Church
Charlotte

Best Restaurant & Best Chef, Jamie Lynch
2018 By Charlotte Magazine
WELCOME TO
SPECIAL EVENTS
&
PRIVATE DINING

From intimate dinners to extravagant galas and parties, our experienced staff at 5Church Charlotte can create a truly memorable event for you and your guests.

Enjoy your event against the unique backdrop of cutting-edge interior design from Reaching Quiet Studios, unlike anything else in Charlotte.

Award-winning Executive Chef and Partner Jamie Lynch, seamlessly combines traditional and modern cuisine with seasonal, fresh, and local ingredients.

5Church Charlotte
704.919.1322
sales@5ChurchCharlotte.com
MEET YOUR CHEF

JAMIE LYNCH

Executive Chef and 5Church Group Partner, Jamie Lynch, brings years of experience training under some of the best chefs in the country such as Michael Mina, Daniel Boulud, and Andrew Carmellini. Since opening 5Church Charlotte in 2012, Chef Jamie has been named Charlotte Magazine’s Best Chef award in 2013, 2014, and 2015, as well as Thrillist’s Best Chef Charlotte in 2016. He also appeared as a Chefestant on Season 14 of Bravo’s Top Chef.

Chef Jamie’s philosophy comes from using locally-sourced, seasonal ingredients to create dishes that excite the palate in a visually appealing way. He is available for private event appearances and demos at 5Church Charlotte.
MEET YOUR EVENT PLANNER
ALEXA ANDERSON

Alexa has been planning events for as long as she can remember, first starting with gatherings for family and friends, in college for her sorority, and decided to start working professionally four years ago. A native of Columbia, Missouri, Alexa has been with 5Church Charlotte since 2013, where she started as a front-of-house server and worked her way up into her current position as Sales Director.

Her warm and flexible nature makes her a favorite among clients with unique event needs. She understands every guest and every event has different needs, and enjoys the creative process of transforming the restaurant for an unforgettable experience.
**AT-A-GLANCE**

**EVENT SPACES**

**HORSESHOE ROOM**
16 seated

**GREEN ROOM**
60 standing
45 seated

**BUFFALO ROOM**
65 standing
50 seated

**FULL OR PARTIAL BUYOUT**
Up to 300 standing
Up to 200 seated

**TULIP ROOM**
Located inside the Ivey’s Hotel
70 standing
64 seated
EVENT SPACES

HORSESHOE ROOM

CAPACITY
16 seated

ABOUT THE SPACE
The Horseshoe Room is an intimate space tucked away between the main dining room and upper dining area. Although it is a private space, it is not enclosed with 4 traditional walls, and instead offers an open and secluded setting. Each guest in this area can see and hear each other equally as the room is named after its shape, with service executed through the middle of our custom-made Himalayan Oak tables.
EVENT SPACES
GREEN ROOM

CAPACITY
60 standing
45 seated

ABOUT THE SPACE
The Green Room is a balcony style semi-private space that overlooks the main dining room on the first floor of the restaurant. The space allows your guests to enjoy the benefits of a private room while still experiencing the unique ambiance and energy 5Church has to offer. Included is a private bar dedicated and staffed exclusively for your guests.
EVENT SPACES

BUFFALO ROOM

CAPACITY
65 standing
50 seated

ABOUT THE SPACE
This space is located in our main dining room and can be made private by closing our custom curtain panels which envelop the entire room. One wall of the room is lined with windows which allow for plenty of light during day events and a beautiful city vibe for evening events. The high ceilings, custom artwork, and leather tufted seating area around the perimeter of the room provide a cozy, yet airy ambiance.
EVENT SPACES
FULL & PARTIAL BUYOUTS

CAPACITY
Up to 300 standing
Up to 200 seated

ABOUT THE SPACE
A full or partial buyout allows you to customize every aspect of your event including AV, music, table layout, decorations, cocktails, and menu items. A partial buyout includes the first floor of the main dining room. A full buyout includes use of the entire restaurant and rooms, including both the main bar downstairs and upstairs bar, with plenty of seating and room to mingle for your guests.
EVENT SPACES

TULIP ROOM

CAPACITY
70 standing
64 seated

ABOUT THE SPACE
The Tulip Room is a fully private room with 4 walls and door, conveniently located across the hall from our Green Room in the Ivey’s Hotel. The space is perfect for clients looking to experience our food and beverage offerings in a more formal or customizable space. You can customize all aspect of your event including music, lighting, décor, and layout.

