



PUMP HOUSE BANQUET MENU



UNFORGETTABLE EVENTS ON THE RIVER

RIVERFRONT DINING

ROOFTOP VIEWS

FULL SERVICE

575 Herrons Ferry Rd. Rock Hill, SC 29730 | 803.417.2306 | aallen@rockhillpumphouse.com

TERMS AND CONDITIONS

Dining options: our full a la carte menu is available for groups of 15 or less. Larger groups will be required to select from one of our prix fixe lunch or dinner menus from this packet.

Off-site catering & delivery: all of the menus throughout this packet can also be catered at the home or office or dropped off as disposable platters or boxed lunches. Ask our catering salesperson for more details.

Cancellation: The Pump House requires a credit card and signed contract to secure all events and to classify them as confirmed. In the event of cancellation of a confirmed function within 3 days of the event, a \$250 cancellation fee plus service charge will be charged to the credit card used to secure the reservation. In the event of a cancellation within 1 day of a confirmed function, 50% of the food & beverage minimum plus service charge will be charged. Extenuating circumstances will always be considered.

Room Capacities & Fees: Please help us make your event a success by providing us with your guaranteed number of attendees within three days of the event. As a courtesy, we will set your room for 5-10% over the guarantee if possible. Your event will be planned in the room most appropriately matched to your guarantee. Each of our private rooms requires a minimum amount of food & beverages to be purchased before tax and gratuity as associated with the size of the room. If your actual charges meet this minimum, there will be no charge for the use of the room. If your final actual charges do not meet this minimum, then the difference will be assessed in the form of a Room Fee. Please ask your salesperson for more information and assistance.

Taxes: All prices shown throughout this packet do not include taxes. All charges (food, beverages, audio/visual equipment, services, fees, etc.) will be subject to a sales tax of 7%. Food & beverage charges in York County, SC are also subject to an additional 2% hospitality tax. For your convenience, these taxes will be estimated on your quotation/contract.

Admin Fee & Gratuity: All prices throughout this packet do not include the administrative fee or gratuity. A 4% administrative fee will be automatically added to your final bill. The administrative fee does not represent a tip or gratuity for service employees, but rather, is utilized for banquet department operating expenses and commissions. The gratuity will be provided to the wait staff employees, service employees and bartenders. For your convenience, your quotation/contract will estimate 21% in total service fees consisting of the 4% admin fee and 17% gratuity. Upon completion of the event, the final bill will also reflect these charges. Please feel free to change the gratuity percent as desired when making final payment.

Performance & authority: we are not responsible for performance of any services to the client unless a signed contract is received prior to the event. Signing of this contract acknowledges a full understanding of these terms and conditions as well as the estimate of charges shown on the contract. Eventual performance is also contingent upon the ability of the restaurant to complete the same, subject to labor disputes, strikes, accidents, natural disasters, weather, transportation, or other causes whether enumerated herein or not, beyond the control of management. In no event shall The Pump House be liable for loss of profit or for the other similar or dissimilar collateral or consequential damages based on breach of contract, warranty or otherwise. Any person signing the contract in the name of an organization represents to the pump house that they are authorized to sign on behalf of that organization.

Payments: all payments must be made in the form of cash, american express, mastercard, visa, or discover. Some events may require a deposit payment in advance to secure the booking. All final charges must be paid on site at the conclusion of the event unless specifically the sales coordinator approves direct billing. Sales coordinator must approve any other payment in advance.

Estimate only: the products and services shown on your contract represent an estimate only of quantities consumed and actual charges. Final actual charges will be based on the actual items and quantities consumed during the event.

Food & beverage: due to health, safety and liquor laws of each state, all food and beverage must be supplied by The Pump House, unless approved by the general manager. A service fee may be charged on items not supplied by The Pump House. Prices are subject to change without notice and should be confirmed with your representative when selecting your menu.

Damages: the client will be liable for any damages to the restaurant facilities or equipment caused by displays, decorations, intoxicated guests, fighting, vomiting or other guest behavior, whether included here or not. A minimum charge of \$300 will be assessed if restaurant carpets/floors have to be specially cleaned for any of the reasons mentioned above.

Alcoholic beverages: The Pump House strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.

