



PRIVATE PARTY AND EVENT PACKET

150 & Main is Hoover's preferred location for private dining and catering needs. We have one private dining room available that is perfect for any type of event. Our management team also has extensive experience in catering, bulk orders and large deliveries. Let us know what type of event you need, and we can handle all of the details for you so your experience is stress-free and enjoyable. Contact us today by phone or email for information or reservations.

IN-HOUSE EVENTS

Full Menu Dining

Our in-house dining menu is available for parties up to 25 guests. Our lunch menu is utilized from 11am-4pm, and our dinner menu is available from 4pm-close. We require one server for every 16 guests. Individual payments can be made but fees go on the host check.

Limited Menu Dining

Limited menus consist of 3 proteins for your guests to choose from, along with 2 pre-selected sides. To find pricing, please refer to our lunch menu for events from 11:00am-4:00pm and our dinner menu for events after 4:00. Appetizers, additional sides, and desserts can be added into the menu. We require one server for every 16 guests. Payments can be made on separate checks but fees go on the host check.

Buffet Style Dining

Buffet style dining is available for any party size, but it is required for parties of 40 or more. Traditional buffets are self-serve stations where guests are able to plate their own entrée. Price is calculated on a per person basis. Final headcount will determine final price. Please be aware that the final food & beverage amount will be based off predetermined head count. If we plan for 50 people, you are responsible for paying for 50 people. Buffet style events must be paid on one check.

Plated Meal Dining

A plated meal is a more formal style of dining. Every guest is seated and served by our wait staff. Parties of 25 or less have the option to have up to (2) proteins and (2) sides per plate. Events over 25 are limited to (1) protein and (2) sides. There will be no substitutions or changes to plates during your event all entrees will come out exactly the same.

MENU OPTIONS

25 or less: Full, Limited, Buffet, or Plated

26 or more: Buffet or Plated

The above mentioned menu options are non-negotiable.
Menu options provided are subject to change based on time of day, holidays, and times of heavier business. Please notate which menu option you prefer for your event on your contract

DECORATIONS

150 will provide all tables, chairs and buffet equipment as well as plates, flatware, & glasses upon request. Any other decorations, including tablecloths, are the responsibility of the renting party. We ask that no decorations be taped, nailed or tacked to the wall. All candles must be contained within a glass container to ensure no wax damage. We also ask that no confetti be used for decorations/celebrations. If you will need to come in early to decorate for your event, please mention it upon booking & we will do our best to accommodate.

FINALIZING DETAILS

Thank you again for choosing 150 & Main for your private dining needs. All arrangements for 150 are finalized through Katie Norment, our Business Operations Manager. The menu, room, table arrangements, and all other details pertaining to your function must be finalized 10 days prior to the events date.

for information regarding catering contact
email: katie@onefiftyandmain.com

OFF-SITE EVENTS

Full Service

In addition to our in-house catering, we also specialize in off-site catering. Let us know where, and we will make sure your dining experience is just as accommodating as if you were sitting in our restaurant. For full service off-site catering, we provide servers to set up and clean up, as well as the necessary equipment for your buffet (chafers & sternos, serving ware, paper products). All final details, including headcount and menu, will be due 2 weeks prior to the date of your event.

PRICING

Off-Site Service Charge: 20% of the total bill, or \$100 per server, whichever is greater
We will determine the number of servers for you based on your final headcount and menu.

VENUE CATERING FEES

If your venue charges a catering fee, it will be added to your final bill.

IN-HOUSE & OFFSITE RENTALS

If you would like us to provide tablecloths or other rentals, we can arrange them for you. The total cost of rentals will be added to your final bill.

DELIVERY

Need lunch for the office or your team? We can deliver! You may order from the buffet or hors d'oeuvres menu. Paper products (plates, cups & utensils) will be provided free of charge. Please give us at least 48 hours notice for deliveries.

