



EVENTS & CATERING PACKET

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

WWW.EDGARSABOVBROAD.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 SPACES



FULL VENUE

250 GUEST CAPACITY

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

Monday – Thursday (after 3:30 p.m.) _____ \$1,500 Venue Rate

Friday – Sunday _____ \$2,500 Venue Rate



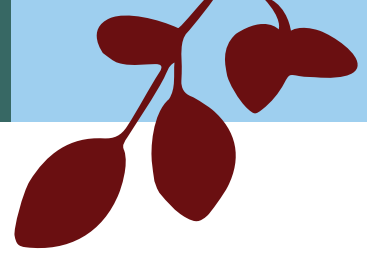
PRIVATE DINING ROOM

SEATS 30 GUEST /
50 GUEST CAPACITY

Our private dining room is equipped with a HDTV. Great space for meetings and small events.

Monday – Thursday _____ \$500 Venue Rate
(daytime only)

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COVERED PATIO (BAR SIDE ONLY)

SEATS 30 GUEST /
50 GUEST CAPACITY

Our Covered Patio is a welcoming section of Edgar's Above Broad. The setting is perfect for hosting a social or mixer, or a small birthday party.

Monday – Thursday _____ \$500 Venue Rate
(daytime only)



AIRSTREAM BEER GARDEN

60 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 a medium-sized event.

Monday – Thursday _____ \$500 Venue Rate
(daytime only)

Each section of Edgar's Above Broad requires a food and beverage minimum of \$35/person and a minimum set up fee of \$150 for space rental. The venue rate is separate from the food and beverage rate, and minimums must be met on the day of the event. Additional equipment or rentals (including tents) will be an additional fee if required. All rentals are based on 4 hours. For specific rental rates and minimums for a particular date, time, and section, please contact the event manager.



EVENT MENU

BREAKFAST

- Hot Breakfast Station** **20/person**
scrambled eggs, bacon, sausage, potato hash,
cheddar grits, buttermilk biscuits
- Mixed Fruit Bowl** **12/person**
assorted fresh melon, berries and citrus
- Yogurt Bar** **10/person**
greek vanilla yogurt, assorted berries,
granola, honey
- Assorted Juices** **5/person**
orange, apple, cranberry
- Coffee Service** **5/person**
caffeinated, de-caffeinated, condiments
- Assorted Edgar's Bakehouse
Breakfast Pastries** **15/person**
assorted fresh baked pastries

HORS D'OEUVRES (passed or plated) by the dozen

- EAB Wagyu Sliders** **80**
wagyu beef & pork, white cheddar, bacon jam,
bbq aioli, house pickle, yeast roll
- Tuna Poke** **30**
sweet & spicy tuna poke, wonton chip, sriracha aioli
- Hot-Honey Chicken and Waffles** **30**
boneless fried chicken, hot-honey sauce,
buttermilk waffle
- EAB Deviled Eggs** **20**
mustard, pickle relish, chive
- Mini Crab Cakes** **50**
remoulade
- Poached Jumbo Shrimp** **40**
peach sweet chili cocktail sauce, peach salsa
- Caprese Skewers** **30**
pesto marinated cherry tomatoes, mozzarella,
balsamic glaze
- Bourbon Glazed Pork Belly** **50**
cucumber salad
- Smoked Gouda Mac and Cheese Fritters** **30**
smoked gouda, pasta, panko

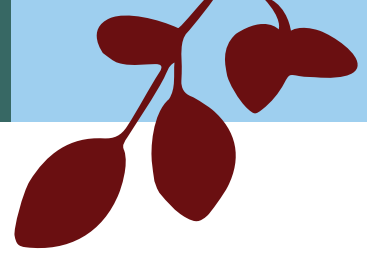
A 22% service charge + applicable tax rates will be added to the food and beverage total on all events.
Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food borne illness.