Our partner CE Rentals can customize any rental package to create you exact vision including plate ware, pipe & draping, up lighting and so much more.

The Tulip Room comes fully equipped with a media cart, lectern, 55” and 65” TVs, Sonos Sound System, flip chart board, as well as A/V and projector screen abilities for all o of your event needs.
CORPORATE & SOCIAL EVENTS

With our unique and upscale decor, versatile private and semi-private rooms, and memorable food and beverage offerings, 5Church is the perfect setting for a variety of corporate and social events. Below are some events that we have held with great feedback from guests.

CORPORATE EVENTS
- Holiday parties
- Team dinners
- Corporate retreats
- Client appreciation
- Lunch and learn seminars
- Board meetings

SOCIAL EVENTS
- Charity galas
- Family reunions
- Alumni groups
- Birthdays
- Girl’s night out
- Prom & graduation
- Bar & bat mitzvahs
- Sweet 16s
WEDDINGS & RECEPTIONS

Engagement Dinners & Parties
Set the tone for your wedding festivities with an unforgettable party with your loved ones! Enjoy specialty craft cocktails at the bar with light hors d’œuvres or create an upscale experience with a coursed dinner.

Bridal Showers & Luncheons
Choose from our extensive brunch buffet offerings for the most interaction among your guests as they mingle and talk.

Rehearsal Dinners
For a unique rehearsal dinner, join us for coursed dinner service. Invite the rest of your wedding party to the bar afterwards!

Wedding Ceremonies & Receptions
From versatile floor plans, menus, cocktails, and entertainment, there is no limit what we can do to help make the most unforgettable day of your life even better.

Welcome Receptions
Welcome all your wedding guests in to town with light bites and cocktails in a setting perfect for mingling.

Farewell Brunches
End a beautiful weekend on a high note and send off your guests with a one-of-a kind brunch party.
Guest Feedback

“We recently had the pleasure of celebrating our wedding reception at 5Church, 06-10-17 to be exact. Alexa (event coordination) and Erin (management) and the team left me speechless. Talk about rolling out the red carpet. Alexa and Erin are so personable, patient, fair and kind. Alexa met with us multiple times until I was comfortable, left no stone unturned and most importantly she listened. She works smart to ensure that no details are missed! Erin fed us until we were stuffed at the delicious food tasting and even spotted me outside the day before to help carry decorations inside.

On our big day, we were dashed to our own private area to eat & have alone time before greeting guests. They also left us such thoughtful notes and gifts as well. Not to mention checking on us throughout the event asking if we needed drink refills, food, etc. We were able enjoy our guests and did not have to think!

Chef Jamie whips up a delectable brunch menu. Steak, tuna poke, mushroom flatbread (my fav), steak, chicken and waffles and shrimp & grits - YUM. Also, the decor in the restaurant is very modern, clean & classy. This venue makes for a phenomenal party. I highly recommend booking 5Church for your next event!”
PREFERRED VENDORS

While we allow most external vendors with few exceptions, below are a list of professionals we have worked with in the past and recommend.

THE CELESTIAL CAKERY
Curtis Bonwell
704.258.1209
cbonwell1327@gmail.com

CE PARTY RENTALS
Anna Ginn
980.474.4320
aginn@cerental.com

WHAT'S UP BUTTERCUP FLORALS
Melissa Dawson
Melissa@whatsupbuttercupllc.com
www.whatsupbuttercupllc.com

DJ J OVERCASH
Jamie Overcash
910.540.6444
jovercash@gmail.com

JUSTIN DRISCOLL PHOTOGRAPHY
Justin Driscoll
704.955.6513
jmdrisco@gmail.com

CATCHING LIGHT PHOTOGRAPHY
George Lainis
704.502.6573
gGEORge@catchlightonline.com
AT-A-GLANCE

FOOD & BEVERAGE

LUNCH
Whether you’re looking to entertain clients for a speedy business lunch or holding a fully cours ed luncheon, our culinary team can design the perfect menu to suit your needs.

