cracker	"
Assorted Dips on Crostini	_ \$2 4
Blue crab, pimento cheese, hummus	"-
Basil Marinated Mozzarella	
and Cherry Tomato Skewers	_\$36
Gulf Red Snapper Ceviche	_\$40
Red onion, tequila, cilantro, shrimp cracker	_ ₩
Smoked Salmon	_ \$36
On toasted rye with lemon dill cream cheese	# 00
Colossal Shrimp Cocktail,	_ \$36
mango horseradish, old bay, lemon	.,

STATIONS	
BBQ Smoked brisket, pulled chic slaw, macaroni salad, potat	,
Taco Chimichurri skirt steak, tec salsas, corn and flour tortill	•
Surf and Turf	\$40/per person

Roasted sliced prime rib, pan seared sea scallops, port demiglace, chipotle beurre blanc, roasted fingerling potatoes, seasonal vegetable

CANCELLATION POLICY

We understand that sometimes things happen.
We will be happy to re-schedule your event and transfer your deposit to another available date with no fees.

If you decide you can no longer host your event with us, you may cancel with a given 30-day notice.

However, all deposits are non-refundable.

If you cancel within fourteen (14) days of your party, we will charge you half of the total of the contracted food and beverage order plus your deposit.

Any cancellations 7 or less days prior to event, the party is responsible for all contracted services.





CATERING & EVENT CONTRACT

To solidify your reservation, we ask that you complete & sign this form. The only times you will be charged are: a) at the end of your party when you're ready to cash out; b) half the cost of your final order or the room rental rate if you cancel; c) entire cost of your final order if you cancel within five (7) days of your party; d) non-refundable deposits with 14 days

Phone Number Email Email
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Number of Guests Food Ready By
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EAB Section: Private Dining Covered Patio Square
Airstream Beer Garden 🗌 Full Venue Buyout 🗌
Electronics (Select One): Microphone? YES \(\Boxedot \) NO \(\Boxedot \) (Inquire about t
:lectronics (Select One): Wilcrophone: 125 NO (Inquire about t
Datering Order:
Table Cloth Rentals (Select One): YES ☐ NO ☐ If yes, how many?
Additional Requests/Coments:
•

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Goodwill Welcome (Select One): YES
NO



CATERING & EVENT CONTRACT

BILLING INFO

Cardholder Name			
Billing Address	City	State_	Zip
Card Number	Exp. Da	ate	CVV
Card Type (select one) VISA 🗌	MASTERCARD [] AMEX□	DISCOVER [
Will you be paying with this card?	YES□ NO□	UNSURE 🗆	
We need your credit card info to finalize end of your party or within five (5), seve reservation due to a cancellation.	•	•	_
AUTHORIZATION			
I hereby authorize Edgar's Above Broad to one-time charge that will be made as indica cardholder for this credit card and that I a agreement with Edgar's Above Broad. I ack agree to the terms of hosting a party/even charges associated.	ated above. I guarante am legally authorized to anowledge and agree th	e and warrant to enter into this nat I have thore	chat I am the legal s one-time billing oughly read and
Signature of Cardholder			
Today's Date			

**** Payment Due At The End Of Your Party On The Day Of ****



THANK YOU!

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