PARTY PACKAGE

SPRING 2024

Thank you for considering **THE HARD SHELL BELLGRADE** for your upcoming event. The Hard Shell features a private dining space that can accommodate up to 45 guests or an outside tent that can hold up to 30 guests. We do offer a full restaurant buyout for larger events. The maximum guest count for a buyout is 150, not including the patio, and the minimum will be determined based on the date of the event.

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 guests cancel 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 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 / TENT

DAYTIME MINIMUM - Please inquire for pricing.

SUNDAY - THURSDAY MINIMUMS - $1200 / $750

FRIDAY - SATURDAY MINIMUMS - $2500 / $1200

APPETIZERS

PIECES

priced per 20 pieces

SCALLOPS wrapped with bacon | MKT

JUMBO SHRIMP with cocktail sauce | 60

MINIATURE CRAB CAKES with sorrel remoulade | 120

MINI TUNA TACOS ponzu, lime, scallion, cilantro crema | 100

HAM ROLLS honey mustard, king's hawaiian roll | 80

CHICKEN SKEWERS with honey mustard I 60

TOMATO, BASIL, RED ONION BRUSCHETTA on crostini | 60

PULLED BEEF SLIDERS house bbq sauce | 80

SELECTION OF RAW OYSTERS with choice of sauces | MKT

PLATTERS

serves 20 | served per table to share

CHESAPEAKE CRAB DIP with herb crostini | 55

LOBSTER DIP with flour tortillas | 55

SPINACH & ARTICHOKE DIP with herb crostini | 55

FRIED CALAMARI sweet chili & horseradish peppercorn aioli | 75

FRUIT & CHEESE PLATE | 75

SEATED DINNER MENU

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

OPTION A

$38 PER PERSON

FIRST COURSE

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

SECOND COURSE

PAN ROASTED CHICKEN mashed potatoes, asparagus, herb pan sauce

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

BLACKENED MAHI coconut rice, sautéed spinach, pineapple salsa, plantain chip

OPTION B

$48 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 CRAB CAKES corn & sweet potato salad, chipotle lime aioli, queso fresco

SEARED SALMON roasted potatoes, asparagus, lemon butter

FILET MIGNON whipped potatoes, fresh asparagus, lemon herb butter

OPTION C

$55 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

LOBSTER & SHRIMP PASTA parmesan leek cream sauce, linguini

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

PAN SEARED CRAB CAKES corn & sweet potato salad, chipotle lime aioli, queso

10^{oz} FILET MIGNON whipped potatoes, asparagus, rosemary demi glace

(A VEGETARIAN OR CHICKEN ENTRÉE CAN BE SUBSTITUTED OR ADDED ONTO ANY MENU)

DESSERT OPTIONS

$8 per person | (choose one or two to have presented on the menu)

CHOCOLATE FUDGE BROWNIE

KEY LIME PIE

NEW YORK CHEESECAKE

SEASONAL BREAD PUDDING

v - vegan / **vo** - vegan optional / **gf** - gluten free / **gfo** - gluten free optional / **n** - contains nuts
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
*These items may be served raw or undercooked to customer preference. **These items are served raw.