DINNER
Starting at $57 per guest, we offer multiple packages to suit any budget and style of dining. Select favorites from our a la carte menus or have our culinary team design customized items for your group. Offerings are available as family style, plated, or as buffet stations. Menus change seasonally.

HORS D’OEUVRES
Fully customize your happy hour or mixer from our extensive list of passed and displayed hors d’oeuvres.

BEVERAGES
From budget-friendly house selections to premium and world-class brands, we offer a wide range of selections to suit any event type. Our experienced and professional beverage staff is trained in proper wine and bar service.

All menus change frequently based on seasonality, as we use the freshest, local ingredients. Please check with your event planner for most current offerings.
GROUP DINNER MENUS

APPETIZERS
Seasonal Hummus
Roasted Chicken Flatbread
Yakitori Steak Skewers
Seared Mini Crab Cakes
Morel Mushroom Flatbread

FIRST COURSE
Steakhouse Salad
Marinated Local Beets

MAIN COURSE
Prime Bistro Steak “A La Brasa”
Curry Roasted Chicken
Pan Seared Salmon
5Church Lamb Burger
Seasonal Vegetarian Pasta
NY Strip Steak
Filet Mignon
Seared Sea Scallops

OPTIONAL FAMILY STYLE SIDES
Crushed Yukon Potatoes ($9)
Garlic Parmesan Broccoli ($9)
Hand Cut French Fries ($7)
Southern Street Corn ($9)
Truffle Mac and Cheese ($12)

DESSERT
S’mores Trifle
Chocolate Caramel Pretzel Bar
Lemon Bruleé Tart
Chef’s Selection Sorbet
Tiramisu

THE SAUCIER
Plated $62pp | Buffet $67pp
1 First Course
3 Main Course
2 Individual Dessert or Family Style Dessert Platters

THE SOUS CHEF
Plated $69pp | Buffet $74pp
2 Family Style Appetizers
2 First Course
4 Main Course
3 individual Desserts or Family Style Dessert Platters

THE CHEF DE CUISINE
§ "The Chef de Cuisine" item
Plated $84 | Buffet $89pp
2 Family Style Appetizers
2 First Course
4 Main Course
3 Individual Desserts or Family Style Dessert Platters

THE EXECUTIVE CHEF
§ "The Executive Chef" item
Plated $96pp | Buffet $104pp
3 Family Style Appetizers
2 First Course
4 Main Course
2 Family-Style Sides
3 Individual Desserts or Family Style Dessert Platters

* Menu items and prices may change prior to your event
Chef's Tasting Menu
$125 per guest
$175 with wine pairings per person

Menu

Squash Salad, compressed stone fruit, tempura greens, aioli

Whiskey Barrel Wood, smoked wagyu beef tataki, garlic chips, pickled chilies

Sauteed Skate, root vegetables, parisienne, blood orange grenobloise

Wood Pigeon Roulad, cauliflower, sake-braised turnip, wild mushrooms

PB&J, butter brioche with peanut butter zeppelin, ruby port spheres, gianduja chocolate

Wine Pairings

Schramsburg Blanc De Blanc

Fitz-Ritter Gewurztraminer Spatlese 2014

Joseph Litez Rose Germany

Chateau La Nerthe Chateauneuf-du-pape 2012

5Church Signature Port Wine Hot Chocolate

- This option is only available certain days of the week. Please ask for availability.

- Executive Chef Jamie Lynch does offer a customized tasting menu where he will describe each course to the guests and come out at the end for questions and photos. This option does require an appearance fee depending on availability.
HORS D’OEUVRES
Available after 5:00pm

5CHURCH LAMB SLIDERS
gorгонзола, аружа, красная лук
12 pc platter | $84

STEAK BURGER SLIDER
Caramelized onion, lettuce, tomato, house pickles, white American cheese, Russian dressing
12 pc platter | $60

CRISPY FRIED CHICKEN SLIDER
Siracha aioli, lettuce, tomato, house pickles, brioche bun
12 pieces | $54