LUNCH

- Deli Sandwich Station** **35/person**
assorted sliced deli meats and cheese, edgar's bakehouse
breads, lettuce, tomato, red onion, house pickles, mayo,
mustard, pasta salad, potato salad, house chips
- Salad Bar Station** **25/person**
romaine lettuce, mixed greens, grilled chicken, focaccia
croutons, hard boiled egg, tomato, blue cheese, avocado,
bacon, cucumber, red onion, carrot, peppers, mixed
cheese, parmesan, dried cranberries, ranch, balsamic
vinaigrette, caesar
- Soup Station** **15/person**
choice of chicken noodle, french onion, loaded potato,
broccoli-cheddar, tomato-basil, she crab

GRAZING STATIONS

- Classic** **30/person**
assorted artisan meats & cheeses, mixed olives,
mixed vegetables & fruits, focaccia crostini,
assorted crackers, assorted jams, balsamic glaze,
sweet onion, fig jam, mixed nuts, mixed dried fruits
- Cold Seafood** **40/person**
poached shrimp, king crab legs, oysters on the half,
corn salad, tomato salad, pasta salad, sweet chili
cocktail sauce, citrus aioli, hot sauce, crackers,
lemons & limes
king crab legs add on **20/person**
- Low Country Boil** **40/person**
shrimp, crawfish, andouille sausage, red potatoes,
corn on the cob, old bay, lemons, crusty bread,
whipped butter
- Street Taco** **40/ person**
pulled pork, blackened fish, shredded chicken,
grilled vegetables, pico de gallo, salsa verde,
roasted tomato salsa, mexican street corn salad,
spanish rice, re-fried beans, avocado-lime crème,
spicy aioli, hot sauce, corn tortillas, flour tortillas,
cotija cheese, onions, cilantro, sour cream
- EAB Dip** **20/person**
blue crab dip, pimento cheese dip, hummus with
red pepper relish, buffalo chicken dip, spinach and
artichoke dip, focaccia crostini, assorted crackers,
carrot sticks, celery sticks
- BBQ** **35/person**
pulled pork, smoked brisket, pulled chicken, cole slaw,
potato salad, yeast rolls, bbq sauce (carolina gold,
alabama white)
- Wings** **30/person**
buffalo wings, bbq wings, teriyaki wings, carrot sticks,
celery sticks, blue cheese dressing, ranch dressing



SWEETS

100% from scratch desserts by Edgar's Bakehouse.

Crème Brûlée **7/person**
seasonal

Cheesecake **7/person**
fruit compote

Fudge Brownie. **7/person**

Assorted Variety of Desserts. **7/person**

BEVERAGES

Non-Alcoholic Drink **.3/person**

Beer and Wine Ticket **11/person**

Liquor, Beer and Wine Ticket **13/person**

Open Bar **.40/person**
beer and wine – 3.5 hour service

Open Bar **.46/person**
liquor, beer and wine – 3.5 hour service



We cannot prepare additional catering dishes on the day of your event. Our kitchen requires advance notice to properly prepare for a catered event, so please make sure you are confident in your order when you submit it.

To-go boxes are not available for leftover buffet food.

FOOD ORDER MUST BE SUBMITTED TEN (10) DAYS BEFORE EVENT DATE.



FINANCES

DEPOSIT

To secure your event space, a non-refundable initial deposit of \$500 – \$2500 is required along with a signed contract.

ACCEPTED METHODS OF PAYMENT

Cash, credit or debit card (with a completed credit card authorization form), money order or checks. Payments by check must be received 7 business days prior to the first scheduled arrival.

DIRECT BILLING

Direct billing is not available for social functions. Direct billing privileges may be established for those accounts incurring \$5,000 or more in charges if a credit application is submitted no later than 60 days prior to the first arrival date. If direct billing is approved, final payment must be received 30 days preceding the event. Afterwards a 1.5% fee will be applied every 30 days to the outstanding balance and direct billing privileges are subject to be revoked in the future.

TAX AND SERVICE CHARGE

All prices are subject to taxable service charge of 22% and applicable tax rates.

TAX EXEMPT STATUS

Groups that are tax exempt are required to provide a Georgia State Sales Tax Certification 30 days prior to the event. All payments for tax exempt groups must be made in the name of the organization via a credit card or check.

ON-SITE

WI-FI

Complimentary Wi-Fi is available throughout the venue. If you require a high bandwidth or streaming capabilities, please speak with your sales associate.

ACCESSIBILITY

Edgar's Above Broad is an accessible facility in compliance with the Americans with Disabilities Act (ADA). Our design includes accessible parking, entrances, and accessible restroom facilities. For reasonable accommodation requests, please call 706.854.4763 at least 48 hours prior to your visit.

PARKING

Ample complimentary self parking is available on-site.