LUNCH MENU CHOICES

“Catawba Classic” soup and salad luncheon \$20

Soup course

SOUP OF THE DAY - chef’s choice, made from scratch with the finest ingredients

Salad course

CRISPY CHICKEN - greens, tomato, goat cheese, pickled red onion, bacon, honey dijon

SMOKED SALMON COBB - greens, tomatoes, bacon, egg, cranberries, cornbread croutons, balsamic vin

“Riverwalk View” three course luncheon \$25

Appetizer

SOUP OF THE DAY - chef’s choice, made from scratch with the finest ingredients

CAROLINA GREENS - grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin

Entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam

***STEAK BURGER** – house ground, carolina slaw, pimento cheese, bacon, smoked poblano ranch

FRIED SWEET TEA CHICKEN SANDWICH – house-made pickles, honey dijon, white cheddar

Dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER MENU CHOICES

“ROCK HILL SUPPER” dinner menu \$35

Appetizers

SOUP OF THE DAY chef’s choice, made from scratch with the finest ingredients

CAROLINA GREENS – grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin

Entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam

SPRINGER MT. CHICKEN – peach tea brined, spinach and sweet pepper creamy pimento mac

GRILLED HANGER STEAK – garlic mash potatoes, hericot verts, demi glace

Dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream

“CELANESE SUPPER” dinner menu \$40

Appetizers

SOUP OF THE DAY chef’s choice, made from scratch with the finest ingredients

CAROLINA GREENS – grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin

ICEBERG WEDGE – bacon, gorgonzola, egg, radish, fines herbes, poblano ranch

Entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam

SPRINGER MT. CHICKEN – peach tea brined, spinach and sweet pepper creamy pimento mac

GRILLED HANGER STEAK & BLACKENED SHRIMP – red mash potatoes, carrots, blackened shrimp demi glace

Dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream

SEASONAL DESSERT – chef’s choice of light fruit dessert

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

“PUMP HOUSE SUPPER” dinner menu \$45

Appetizers

SOUP OF THE DAY chef’s choice, made from scratch with the finest ingredients

CAROLINA GREENS – grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin

ICEBERG WEDGE – bacon, gorgonzola, egg, radish, fines herbes, poblano ranch

Entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam

2 DAY BRINED PORK CHOP – cranberry anson mills grits, bacon brussels, bourbon pork jus

***PAN SEARED FILET MIGNON** – summer squash and heirloom tomato risotto, summer truffle butter

Dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream

SEASONAL DESSERT – chef’s choice of light fruit dessert

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HORS D'OEUVRES AND RECEPTION PLATTERS

hors d'oeuvres may be passed or stationary. price per platter listed below.

fried green tomatoes – 36 per dozen
PEI mussels – 36 per dozen
crispy calamari – 35 per platter
shrimp cocktail – 36 per dozen
pulled pork sliders – 32 per dozen
steak sliders – 48 per dozen
shrimp and grits canape – 48 per dozen
large bowl herb fries – 25 per bowl
mixed greens salad – 60 per bowl
smoked wings – 24 per dozen
bruschetta – 24 per dozen
crab cakes – 48 per dozen
chicken skewers – 24 per dozen
small meat and cheese – 60 per platter
large meat and cheese – 120 per platter
small cheese – 50 per platter
large cheese – 100 per platter
small vegetable crudité – 30 per platter
large vegetable crudité – 60 per platter
dessert platter – 50 per platter
meatballs – 30 per platter
mini beef wellingtons – 48 per platter

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BEVERAGE SERVICE ESTIMATES

*the following are estimates for other beverage services.
these are estimates ONLY and are based on our average drink prices. All final cost based on consumption.*

full cocktail service – no restrictions

30 minutes – 12 per person

1 hour – 22 per person

1.5 hours to 2 hours – 30 per person

over 2 hours – 38 per person

wine and beer only

30 minutes – 10 per person

1 hour – 20 per person

1.5 hours to 2 hours – 26 per person

over 2 hours – 34 per person

soft beverage service

soda & iced tea

3.25 per person

PRIVATE DINING WINES

we strongly recommend a captain's choice on the night of your event verses offering a limited selection of banquet wine. in this scenario, your banquet captain will assist the host of the party in making wine selections just as we would for any other table in the restaurant. not only does a captain's choice allow you to take full advantage of the Pump House's "top 100" it also allows your captain to point out special offers and features that may not be printed on our list. in order to plan your budget in advance, we suggest that you chose the price range you would like the captain to focus on.