ARTISAN MEAT & CHEESE
chef’s daily selection
12 pc platter | $48

FRIED SHRIMP SKEWER
Tossed in chefs secret sauce
12 pieces | $48

YAKITORI STEAK SKEWER
Sweet soy reduction, sesame seeds, green onion
12 pc platter | $48

ROASTED CHICKEN FLATBREAD
Confit baby heirloom tomato, roasted garlic, herbed local ricotta
8 slices | $14

MOREL MUSHROOM FLATBREAD
Basil and roasted garlic mascarpone, green pea pistou, pickled ramps, smoked goat cheese
8 slices | $14

FRUIT & RICOTTA CROSTINI
Macerated seasonal fruit, house made ricotta, crostini
12 pc platter | $32

BRUSCHETTA CROSTINI
Heirloom tomato, basil, EVOO, house made ricotta, crostini
12 pc platter | $32

MOZZARELLA & PROSCIUTTO CROSTINI
Local Sano mozzarella, prosciutto de parma, balsamic glaze
12 pc platter | $32

Prices are not inclusive of taxes or gratuity
HORS D’OEUVRES
Available after 5:00pm

SEARED MINI CRAB CAKES
Remoulade, chives
12 pc platter | $42

SHRIMP & GRITS SHOOTER
Sautéed shrimp, Cajun tomato cream sauce, grits
12 pc platter | $42

COCKTAIL SHRIMP SHOOTER
Poached shrimp, house made cocktail sauce
12 person bowl | $42

SEASONAL HUMMUS
Lavash, cold-press olive oil
12 person bowl | $20

TOMATO BISQUE & PIMENTO CHEESE SANDWICH SHOOTER
Creamy tomato bisque, pimento cheese sandwich
12 pc platter | $38

ASSORTED DESSERT PLATTERS
12 pc platter | $24

Prices are not inclusive of taxes or gratuity
PLATED LUNCH
Available 11:00am – 3:00pm

APPETIZER
Seasonal Hummus
Assorted Fruit
Crudité Platter
Bruschetta Crostini
Roasted Chicken Flatbread
Morel Mushroom Flatbread

MAIN COURSE
Steakhouse Salad
Local Marinated Beets
Dry-Aged Steak Burger
5Church Lamb Burger
Open Faced Dry Aged Beef Sandwich
Pan Seared Salmon

DESSERT
Assorted Seasonal Dessert Platters

LUNCH OPTION 1
$30pp
1 Family Style Appetizer
3 Main Course

LUNCH OPTION 2
$40pp
1 Family Style Appetizer
4 Main Course
Assorted Dessert Platters

Prices are not inclusive of taxes or gratuity
LUNCH BUFFET
Available 11:00am – 3:00pm
$45 per person (15 or more guests)

APPETIZERS
Choose 1
Seasonal Hummus
Seasonal Fruit
Crudité Platter
Artisan Meat & Cheese Platter

SALADS
Choose 1
Steakhouse Salad
Marinated Local Beets
Mixed Green Salad

MAIN COURSE
Choose 3
Prime Bistro Steak “A La Brasa”
Herb Roasted Chicken Breast
Pan Seared Salmon
Seasonal Vegetarian Pasta
5Church Lamb Burger Sliders
Steak Burger Sliders

SIDES
Choose 1
Hand Cut French Fries
Seasonal Vegetable
Crushed Yukon Potatoes

DESSERT
Assorted Seasonal Dessert Platters
Prices are not inclusive of taxes or gratuity
# A LA CARTE LUNCH BUFFET

