



PRIVATE EVENT INFORMATION

ROOM RENTAL

The use of our private dining rooms are subject to a food and beverage minimum purchase based on the specific space your group requires, minimums are not published because they vary based on date, time and space for your event. This minimum does not include applicable service charge or sales tax.

SERVICE CHARGE AND TAX

An event service fee of 21% will be added to your event and all applicable taxes are added to all food, beverage and other charges, where applicable.

PAYMENT

All payments are to be made by credit card or cash.
A signed agreement and deposit (deposit depending on event) is required to guarantee your space.

CANCELLATIONS

Cancellation policy varies based on event.

GUARANTEE

A total guaranteed count is due no 7 business days prior to your event. If no guarantee is received and agreed upon, the number of guests expected will be considered the guarantee number. **Events are charged based on the final guest count provided.**

FOOD AND BEVERAGE

Due to health, safety and liquor laws, all food and beverage must be supplied by The Honeysuckle unless approved by the Manager. Service fees may apply to items not supplied by The Honeysuckle.

DECORATIONS

You are welcome to bring in decorations for your event, however glitter and confetti of any kind are not permitted. A room cleaning fee of \$250 will be applied if glitter and/or confetti are used.

DESCRIPTION OF ROOMS

4 Private Dining Rooms accommodating 15-65 guests for plated dinners,
and up to 120 guest for reception style events, Buy-Outs available.
--on-site Audio/Visual equipment available in some spaces
-- complimentary parking for your guests

EVENT PLANNING SERVICES

-- custom printed menu
--customized menu planning

FOR ADDITIONAL INFORMATION

Contact Hi'ilei Kapu at 615-212-9197 or events@pophg.com



HORS D'OEUVRES

priced by the piece, passed or set up buffet style

MINI CRAB CAKE 6

remoulade sauce

DEVEILED EGGS 2

bacon jam, pimento cheese, chow chow

SHRIMP & GRIT SKEWERS 7

wild gulf shrimp, stone ground grits, andouille sausage

BACON WRAPPED STEAK TIPS 7

filet, applewood smoked bacon, béarnaise

SHRIMP COCKTAIL 6

lemon poached shrimp with spicy cocktail

SEASONAL BRUSCHETTA 4

Inspired by Chef with fresh local ingredients

HOT NASHVILLE CHICKEN BITES 3

Alabama white sauce

FRIED GREEN TOMATO 4

bacon jam, pimento cheese, chili oil, frisee, tarragon vinaigrette

ROASTED CAULIFLOWER 13 (serves 2-3)

balsamic reduction, chimichurri, toasted almonds, goat cheese

SOUTHERN CHARCUTERIE & CHEESE BOARDS 20 (serves 4)

artisan meats/ hand crafted cheeses/ flavored mustards/ breads/ jams/ pickles /honey

SEASONAL FRESH FRUIT PLATTER 20 (serves 10)

seasonal fruit served with honey

SEASONAL CRUDITE PLATTER 20 (serves 10)

seasonal vegetables served with ranch and bleu cheese

BISCUIT BOARD 12 (per board)

six fresh biscuits with house made jams, local honey & sorghum butter

🔑 **Minimum of 10** for all appetizers, with the exception of Biscuit Boards, Fruit/Crudite Platters, Charcuterie Boards, and Roasted Cauliflower

🔑 custom menus require two weeks advance planning



THREE COURSE

\$49 per guest

* Only Available Sunday, Monday and
Tuesday

~COURSE ONE~

CHOP SALAD

mixed greens, grape tomatoes, cucumber,
shaved goat cheese, lemon honey
vinaigrette

~COURSE TWO~ choice of

FILET MIGNON

(6 ounces)
chimichurri

*can upgrade to 10 oz. for \$10 more

SEARED SALMON

brown butter

CHICKEN FRIED CHICKEN

white gravy

~COURSE THREE~

HONEYSUCKLE PIE

Belgian chocolate, salted caramel
and peanut butter mousse

Sides

CRUSHED YUKON POTATOES

GRILLED ASPARAGUS



THREE COURSE

\$59 per guest

~COURSE ONE~

Event Planner picks 1 option

☐ **CHOP SALAD**

mixed greens, grape tomatoes, cucumber, shaved goat cheese, lemon honey vinaigrette