Delivery Pricing Delivery Charge: \$25
Disposable Chafers & Sternos: \$15/set

BUFFET MENU

A beverage station (iced tea, water and coffee upon request) and bread service is included in buffet pricing. To create your buffet, please select 2 proteins and 2 sides

\$13 per person	\$15 per person	\$17 per person	\$ 19 per person	\$25 person
<ul style="list-style-type: none"> • chicken & biscuit • chicken & waffles • omelet • salmon rainier • breakfast platter • brunch burger 	<ul style="list-style-type: none"> • Montreal chicken • homestyle pot roast • chicken alfredo • boneless pork loin 	<ul style="list-style-type: none"> • fried catfish • flounder • parmesan crusted chicken • pecan fried chicken • shrimp & grits • New Orleans pasta 	<ul style="list-style-type: none"> • bistro steak medallions • smoked bone-in pork chop • grilled shrimp skewers • Canadian salmon 	<ul style="list-style-type: none"> • black angus ribeye • New York Strip • crab cakes • blackened grouper

SIDES

Mashed Potatoes - Roasted New Potatoes - Vegetable Medley - Macaroni & Cheese - Squash Casserole
Collard Greens - Broccoli, Rice, & Cheese Casserole - Southern Style Green Beans - Sautéed Squash and Zucchini - Broccoli - Rice Pilaf - Creamed Corn - Brunch Potatoes - Fruit

PREMIUM SIDES +\$3 per person

Loaded Mashed Potatoes - Asparagus

SALAD SIDES

Cost per person listed next to each option. All side salads come pre-set.

- House Salad +\$3 per person
- Caesar Salad +\$4 per person
- Spinach Salad +\$4 per person
- Wedge Salad +\$4 per person
- Strawberry Salad +\$4 per person

DESSERTS

each pan serves 15 - \$27 per pan

- White Chocolate Bread Pudding
- Banana Pudding
- Seasonal Berry Cobbler
- Strawberry Shortcake Trifle

- Dessert Sampler \$60
- Assorted Cookies or Brownies \$12 per dozen
- Hot Fudge Cake \$6 per person (plated)
- Peanut Butter Pie Squares \$2 per person (plated)
- Cheesecake with Seasonal Berry Topping \$4 per person (plated)
- Pound Cake with Fresh Strawberries \$2 per person (plated)
- Cheese Pie with Seasonal Berry \$2 per person Topping (plated)

HOR D'OEUVRES

FINGER FOODS

each platter serves 15

Chicken Tenders \$40
grilled, tenders, or blackened

Fried Catfish \$60
served with tartar sauce

Shrimp Cocktail \$56
served with cocktail sauce

Sweet & Sour Meatballs \$36

Mini Crab Cakes \$70

Pimento Cheese Bacon Bombs \$50
served with bang bang sauce

Deviled Eggs \$18

Fresh Fruit Skewers \$30

Veggie Cups \$30

Cheese Tray \$30

Roasted Pepper Flatbread \$34
with peppers, onions, mushrooms, & cheese

Bacon & Parmesan Cheese Deviled Eggs \$34

Steak & Eggs \$38
deviled eggs served with shaved prime rib

Cajun Shrimp Deviled Eggs \$34

Surf & Turf Kabobs \$40

Bacon Wrapped Green Beans \$45

DIPS

Tuna Dip \$24

Shrimp Dip \$24

Buffalo Dip \$20

Spinach Dip \$20

served with your choice of tortilla chips, crackers, or
fried pita chips

WINGS

4lbs- \$40

Traditional Buffalo
served with ranch or bleu cheese

Boneless Buffalo
served with ranch or bleu cheese

Smoked

SLIDERS

25 count - \$75

Cheeseburger
dressed however you like

Pulled Pork
slaw, pickles, hickory smoked bbq

Buffalo Chicken
bleu cheese crumbles or ranch dressing

Ham & Cheese
sliced ham & cheddar cheese

HOT PANS

each pan serves 15

Veggie Alfredo \$52

Garden Pasta \$52

Seafood Gumbo \$64

served with cajun rice

Low Country Boil \$18 per person

SALAD BOWLS

serves 15 - \$30

Pasta Salad

Potato Salad

Broccoli Salad

Coleslaw

Beverage station includes tea, lemonade, & water - \$1 per person

CASH OR HOSTED BAR

Thinking of having a cash bar at your next event? We have several different options to choose from. Each cash or hosted bar requires a \$75 service fee for each bartender.