Available 11:00am – 3:00pm  
Priced Per Person

<table>
<thead>
<tr>
<th>SALAD BAR</th>
<th>SHRIMP &amp; GRITS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed greens, cucumbers,</td>
<td>Cajun tomato cream sauce</td>
</tr>
<tr>
<td>radish, tomatoes, house</td>
<td>Priced per person</td>
</tr>
<tr>
<td>ranch, house vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Priced per person</td>
<td>$5</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED CHICKEN</th>
<th>SLIDER BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charleston gold rice,</td>
<td>Fried chicken sliders, steak</td>
</tr>
<tr>
<td>wilted baby spinach,</td>
<td>burger sliders, 5Church lamb</td>
</tr>
<tr>
<td>confit garlic pan sauce</td>
<td>burger slider</td>
</tr>
<tr>
<td>Priced per person</td>
<td>$15</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TACO BAR</th>
<th>MASHED POTATO BAR</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flour tortillas, corn</td>
<td>Mashed potatoes, chives, sour</td>
</tr>
<tr>
<td>tortillas, shredded chicken</td>
<td>cream, shredded cheese, bacon,</td>
</tr>
<tr>
<td>ground beef, sautéed</td>
<td>chili, crispy shallots, gravy</td>
</tr>
<tr>
<td>vegetables, sour cream,</td>
<td>Priced per person</td>
</tr>
<tr>
<td>guacamole, lettuce, tomato,</td>
<td></td>
</tr>
<tr>
<td>onions, cheddar cheese</td>
<td></td>
</tr>
<tr>
<td>Priced per person</td>
<td>$25</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PRIME BISTRO STEAK “A LA BRASA”</th>
<th>SEASONAL VEGETARIAN PASTA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Yukon crushed potatoes, chimichurri sauce</td>
<td>Priced per person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PAN SEARED SALMON</th>
<th>SIDES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cattle bean and potato chowder,</td>
<td>Hand-cut French fries</td>
</tr>
<tr>
<td>pearl onion and drop peppers</td>
<td>Seasonal Vegetable</td>
</tr>
<tr>
<td>escabeche, sautéed kale</td>
<td>Yukon Crushed Potatoes</td>
</tr>
<tr>
<td>Priced per person</td>
<td>$20</td>
</tr>
</tbody>
</table>
ACTION STATIONS

Only Available for Partial or Full Buyouts
Includes Chef
(Executive Chef Jamie Lynch available for additional fee)

MAPLE MUSTARD RUB PORK LOIN
Brioche rolls, maple mustard glaze
Priced per person | $30

ROASTED NY STRIP
Red wine jus, horseradish cream sauce
Priced per person | $35

ROASTED TENDERLOIN
Red wine jus, horseradish cream sauce
Priced per person | $40

BBQ BRISKET
Smoked brisket, house BBQ, coleslaw, biscuits
Priced per person | $35

ROSEMARY ROASTED LAMB LEG
Mint jelly, lamb jus
Priced per person | $35

Prices are not inclusive of taxes or gratuity
THEMED STATIONS
Available in most private spaces

FRENCH FRY BAR
House fries, waffle fries, sweet potato fries, ketchup, siracha ketchup, maple honey mustard, cinnamon butter, secret sauce
Priced per person | $20

MASHED POTATO BAR
Mashed potatoes, chili, gravy, bacon, crispy shallots, sour cream, shredded cheese
Priced per person | $25

MAC & CHEESE BAR
CHOOSE 3
Parmesan mac & cheese, Cajun mac & cheese, bleu mac & cheese, cheddar mac & cheese, cheeseburger mac, lobster mac & cheese ($10 per person upcharge)
Priced per person | $25

TACO BAR
Shredded chicken, ground beef, sautéed vegetables, flour tortillas, corn tortillas, sour cream, house salsa, house guacamole, tomato, lettuce, red onion, cheddar cheese
Priced per person | $25

SLIDER BAR
Fried chicken slider, steak burger slider, 5Church lamb burger slider
Priced per person | $30

RAW BAR
Snow crab legs, oysters, cocktail shrimp, cocktail sauce, mignonette, lemons
Priced per person | $50

Prices are not inclusive of taxes or gratuity
## BRUNCH BUFFET
Available Saturday & Sunday
For parties of 20 or more