☐ **WEDGE SALAD (\$1 upcharge)** quarter wedge, red onion, tomatoes, lardon, grit croûtons, ranch dressing

☐ **STRAWBERRY SALAD (\$2 upcharge)**

baby mixed greens, goat cheese, strawberry honey vinaigrette, fresh strawberries, and candied pecans

~COURSE TWO~

Event planner picks 3 options

☐ **FILET MIGNON** (6 ounces)
chimichurri

*upgrade to 10 oz. for \$10 more

☐ **ROASTED HALF CHICKEN**
Springer Mountain Farms, Alabama
white sauce

☐ **HONEYSUCKLE'S MEATLOAF**
blend of ground beef & pork,
tomato bacon gravy

☐ **CHICKEN FRIED CHICKEN**
white gravy

☐ **SEARED SALMON**
brown butter

(Vegetarian option may be substituted for any entree choice)

☐ **ROASTED VEGETABLE PLATE**

quinoa and brown rice, roasted ruby and gold beets, grilled asparagus, roasted cauliflower, grape tomatoes, heirloom carrots, chimichurri, and balsamic reduction

~COURSE THREE~

Event Planner picks 1 option

☐ **HONEYSUCKLE PIE**
Belgian chocolate, salted caramel and
peanut butter mousse

☐ **SOUTHERN BANANA PUDDING**
rum soaked banana bread, almond lace cookie
and marshmallow cream

All entrees served with:
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



FOUR COURSE

\$69 per guest

~COURSE ONE~ Event Planner picks 1 option

☐ **SEASONAL BRUSCHETTA**

inspired by Chef with fresh local ingredients

☐ **DEVILED EGGS**

bacon jam, pimento cheese, chow chow

☐ **ROASTED CAULIFLOWER**

balsamic reduction, chimichurri,
toasted almonds, goat cheese

☐ **CHOP SALAD**

mixed greens, carrots, grape tomatoes,
cucumber, shaved goat cheese, lemon
honey vinaigrette

☐ **FRIED GREEN TOMATO**

bacon jam, pimento cheese, chili oil, frisee,
tarragon vinaigrette

☐ **HOT CHICKEN BITES**

Alabama white sauce

☐ **CRAB CAKE**

remoulade sauce

~COURSE TWO~ Event Planner picks 1 option

☐ **STRAWBERRY SALAD (\$2)**

baby mixed greens, goat cheese, strawberry
honey vinaigrette, fresh strawberries, and
candied pecans

☐ **WEDGE SALAD (\$1 upcharge)**

quarter wedge, red onion, tomatoes,
lardon, grit croûtons, ranch dressing

~COURSE THREE~ Event Planner picks 3 entree options

☐ **HONEYSUCKLE'S MEATLOAF**

blend of ground beef & pork, tomato bacon gravy

☐ **SEARED SALMON**
brown butter

☐ **ROASTED HALF CHICKEN**

Alabama white sauce

☐ **CHICKEN FRIED CHICKEN**

white gravy

☐ **FILET MIGNON** (6 ounces)
chimichurri

*upgrade to 10 oz. for \$10 more

(Vegetarian option may be substituted for any entree choice)

☐ **ROASTED VEGETABLE PLATE**

quinoa and brown rice, roasted ruby and gold beets, grilled
asparagus, roasted cauliflower, grape tomatoes, heirloom carrots,
chimichurri, and balsamic reduction

~COURSE FOUR~ Event Planner picks 1 option

☐ **HONEYSUCKLE PIE**

Belgian chocolate, salted caramel and
peanut butter mousse

☐ **SOUTHERN BANANA PUDDING**

rum soaked banana bread, almond lace cookie
and marshmallow cream

**All entrees served with:
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS**



FIVE COURSE

\$79 per guest

~COURSE ONE~

Southern Charcuterie &
Cheese Board

~COURSE TWO~

Event Planner chooses 1

☐ CRAB CAKE
remoulade sauce

☐ DEVILED EGGS

bacon jam, pimento cheese, chow chow

☐ ROASTED CAULIFLOWER

balsamic reduction, chimichurri,
toasted almonds, goat cheese

☐ CHOP SALAD

mixed greens, carrots, grape tomatoes,
cucumber, shaved goat cheese, lemon honey
vinaigrette