SMOKING POLICY

Edgar's Above Broad is a smoke-free facility.

LOST & FOUND

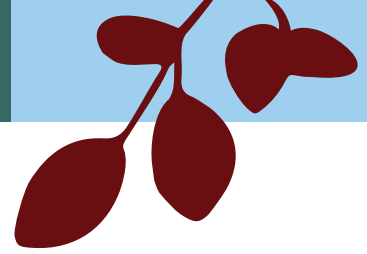
Edgar's Above Broad assumes no responsibility for any lost or misplaced items.

PETS

Service Animals are permitted at Edgar's Above Broad (i.e. seeing-eye animals). Pets, including comfort animals, and other animals are not permitted.

FIRE ARMS & WEAPONS

Edgar's Above Broad prohibits firearms and weapons in all venues, except by on-duty law enforcement officers with jurisdiction.



PLANNING

EVENT SPACE

Standard room rentals include 1-2 hour access before the start time of an event.

Labor charges will be incurred if a group requests changes to the room setup after the room has been set.

DECORATIONS

Fastening or affixing objects to surfaces will only be allowed under certain circumstances and must be approved. Only approved adhesive products can be used. No nails or tape will be allowed on any surface.

The use of open flames is prohibited. The use of glitters and confetti is not permitted. All balloons must be removed from the premises and disposed of upon conclusion of the event.

LINENS

Linens are available upon request. Charges vary.

FOOD & BEVERAGES

Edgar's Above Broad does not allow any outside food or beverage to be brought on property at any time. Due to food safety liability and the health department regulations, no food or beverage may be removed from the premises following any function.

To-go containers are strictly prohibited at our venue.

MINIMUMS

Edgar's Above Broad requires a food and beverage minimum for space rental. The venue rate is separate from the food and beverage rate, and minimums must be met on the day of the event. If the minimum is not reached, a supplemental fee will be charged. For specific rental rates and minimums for a particular date, time, and section, please contact the event manager.

Food minimums are tiered according to the number of guests, with the minimum starting at 25 guests. For parties with fewer than 25 guests, the 25-guest minimum still applies.

Labor minimums are also tiered according to the number of guests, with the minimum starting at 25 guests. The minimum labor charge is \$300 (2 servers). Bartenders will be added using the same matrix when bar packages are added.

ALCOHOL POLICY

Edgar's Above Broad is regulated by the State Liquor Control Board. Per Georgia state law, alcoholic beverages of any kind will not be permitted to be brought into the premises by the patron or any of the patron's guests from the outside.

Edgar's Above Broad is the only licensee able to sell and serve liquor, beer and wine on premises. Georgia state law further prohibits the removal of alcoholic beverages purchased by the venue for client consumption.

The legal drinking age in Georgia is 21. Proper identification is required when attending a function with alcohol to be served. Edgar's Above Broad reserves the right to refuse service to any person who visibly appears to be intoxicated.

GUARANTEE

Guaranteed attendance for your event must be received by the sales team ten (10) days prior to your event date. The guarantee numbers provided are not subject to reduction and charges will be applied accordingly. You will be billed either for that number or the number of guests served, whichever is greater. In some instances, more notice may be required due to menu complexity, holidays, delivery, or other constraints.

Guarantee increases received 72 hours or less prior to the event, shall incur a 10% price surcharge per person for the additional guests if the increase is above 5% of the guarantee.

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and subject to special menu selections and pricing.

MENUS

All menu prices are subject to change without prior notice unless they are on a Banquet Event Order signed by the client and returned to Edgar's Above Broad.

To assure availability of menu items, your selections should be submitted to the Catering team four weeks prior to your scheduled event.



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 30-day notice. However, all deposits are non-refundable.

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

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

A photograph of a decorative wall featuring a living wall of green moss. A large, white, cursive sign reads "Edgar's" with "ABOVE BROAD" in smaller, red, sans-serif capital letters below it. The sign is illuminated from within, casting a warm glow. In the foreground, five tall, clear glass vases are arranged in a row, each containing a bouquet of pink and yellow flowers. The vases are filled with water and have a string of yellow lemons hanging from the bottom. The background wall is a dense, textured living wall of green moss. The top of the image shows a wooden slat railing with a red and white striped pattern. The bottom of the image shows a tiled floor with a geometric pattern.

Edgar's

ABOVE BROAD



THANK YOU!

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