<table>
<thead>
<tr>
<th>Item</th>
<th>Components</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PRIME BISTRO STEAK</strong></td>
<td>red wine jus, chives</td>
<td>15-20</td>
<td>$143</td>
</tr>
<tr>
<td><strong>MIXED GREENS SALAD</strong></td>
<td>Mixed greens, shaved radish, baby tomatoes, cucumber, ranch, house vinaigrette</td>
<td>20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>MOREL MUSHROOM FLATBREAD</strong></td>
<td>Basil and roasted garlic mascarpone, green pea pistou, pickled ramps, smoked goat cheese</td>
<td>4-6</td>
<td>$14</td>
</tr>
<tr>
<td><strong>5CHURCH LAMB SLIDERS</strong></td>
<td>gorgonzola, arugula, red onion marmalade</td>
<td>12 pc</td>
<td>$84</td>
</tr>
<tr>
<td><strong>CHICKEN SALAD SLIDERS</strong></td>
<td>local greens, tomato</td>
<td>12 pc</td>
<td>$48</td>
</tr>
<tr>
<td><strong>SEASONAL HUMMUS</strong></td>
<td>lavash, cold pressed olive oil</td>
<td>10-15</td>
<td>$20</td>
</tr>
<tr>
<td><strong>FRENCH TOAST WITH CHAI SYRUP</strong></td>
<td>pear preserves, whipped butter</td>
<td>10-15</td>
<td>$32</td>
</tr>
<tr>
<td><strong>SHRIMP &amp; GRITS</strong></td>
<td>Tomato, sausage gravy</td>
<td>10</td>
<td>$90</td>
</tr>
<tr>
<td><strong>CRISPY BACON</strong></td>
<td></td>
<td>15</td>
<td>$40</td>
</tr>
<tr>
<td><strong>HOME FRIES</strong></td>
<td></td>
<td>4-6</td>
<td>$16</td>
</tr>
<tr>
<td><strong>SCRAMBLED EGGS</strong></td>
<td></td>
<td>6-8</td>
<td>$24</td>
</tr>
<tr>
<td><strong>GRITS</strong></td>
<td></td>
<td>10-15</td>
<td>$40</td>
</tr>
<tr>
<td><strong>ASSORTED FRUIT PLATTER</strong></td>
<td></td>
<td>10-15</td>
<td>$30</td>
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</tbody>
</table>

*Menu items and prices may change prior to your event*
BRUNCH BUFFET
For parties of 20 or more

STEAK BURGER SLIDERS
Caramelized onions, lettuce, tomato, white American cheese, Russian dressing
12 pc platter | $60

FRIED CHICKEN SLIDERS
Crispy fried chicken, siracha aioli, lettuce, tomato, house pickles
12 pc platter | $54

TEA SANDWICHES
CHOOSE 1
Cucumber, pimento cheese, BLT
12 pc platter | $30

FRIED CHICKEN & WAFFLES
Serves 20 | $60

ASSORTED SEASONAL DESSERT PLATTERS
12 PC PLATTER | $24

BRUNCH BEVERAGE PACKAGE
2 hours | $30 per guest
Mimosas, sangrias, bloody mary's, coffee, tea, soft drinks

* Menu items and prices may change prior to your event
BRUNCH PARTY
$50 per guest
For parties of 10-25 guests

APPETIZERS
Seasonal Bread & Pastry Basket

MAIN COURSE
(select five)
5Church Lamb Burger
French Toast
Queen's Breakfast
Crab Cakes & Poached Eggs
Shrimp & Anson Mills Grits
Open Faced Steak Sandwich

BEVERAGES
(unlimited for 2 hours)
Bloody Mary
Sangria
Mimosa
5Church Signature Coffee
Teas
Soft Drinks

OPTIONAL DESSERT
(add $2 per guest)
Chef’s Assorted Dessert Platter

* Menu items and prices may change prior to your event
BEVERAGE PACKAGE 1

2 hours | $25 per guest
Each additional hour | $7 per guest

BEER
Budweiser
Bud Light
Michelob Ultra
OMB Hornets West
Bold Rock Cider

WINE
Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Ca’donini Pinot Grigio
Whispering Angel Rose

ADD-ONS
Champagne Toast – Bel Posto (Additional $3 per guest)
Add local draft craft beers (Additional $5 per guest)
BEVERAGE PACKAGE 2

Open bar for 2 hours | $31 per guest
Each additional hour | $10 per guest

LIQUOR
New Amsterdam Vodka
Tanqueray Gin
Lunazul Tequila
Don Q Rum
Evan Williams Whiskey

MIXERS
Orange, grapefruit, cranberry, pineapple juices
Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale
Tonic Water