☐ FRIED GREEN TOMATO

bacon jam, pimento cheese, chili oil, frisee,
tarragon vinaigrette

☐ HOT CHICKEN BITES

Alabama white sauce

☐ SEASONAL BRUSCHETTA

Inspired by Chef with fresh local
ingredients

~COURSE THREE~

Event Planner picks 1 salad

☐ STRAWBERRY SALAD

baby mixed greens, goat cheese, strawberry
honey vinaigrette, fresh strawberries, and
candied pecans

~COURSE FOUR~

Event Planner picks 3 entree
options

☐ FILET MIGNON (6 ounces)
chimichurri

*upgrade to 10 oz. for \$10 more

☐ HONEYSUCKLE'S MEATLOAF

blend of ground beef & pork, tomato bacon gravy

☐ VOLCANO CUT PORK SHANK
honey sirracha and pork jus

☐ ROASTED HALF CHICKEN
Alabama White Sauce

☐ SEARED SALMON
brown butter

(Vegetarian option may be substituted for any entree choice)

☐ ROASTED VEGETABLE PLATE

quinoa and brown rice, roasted ruby and gold beets, grilled asparagus, roasted cauliflower, grape
tomatoes, heirloom carrots, chimichurri, and balsamic reduction

~COURSE FIVE~

Event Planner picks 1 option

☐ HONEYSUCKLE PIE
Belgian chocolate, salted caramel
and peanut butter mousse

☐ SOUTHERN BANANA PUDDING
rum soaked banana bread, almond lace
cookie, marshmallow cream

All entrees served with:

CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



FOUR COURSE PREMIUM

\$99 per guest

~COURSE ONE~

Event Planner picks 2 options

☐ CRAB CAKE
remoulade sauce

☐ DEVILED EGGS

bacon jam, pimento cheese, chow
chow

☐ ROASTED CAULIFLOWER
balsamic reduction, chimichurri,
toasted almonds, goat cheese

☐ FRIED GREEN TOMATO
bacon jam, pimento cheese, chili oil,
frisee, tarragon vinaigrette

☐ HOT CHICKEN BITES
Alabama white sauce

☐ SEASONAL BRUSCHETTA

~COURSE TWO~ Inspired by Chef with fresh local ingredients
Event Planner picks 2 options, guests
pick 1

☐ CHOP SALAD
mixed greens, carrots, grape tomatoes,
cucumber, shaved goat cheese, lemon honey
vinaigrette

☐ STRAWBERRY SALAD
baby mixed greens, goat cheese, strawberry
honey vinaigrette, fresh strawberries, and
candied pecans

~COURSE THREE~

Event Planner picks 4 entree options, guests
pick 1

☐ FILET MIGNON
(10 ounces) chimichurri

☐ 14 OUNCE ANGUS RIBEYE

☐ SEARED SALMON
brown butter

☐ VOLCANO CUT PORK SHANK
honey sirracha and pork jus

☐ ROASTED HALF CHICKEN
Alabama White Sauce

(Vegetarian option may be substituted for any entree choice)

☐ ROASTED VEGETABLE PLATE
quinoa and brown rice, roasted ruby and gold beets,
grilled asparagus, roasted cauliflower, grape tomatoes,
heirloom carrots, chimichurri, and balsamic reduction

~COURSE FOUR~

Event Planner picks 1 option

☐ HONEYSUCKLE PIE
Belgian chocolate, salted caramel
and peanut butter mousse

☐ SOUTHERN BANANA PUDDING
rum soaked banana bread, almond lace
cookie, marshmallow cream

