

PRIVATE EVENTS

Intimate and lush and so quintessentially Charleston, Zero Restaurant + Bar is an ideal private event venue. Delight your guests with the candlelit alfresco ambiance of our Old World courtyard and/or our inviting Private Dining Room. Zero Restaurant's combination of upscale hospitality and culinary wow makes your special event truly special.

PRIVATE DINNERS

Capacity ~ 6-14

Indulge in Chef Vinson Petrillo's 5-Course Tasting Menu, a custom menu designed just for you and your private party featuring the best local and seasonal ingredients, plus beverage pairings.

This extraordinary culinary experience is hosted in our Private Dining Room with access to our covered piazza, where guests can enjoy a pre-dinner cocktail.



DINNER MENUS

5-COURSE TASTING MENU

Sample Menu

“SNACKS”

SWEET CORN AND TONKA BEAN CUSTARD

Charred Ramps, Smoked Trout Roe, Sorghum

SALMON POACHED IN SMOKED BUTTER

Confit Potato, Stinging Nettle, Fiddlehead Ferns, Cured Yolk

60 DAY DRY-AGED DUCK

Fava Bean, Licorice, Elderberry

CARAMEL CHOCOLATE TART

Page Mandarin, Black Licorice

5-COURSE TASTING MENU

Sample Menu

“SNACKS”

NITRO MOZZARELLA BALLOON

Heirloom Tomatoes, Pedro Ximénez, Stracciatella

PAN ROASTED STRIPED BASS

Chanterelle, Sweet Onion, Crawfish, Spring Things

PONTU GLAZED WOOD GRILLED

HERITAGE PORK CHOP

Kohlrabi, Cippolini Onion, Dandelion

TRES LECHES

Young Coconut, Honeycomb

\$135/PERSON • INCLUDES BEVERAGE PAIRINGS, PLUS TAX, ADMIN & VENUE FEE

COCKTAIL RECEPTIONS

Capacity ~ 12-30

Enjoy cocktails and canapés in the ambiance of our exquisite private spaces. Cocktail Receptions at Zero George include access to the Piazza and exclusive use of our Private Dining Room.

WHAT'S INCLUDED

- Cocktail Hour & Bar Package
- High Top Cocktail Tables
 - Loungue Seating
 - Outdoor Heaters

BAR PACKAGE

LIQUOR

Ketel One Vodka, Bombay Sapphire Gin, Glenmorangie 10 -Year-Old Scotch, Maker's Mark Bourbon, Mount Gay Rum

BEER

Estrella Damm Inedit Witbier, Victory IPA, Westbrook White Thai, Westbrook One Claw

WINE

Choice of two whites & two reds

WHITE: Sauvignon Blanc, Rosé, Chardonnay

RED: Pinot Noir, Cabernet Sauvignon

SPARKLING: Sparkling Rosé, Brut Cava

FIRST HOUR ~\$25.00 /PERSON
EACH ADDITIONAL HOUR ~\$12.00 /PERSON
**Prices are exclusive of 20% Admin Fee, 11% Beer and Wine Tax, 16% Liquor Tax*

RECEPTION MENU

Sample Menu

CHOICE OF THREE

CRISPY SWEET CORN "SOUP," Vanilla, Piment d'Espelette

LOBSTER ROLLS, Lobster Salad, Avocado Mousse

AVOCADO "TOAST", Caviar, Garden Herbs, Sea Salt

GRASS FED BEEF TARTARE, Hen Egg Bottarga

GOLDEN TRUFFLE, Chèvre Fondue

VARIOUS DEVEILED EGGS

HEIRLOOM RADISH, House Made Butter

TRUFFLED GRILLED CHEESE SANDWICHES

\$45/PERSON + BAR PACKAGE



BOOK YOUR PRIVATE EVENT

[Click Here](#) or Email Restaurant@ZeroGeorge.com

SAVEUR FOOD & WINE EATER



bon appétit

TASTING TABLE