

theKing'skitchen

A Southern Kitchen on a Local Mission.

Banquet Information & Pricing

For inquiries, please contact Joseph Kirkland at:

jirkland@kingskitchen.org

p. (704) 375-1990

f. (704) 375-1989

Additionally, you may contact Andrew Mottershead at

andrew@kingskitchen.org

Events at the King's Kitchen

The warm and rustic Southern food that can be found at The King's Kitchen is not the only feature that will make you want to choose us to host your event. We offer a versatile setting that can accommodate any type of event, either inside in one of our dining spaces, or outside on our large, open patio. Any event with over 14 guests must be done family style. You will wow your guests and feel good knowing that your event will be helping Charlotte's community.

We are a farm-to-table restaurant so when dining with us you are not only joining our family; you are also helping our local farmers. The King's Kitchen is a not for profit that gives back to the community with feedings and rehabilitation support of shattered lives. Your continued support will help us achieve our goals and save lives.

Here are a few details to keep in mind.

There is an 18% gratuity and 4% planning fee added to each event with 15 or more guests. A final guest count at least 24 hours prior to the event is required and each vacant seat after the guest count has been finalized will result in a \$20 guarantee fee.

Events with more than 14 guests must be on one check. This is to ensure the satisfaction of your guests and ensure efficiency of processing payment for large groups.

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Semi-Private Dining Space

We have one semi-private dining room that can accommodate up to 16 guests. We do not require a rental fee or deposit for our semi-private room; however, we do require a pre-set family style menu to reserve.

Main Dining Room

Any event that includes more than sixteen people must be placed at several closely seated tables in our main dining room. One check and a customized menu are required. For parties of more than twenty, we allocate a two-hour designated dining time, which starts at the time of the reservation; for every additional 30 minutes past two hours, there is a \$150.00 fee added to the final bill.

Private Events

Private events include a full restaurant rental. Full restaurant rentals are priced as follows:

Monday through Thursday \$6,000 food & beverage minimum Friday and Saturday \$8,000 food & beverage minimum

*There is no fee to buy out our restaurant; we require that the food and beverage minimum be met. This does not include tax or service charges. We do ask that a deposit of \$1,000 be made to secure the restaurant buy out.

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Beer & Wine

We offer nine local craft beers on tap, and many other great craft beer selections in bottle. Many wine choices are available to fit every guest need. It is recommended to pre-select your wine choices before your event. I have included our bottle beer and wine list to aid in your selection process. ***Beverages are charged per consumption.***

HORS D' OEUVRES MENU

Hot hors d'oeuvres

\$3 per person per selection

Beef Brochette Skewers*

Fried Chicken Skewers*

BBQ Chicken Sliders

Burger Sliders

Fried Oysters **\$5 per person***

Crab Dip **\$5 per person**

Ask about our seasonal appetizer

\$3 per person per selection

Cold hors d'oeuvres

Fruit & Cheese Plate

Pimento Cheese w/ Crostini*

Deviled Eggs*

Chicken Salad Sliders

Crudités w/ Crostini

Hummus w/ Crostini

Each appetizer is based on one per person per appetizer.

*Include the most popular menu items

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FAMILY STYLE MENU

Tier 1 - \$35 Per Person

First Course (Please select 2 choices)

Baby Kale Salad V, GF

Beet Salad V, GF

House Salad V, GF

Main Course (Please select 3 choices)

Aunt Beaut's Skillet Fried Chicken

BBQ Baked Chicken GF

Stone Fisheries NC Fried Catfish

Grandma Bennon's Braised Pot Roast GF

Sides (Please select 3 choices)

Black-Eyed Peas V, GF

Butterbeans GF

Coleslaw V, GF

Collard Greens (cooked in bacon)

Green Beans GF

Creamed Potatoes w/ Gravy V

Pommes Frites V

Mac & Cheese V

Potato Salad V, GF

Desserts (Please select 2 choices)

Coconut Cake

Oreo Peanut Butter Chocolate Brownie

Banana Pudding

Seasonal (please ask)

V- Vegetarian

GF- Gluten Free

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FAMILY STYLE MENU

Tier 2 - \$44 Per Person

First Course (Please select 2 choices)

Baby Kale Salad V, GF

Beet Salad V, GF

House Salad V, GF

Main Course (Please select 3 choices)

Aunt Beaut's Skillet Fried Chicken

Stone Fisheries NC Fried Catfish

Grandma Bennon's Braised Pot Roast GF

Stone Fisheries Grilled Salmon GF

Heritage Farm's Grilled Pork Chop GF

Shrimp & Grits (+4pp) GF Contains Pork

Tri-Tip Grilled Steak GF

New York Strip (+10pp) GF

Sides (Please select 3 choices)

Black-Eyed Peas V, GF

Butterbeans GF

Coleslaw V, GF

Collard Greens (cooked in bacon)

Green Beans GF

Creamed Potatoes w/ Gravy V

Pommes Frites V

Mac & Cheese V

Potato Salad V, GF

Desserts (Please select 2 choices)

Coconut Cake

Oreo Peanut Butter Chocolate Brownie

Banana Pudding

Seasonal (please ask)

V- Vegetarian

GF- Gluten Free

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