



Edgar's

ABOVE BROAD

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 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 separate 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 20% 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.

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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.**

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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 _____ \$48

gouda, crispy onion, lime crema

EAB House Pork Belly Nachos _____ \$36

pork belly burnt ends, corn pico, jalapeno, cotija cheese, cilantro

Patatas Bravas _____ \$20

Roasted fingerling potatoes, manchego, herbs, smoked paprika aioli

Pork Belly Sliders _____ \$68

Tennessee sweet heat, dukes mayo, lettuce, scratch pickle

Crab Cakes _____ \$56

Summer slaw, meyer lemon aioli

Mini Chicken Wellington _____ \$40

Sesame Soy Glazed Beef Skewers _____ \$42

Coconut Shrimp Skewers _____ \$48

Chicken Satay with Peanut Sauce _____ \$38

Fried Ravioli _____ \$28

Served with Marinara sauce

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 _____ \$24

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

Colossal Shrimp Cocktail, _____ \$36

mango horseradish, old bay, lemon

STATIONS

BBQ _____ \$14/per person

Smoked brisket, pulled chicken, BBQ sauces, seasonal slaw, macaroni salad, potato buns, baked beans

Taco _____ \$20/per person

Chimichurri skirt steak, tequila-lime shrimp, assorted salsas, corn and flour tortillas, honey-cilantro rice

Surf and Turf _____ \$40/per person

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

Service Charges and State Sales Tax

A 20% 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.

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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

Host Name _____

Phone Number _____ **Email** _____

Type of Party _____ **Date of Party** _____ **Time of Party** _____

Number of Guests _____ **Food Ready By** _____

EAB Section: Private Dining Covered Patio Square
Airstream Beer Garden Full Venue Buyout

Electronics (Select One): Microphone? YES NO (Inquire about this)

Catering Order: _____

Table Cloth Rentals (Select One): YES NO If yes, how many?

Additional Requests/Comments: _____

Goodwill Welcome (Select One): YES NO



CATERING & EVENT CONTRACT

BILLING INFO

Cardholder Name _____

Billing Address _____ City _____ State _____ Zip _____

Card Number _____ Exp. Date _____ 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 your reservation. You will only be charged at the end of your party or within five (5), seven (7) or fourteen (14) days from the date of your reservation due to a cancellation.

AUTHORIZATION

I hereby authorize Edgar's Above Broad to charge the indicated credit card. I agree that this is a one-time charge that will be made as indicated above. I guarantee and warrant that I am the legal cardholder for this credit card and that I am legally authorized to enter into this one-time billing agreement with Edgar's Above Broad. I acknowledge and agree that I have thoroughly read and agree to the terms of hosting a party/event at Edgar's Above Broad and am responsible for any charges associated.

Signature of Cardholder _____

Today's Date _____

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

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THANK YOU!

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