All entrees served with:
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



BRUNCH
\$24 per guest

~COURSE ONE~

BISCUITS

two fresh biscuits with house made jams,
local honey & sorghum butter

~COURSE TWO~

Event Planner picks 3 entree options

☐ SOUTHERN BENEDICT

Benton's Country Ham, biscuit, hollandaise,
breakfast potatoes

☐ THE ANGUS BREAKFAST BURGER

brioche, lettuce, tomato, applewood bacon and fried egg
white cheddar cheese

☐ FRENCH TOAST

fresh fruit, brioche, vanilla cream,
blueberry bourbon caramel

☐ BREAKFAST MACARONI & CHEESE

scrambled eggs, bacon, ham, peppers, onions

(Vegetarian option may be substituted for any entree choice)

☐ ROASTED VEGETABLE PLATE

quinoa and brown rice, roasted ruby and gold beets, grilled
asparagus, roasted cauliflower, grape tomatoes, heirloom
carrots, chimichurri, and balsamic reduction

~COURSE THREE~

SOUTHERN BANANA PUDDING

rum soaked banana bread, almond lace
cookie and marshmallow cream



BRUNCH
\$35 per guest

❧ COURSE ONE ❧

BISCUITS

two fresh biscuits with house made jams,
local honey & sorghum butter

❧ COURSE TWO ❧

Event Planner picks 4 entree options

☐ SOUTHERN BENEDICT

Benton's Country Ham, biscuit, hollandaise,
breakfast potatoes

☐ BENEDICTS OSCAR

Chesapeake Blue Crab, hollandaise roasted,
asparagus, biscuit, steamed spinach,
breakfast potatoes

☐ THE ANGUS BREAKFAST BURGER

brioche, lettuce, tomato, applewood bacon and fried egg
white cheddar cheese

☐ FRENCH TOAST

fresh fruit, brioche, vanilla cream,
blueberry bourbon caramel

☐ BREAKFAST MACARONI & CHEESE

scrambled eggs, bacon, ham, peppers, onions

(Vegetarian option may be substituted for any entree choice)

ROASTED VEGETABLE PLATE

quinoa and brown rice, roasted ruby and gold beets, grilled
asparagus, roasted cauliflower, grape tomatoes, heirloom
carrots, chimichurri, and balsamic reduction

❧ COURSE THREE ❧

SOUTHERN BANANA PUDDING

rum soaked banana bread, almond lace cookie
and marshmallow cream



THREE COURSE LUNCH

\$25 per guest

~COURSE ONE~

Event Planner picks 1 option

☐ CHOP SALAD

mixed greens, carrots, grape tomatoes,
cucumber, shaved goat cheese, lemon honey vinaigrette

☐ STRAWBERRY SALAD (\$2 upcharge)

baby mixed greens, goat cheese, strawberry honey
vinaigrette, fresh strawberries, and candied pecans

~COURSE TWO~

Event Planner picks 3 entree options

☐ HONEYSUCKLE'S MEATLOAF

blend of ground beef & pork,
tomato bacon gravy

☐ HOT CHICKEN SANDWICH

bread and butter pickles, cole slaw, local honey
and smoked honey aioli served with duck fat fries

☐ FISH SANDWICH

grilled with lettuce, tomato, remoulade and served
with duck fat fries

☐ ANGUS BREAKFAST BURGER

white cheddar cheese, lettuce, tomato, applewood
bacon, maple mustard, topped with a fried egg
served with duck fat fries

☐ SHRIMP AND GRITS

wild gulf shrimp, stone ground grits, wild
mushrooms, andouille, sweet peppers

☐ CHICKEN FRIED CHICKEN

white gravy

(Vegetarian option may be substituted for any entree choice)

☐ ROASTED VEGETABLE PLATE

quinoa and brown rice, roasted ruby and gold beets,
grilled asparagus, roasted cauliflower, grape tomatoes,
heirloom carrots, chimichurri, and balsamic reduction

~COURSE THREE~

Event Planner picks 1 option

☐ HONEYSUCKLE PIE

Belgian chocolate, salted caramel
and peanut butter mousse

☐ SOUTHERN BANANA PUDDING

rum soaked banana bread, almond lace cookie
and marshmallow cream