BEER
Budweiser
Bud Light
Michelob Ultra
OMB Hornets Nest
Bold Rock Cider

WINE
Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Ca'donini Pinot Grigio
Whispering Angel Rose
Black Stallion Sauvignon Blanc
Tortoise Creek Zinfandel

ADD-ONS
Champagne Toast – Bel Posto (Additional $3 per guest)
Add local draft craft beers (Additional $5 per guest)
SAMPLE MENU

BEVERAGE PACKAGE 3
Open bar for 2 hours | $40 per guest
Each additional hour | $15 per guest

LIQUOR
Tito's Vodka
Hendricks Gin
Patron Silver Tequila
Bacardi Rum
Makers Mark Whiskey

MIXERS
Orange, grapefruit, cranberry, pineapple juices
Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale,
Red Bull, Tonic Water

BEER
Budweiser
Bud Light
Michelob Ultra
OM3 Hornets Nest
Bold Rock Cider

WINE
Ghost Pines Cabernet
Saint Hilaire Pinot Noir
Gran Passione Merlot
Novellum Chardonnay
Hartford Court Chardonnay
Ca’donini Pinot Grigio
Whispering Angel Rose
Black Stallion Sauvignon Blanc
Tortoise Creek Zinfandel

ADD-ONS
Champagne Toast – Bel Posto
(Additional $3 per guest)
Add local draft craft beers
(Additional $5 per guest)

CUSTOM COCKTAILS
Host pre-selects two of our 5Church craft cocktails listed below with personalized titles for your events.

The New-Fashioned
Bourbon, amaretto,
maraschino cherries, orange
slice, rimmed with mixed
nuts

Ready Orgeat
Absolute, vodka, strawberry,
mint, lemon, orgeat

Viper
Silver tequila, orange
liqueur, lime juice, cucumber
water, cayenne pepper

Verde
Plymouth gin, cilantro,
serrano, lime

The Islander
White run, pineapple,
orgeat, coconut milk, triple
sec, dark rum floater
RECENT PRESS

THRILLIST
“Meet Thrillist Charlotte’s Chef of the Year: Jamie Lynch of 5Church”

THE WALL STREET JOURNAL
“Top 100 Dining Hot Spots in America”

The New York Times
“36 Hours in Charlotte, NC”

Forbes TRAVEL GUIDE
“What are the Best Restaurants in Charlotte?”

Charlotte MAGAZINE
“2016 Best Restaurants”

The Daily Meal
“All the food that’s fit to eat”
“3 Days in Charlotte for Food Lovers”
FREQUENTLY ASKED QUESTIONS

Is valet parking available?
Complimentary valet parking starts at 6:00PM from Monday through Saturday. Street parking is available 7 days a week as an alternative.

Do you have room rental fees or food and beverage minimums?
We do not have room rental fees. There is a food and beverage minimum for semi-private and private rooms, as well as partial and full buyouts. The minimum amount depends on date and time of the event.

Can I bring in decorations for my event?
You are more than welcome to bring in flowers, centerpieces, and balloons! Most clients have found that few decorations are needed because of the unique artwork and stunning décor of the restaurant itself.

Can I bring my own music?
Since our music system is played through our entire restaurant, we are only able to accommodate custom music choices for full buyout events or in the Tulip Room.

Do you offer A/V capabilities?
A/V equipment is available to rent for for a small fee. The Tulip Room also has built-in A/V capabilities, as well as desks and flip charts.

Can I bring in outside food or beverage?
We do not allow any outside food and beverage to be brought in without prior consent, with the exception of birthday and wedding cakes. Wines not offered on our wine list may be consumed in the restaurant with a small corkage fee.

How long can my event be?
Your event space rental includes exclusive use for up to two hours. We can accommodate parties of longer duration with advanced notice.

Can you accommodate a guest in my group in a wheelchair?
Our entire restaurant, with the exception of the Horseshoe Room, is fully ADA Compliant and handicap accessible.
FREQUENTLY ASKED QUESTIONS

Where are you located?
SChurch is located on the corners of 5th Street and Church Street in uptown Charlotte.

If we host an event in the Tulip Room where should guests enter?
Guests should enter through the front door of SChurch and our host will escort your guests to the Tulip Room, unless otherwise noted.

How many people do the family style sides serve?
The family style sides server 3-4 guests each.