Mixed Drink House Package	Mixed Drink Call Package	Mixed Drink Premium Package	Wine Package	Beer Package Choose 5
Tito's Vodka	Stolichnaya Vodka	Grey Goose Vodka	WHITE Grayson Chardonnay	Budweiser Michelob Ultra Budlight Frost Crushable
Jim Beam Bourbon	Jack Daniels Whiskey	Jefferson's Ocean Bourbon	RED Grayson Cabernet	Good People Muchacho Yellowhammer Belgian White Ghost Train IPL Cahaba Pale Ale Stella Artois
Broker's Gin	Maker's 46 Bourbon	The Botanist Gin		
Jose Cuervo Gold Tequila	Tanqueray Gin	Don Julio Blanco Tequila		
Bacardi Silver Rum	1800 Silver Tequila	Goslings Black Seal Rum		
Johnnie Walker Red Scotch	Captain Morgan Spiced Rum	Glenlivet 12 Year Scotch		
	Johnnie Walker Black Scotch			

PRIVATE PARTY ROOM

The Sun Room has a capacity of 50 people

Includes 6- 6ft tables & 5- ft tables

We also provide plates, cups, and serving utensils

A credit card on file with signed contract is required to reserve a private dining room. All private parties must be booked at least two (2) weeks in advance to ensure proper staffing for your event.

_____ **Deposit Fee:** A \$50.00 for a two (2) hour rental. Final details must be turned in ten (10) days in advance. The deposit fee will go towards the final bill

_____ **Event Times:** Private dining reservations are for two (2) hours

_____ **Minimum Guest Count:** 25 people

_____ **Service Charge:** 20% of total food/beverage bill

_____ **Cancellation Policy:** Reservations must be cancelled at least one week before booked event or cancellation fees will be charged to card on file

*Due to an increased number of private dining reservations during the month of December, there is a \$100 room rental fee. Event times are subject to change from the above-mentioned in order to accommodate as many holiday guests as possible.

*NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED
with the exception of birthday or wedding cakes

*HOST IS RESPONSIBLE FOR ANY UNPAID CHECKS ON FULL MENU AND LIMITED MENU WHERE
CHECKS ARE SEPARATE

ALL ROOM CHARGES & SERVICE CHARGES MUST BE PAID ON THE HOST CHECK

DAMAGE OR INJURY/INDEMNIFICATION

Renter agrees that 150 (its owners, agents, affiliates, employees, successors, assigns, and administrators; collectively referred to as "150 & Main") shall not be responsible for any loss or damage to Renter's property or injury to persons due to the negligent or intentional acts of Renter, of Renter's employees or agents, or of persons attending Renter's function.

Renter agrees, at its sole cost, to indemnify and hold harmless 150 from any and all claims by or behalf of any persons or firms arising out of, in connection with, or attributable to Renter's use and possession of 150 premises, including, but without limitation, any and all claims for injury or death to persons or damage to property. Renter also agrees to save and hold harmless 150 from all costs, expenses, attorney's fees, and liabilities incurred in connection with any action or proceeding brought in connection with any such claim.

Renter agrees that it is fully responsible for any damage to 150 facilities or loss or damage to 150 property or equipment, and in the event of any such damage or loss, Renter agrees to pay to 150 upon demand the amount of repair of such damage or replacing the lost or unrepairable equipment or property. (Confetti and/or removing hanging pictures are not allowed.)

I have fully read the attached Rental Guidelines set forth by 150 and it is understood that all Guidelines will be strictly enforced. I, the user, all guests at the event, and anyone associated with the event agree to specifically comply with these guidelines. It is further warranted by the Renter that no promise or inducement has been offered, except as herein set forth, and that the Renter is of legal age, legally competent to execute this agreement and agrees to all the terms of this Rental Agreement, accepting full responsibility therefore, and that this damage or injury/indemnification constitutes a full and final release of all claims known and unknown, anticipated and unanticipated.

By signing below, you, the Renter, are agreeing to the applicable terms mentioned in the contract above and agree to fully abide by all terms and conditions, including all service charges, rental fees, food and beverage minimums and cancellations.

Renter Signature: _____

Date Signed: _____

RENTER CONTRACT

Contact Information

Name of Primary Contact:	Name of Third Party Contact (if applicable)
Phone Number:	Phone Number:
Email:	Email:
Organization (if applicable):	

Party Information

Date of Event:	Event Type:	Start Time:	End Time:
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In House Events

Off-Site Events

Number of Guests:	Name of Location:
Menu Type:	Address of Location:
Bar Preferences:	Venue Contact & Phone Number:
	Number of Guests:

Payment Information

Name on Card:	
CC#:	Exp:

Please remember to attach a copy of this card along with a copy of your drivers license.
Any missing info may delay your booking process.