captain's choice

\$30 \$40 \$50 \$60 \$80 \$99

(per bottle)

custom preordered wine selections

as a second option, some of our clients may enjoy working with our sales manager and beverage director to hand select their own choices from our entire list. our sales manager will fax or email you our entire wine list. we will also make every attempt to order a wine, even if it is not on our wine list.

banquet selections of the house

finally, some of our clients may be interested in preordering a standardized banquet wine. for your convenience each of the following wines are excellent high quality wines that pair well with food and are maintained in high quantities throughout the year.

firestone reds 26

cabernet sauvignon & pinot noir

firestone whites 26

chardonnay & sauvignon blanc

PHARMACEUTICAL PACKAGE

\$100 including tax and gratuity

appetizer

(family style)

calamari

shrimp cocktail

salads

CAROLINA GREENS – grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin

entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam

SPRINGER MT. CHICKEN – peach tea brined, spinach and sweet pepper creamy pimento mac

GRILLED HANGER STEAK – red mash potatoes, carrots, mushroom demi glace

dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream

SEASONAL DESSERT – chef's choice of light fruit dessert

beverages

includes non-alcoholic beverages (tea, soft drinks, and coffee)

2 glasses of beer or manager's selection of wine

all served with house-made cornbread and fresh butter

consuming undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PHARMACEUTICAL PACKAGE

\$125 including tax and gratuity

appetizer

(family style)

calamari
shrimp cocktail
fried green tomatoes

salad course

SOUP OF THE DAY chef's choice, made from scratch with the finest ingredients
CAROLINA GREENS – grapes, local apples, pickled red onion, gorgonzola, cranberries, champagne vin
ICEBERG WEDGE – bacon, gorgonzola, egg, radish, fines herbes, poblano ranch

entrees

GRILLED SALMON – sweet potato mash, haricot verts, sweet peppers, cranberry jam
2 DAY BRINED PORK CHOP – cranberry anson mills grits, bacon brussels, bourbon pork jus
***PAN SEARED FILET MIGNON** – summer squash and heirloom tomato risotto, summer truffle butter

dessert

CHEERWINE CHOCOLATE CAKE – flourless cake, tart cherry compote, chantilly cream
SEASONAL DESSERT – chef's choice of light fruit dessert

beverages

includes non-alcoholic beverages (tea, soft drinks, and coffee)

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all served with house-made cornbread and fresh butter

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ADDITIONAL SERVICES

the following items can be provided at no additional cost:

led television screens for presentations
wireless high speed internet access
wireless microphone
extension cords
surround sound for slideshow presentations
personalized menu for each person

the following items can be rented whereas only the associated cost will be assessed:

dry erase board with markers
flipcharts with markers
other specialized audio/visual equipment
specialized linens
cocktail tables
floral arrangements

Below is a list of capacities for each space:

Private Dining Room: 50 people for plated dinner and up to 60 people for cocktail reception

East or West Balconies: 20 or 40 people for a cocktail reception

Main Dining Balcony: 53 seats for plated dinner or up to 60 people for cocktail reception

Rooftop: 100 people for cocktail reception and hors devours.

***Each of our private rooms requires a minimum amount of food & beverages *before* taxes and service charges to be purchased as associated with the size of the room. If your actual charges meet this minimum, there will be no charge for the use of the room. If your final actual charges do not meet this minimum, then the difference will be assessed in the form of a Room Fee.

Private Dining Room 11am- 4pm

Weekday Luncheon - \$250

Weekend Luncheon - \$1000

Private Dining Room 5pm - close

Sunday/Monday/Tuesday - \$1500

Wednesday/Thursday - \$2000

Friday/Saturday - \$3500

Main Dining Balcony

Weekdays - \$3000

Weekends - \$5000

Entire Rooftop

Monday/Tuesday - \$5000

Wednesday/Thursday- \$7500

Friday/Saturday- \$10,000

Sunday- \$4000

Weekday Rooftop Balconies

Balcony West - \$2000

Balcony East - \$1000

Weekend Rooftop Balconies

Balcony West - \$3000

Balcony East - \$1500

*Cocktail Hour on the Rooftop prior to dinner

\$500 per hour