

PARTY PACKAGE

Fall & Winter 2021

Thank you for considering The Hard Shell Bellgrade (Downtown) for your upcoming event. The Hard Shell features a private dining space that can accommodate up to 48 guests. We do offer a full restaurant buyout for larger events. The maximum guest count for a buyout is 125, not including the patio, and the minimum will be determined based on the date of the event. During this time we are not offering cocktail parties.



A room rental fee will not be required as long as the spending minimum is met. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs. Deposits are non-refundable but are able to be used towards a future event provided that the guest cancels outside of 30 days before the event date. For events in December, the cancellation period is 60 days before the event date. Cancellations made inside of 30 days will forfeit the deposit. In the unlikely event the restaurant is required to close by the state or local authorities The Hard Shell Bellgrade will offer a full refund of the deposit or allow the guest to reschedule the event on a later date.

The Hard Shell Bellgrade (Downtown) offers a variety of menu options included in this package, or we can customize a menu to suit your particular needs. We can also customize bar packages to suit the budget and preferences for your event. Prices listed in the package do not include administrative fee, tax or gratuity.

If you have any questions or to schedule an appointment to view the private dining spaces, please call **804.464.1476** or email **bellgrade@thehardshell.com**. Thank you for considering The Hard Shell Bellgrade and we look forward to seeing you soon!

VENUE

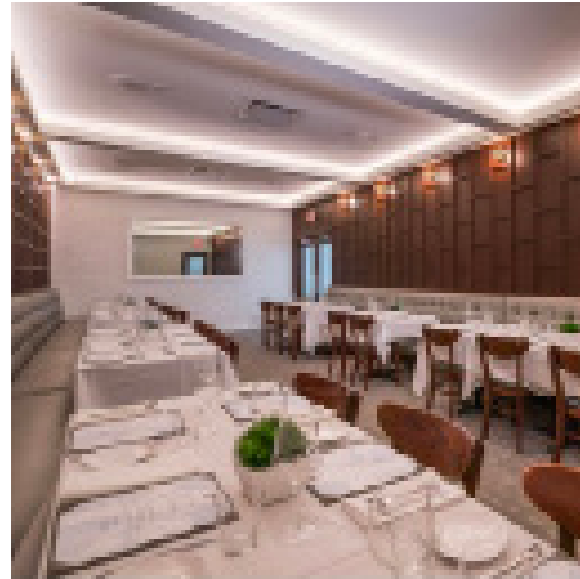
Following are the room specifications and minimum requirements:

BANQUET ROOM

DAYTIME MINIMUM \$750

WEEKDAY MINIMUM \$1200

WEEKEND MINIMUM \$2500



APPETIZERS

PIECES

order by the piece | (minimum of 12 pieces)

SCALLOPS wrapped with bacon | MKT

JUMBO SHRIMP with cocktail sauce | 3

MINIATURE CRAB CAKES with sorrel remoulade | 5

MINI TUNA TACOS ponzu, lime, scallion, cilantro crema | 6

HAM BISCUITS with honey mustard | 4

PULLED BEEF SLIDERS house bbq sauce | 4

SELECTION OF RAW OYSTERS with choice of sauces | MKT



PLATTERS

serves 25 | (served per table to share)

LOBSTER DIP with flour tortillas | 55

CHESAPEAKE CRAB DIP with herb crostini | 55

SPINACH AND ARTICHOKE DIP with herb crostini | 55

FRIED CALAMARI sweet chili & horseradish peppercorn aioli | 55

FRUIT & CHEESE PLATE | 75



SEATED DINNER MENU

(choose one of the following menu options to present to your guests)

OPTION A

\$32 PER PERSON

FIRST COURSE

MIXED GREENS SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette

SECOND COURSE

GRILLED 6^{oz} FILET MIGNON whipped potatoes, fresh asparagus, rosemary demi glace

SHRIMP PASTA asparagus, cherry tomatoes, cherry tomatoes, parmesan leek cream, linguini

SEARED SALMON roasted potatoes, asparagus, lemon butter

OPTION B

\$46 PER PERSON

FIRST COURSE

MIXED GREEN SALAD carrots, tomatoes, radish, red onions, lemon herb vinaigrette **OR**

CAESAR SALAD romaine, shaved parmesan cheese, croutons

SECOND COURSE

PAN SEARED CRABCAKES corn & sweet potato salad, chipotle lime aioli, queso fresca

GRILLED 10OZ FILET MIGNON whipped potatoes, fresh asparagus, rosemary demi glace

BUTTER POACHED LOBSTER TAILS whipped potatoes, fresh asparagus, lemon herb butter

FILET MIGNON & LOBSTER TAIL whipped potatoes, fresh asparagus, lemon herb butter

(a vegetarian or chicken entrée can be substituted or added onto any menu)

DESSERT OPTIONS

\$7 per person | (choose one or two to have presented on the menu)

CHOCOLATE FUDGE BROWNIE

KEY LIME PIE

NEW YORK CHEESECAKE

SEASONAL BREAD PUDDING

