



## **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, company check, or cash.  
A signed agreement and deposit is required to guarantee your space.

### **CANCELLATIONS**

Any cancellation within 14 days of the scheduled event date will result in being charged the food and beverage minimum stated in agreement.

### **GUARANTEE**

A total guaranteed count is due no later than 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.

### **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.

### **DESCRIPTION OF ROOMS**

4 Private Dining Rooms accommodating 15-75 guest for plated dinners, and up to 120 guest for reception style events, Buy-Outs available.

- ⇒ on-site Audio/Visual equipment available
- ⇒ sound system in private dining rooms
- ⇒ complimentary parking for your guests

### **EVENT PLANNING SERVICES**

- ⇒ custom printed menu
- ⇒ customized menu planning
- ⇒ wine pairings with your menu selections

### **FOR ADDITIONAL INFORMATION**

Kelly Newman (615)538-7446 or [events@thehoneysuckle.com](mailto:events@thehoneysuckle.com)



## HORS D' OEUVRES

priced by the piece, passed or set up buffet style

### MINI CRAB CAKE 6

remoulade sauce

### DEVILED EGGS 2

bacon jam, pimento cheese, chow chow

### ROASTED CAULIFLOWER 3

chive oil, spicy red pepper aioli

### SEASONAL BRUSCHETTA 4

Inspired by Chef with fresh local ingredients

### HOT NASHVILLE CHICKEN BITES 3

Alabama white sauce

### CORN FRITTERS 2

roasted pepper jam

### FRIED GREEN TOMATO 4

tomato jam, cherry bourbon bacon, pimento cheese

### SOUTHERN CHARCUTERIE & CHEESE BOARDS 12 (per person)

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

### SEASONAL CRUDITE & FRESH FRUIT PLATTER 8 (per person)

ranch, blue cheese and honey

### BISCUIT BOARD 8 (per board)

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

☞ specialty hors d'oeuvres require a minimum amount ordered

☞ custom menus require two week advance planning



THE HONEYSUCKLE  
LOCAL and SOCIAL

THREE COURSE

\$49 per guest

\* Only Available Sunday, Monday and Tuesday

~ COURSE ONE ~

CHOP SALAD

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

~ COURSE TWO ~

choice of

FILET MIGNON

(6 ounces)  
chimichurri

SEARED SALMON

brown butter

CHICKEN FRIED CHICKEN

white gravy

~ COURSE THREE ~

choice of

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, corn, grape tomatoes, cucumber,  
shaved goat cheese, lemon honey vinaigrette

**BEET SALAD**  
arugula, beets, whipped goat feta, basil,  
aleppo, tarragon dressing

**FRENCH ONION SOUP**

### ∞ COURSE TWO ∞

Event Planner picks 3 entree options

**FILET MIGNON**  
(6 ounces) chimichurri

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

**SEARED SALMON**  
brown butter

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

**FRESH CATCH**  
brown butter caper emulsion

**CHICKEN FRIED CHICKEN**  
white gravy

(Vegetarian option may be substituted for any entree choice)

**ROASTED VEGETABLE PLATE**  
roasted red and yellow beets, grilled asparagus, roasted cauliflower,  
grape tomatoes, carrots, grits and a 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

- |   |   |
|---|---|
| <input type="checkbox"/> CRAB CAKE<br>remoulade sauce                             | <input type="checkbox"/> FRIED GREEN TOMATO<br>tomato jam, cherry bourbon bacon, pimento cheese |
| <input type="checkbox"/> DEVILED EGGS<br>bacon jam, pimento cheese, chow chow     | <input type="checkbox"/> HOT CHICKEN BITES<br>Alabama white sauce                               |
| <input type="checkbox"/> ROASTED CAULIFLOWER<br>chive oil, spicy red pepper aioli | <input type="checkbox"/> SEASONAL BRUSCHETTA<br>Inspired by Chef with fresh local ingredients   |

### ~ COURSE TWO ~ Event Planner picks 1 option

- |   |   |
|---|---|
| <input type="checkbox"/> CHOP SALAD<br>mixed greens, corn, grape tomatoes, cucumber,<br>shaved goat cheese, lemon honey vinaigrette | <input type="checkbox"/> BEET SALAD<br>arugula, beets, whipped goat feta, basil,<br>aleppo, tarragon dressing |
| <input type="checkbox"/> FRENCH ONION SOUP  |   |

### ~ COURSE THREE ~ Event Planner picks 3 entree options

- |  |  |
|--|--|
| <input type="checkbox"/> FILET MIGNON<br>(6 ounces) chimichurri                                    | <input type="checkbox"/> ROASTED HALF CHICKEN<br>Alabama white sauce |
| <input type="checkbox"/> HONEYSUCKLE'S MEATLOAF<br>blend of ground beef & pork, tomato bacon gravy | <input type="checkbox"/> FRESH CATCH<br>brown butter caper emulsion  |
| <input type="checkbox"/> SEARED SALMON<br>brown butter   | <input type="checkbox"/> CHICKEN FRIED CHICKEN<br>white gravy        |

(Vegetarian option may be substituted for any entree choice)

- ROASTED VEGETABLE PLATE  
roasted red and yellow beets, grilled asparagus, roasted cauliflower,  
grape tomatoes, carrots, quinoa and a balsamic reduction

### ~ COURSE FOUR ~ Event Planner picks 1 option

- |   |  |
|---|--|
| <input type="checkbox"/> HONEYSUCKLE PIE<br>Belgian chocolate, salted caramel<br>and peanut butter mousse | <input type="checkbox"/> SOUTHERN BANANA PUDDING<br>rum soaked banana bread, almond lace cookie<br>and marshmallow cream |
|---|--|

All entrees served with:  
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



## FIVE COURSE

\$79 per guest

### ~ COURSE ONE ~

Event Planner picks 1 appetizer option

- |   |   |
|---|---|
| <input type="checkbox"/> CRAB CAKE<br>remoulade sauce                             | <input type="checkbox"/> FRIED GREEN TOMATO<br>tomato jam, cherry bourbon bacon, pimento cheese |
| <input type="checkbox"/> DEVILED EGGS<br>bacon jam, pimento cheese, chow chow     | <input type="checkbox"/> HOT CHICKEN BITES<br>Alabama white sauce                               |
| <input type="checkbox"/> ROASTED CAULIFLOWER<br>chive oil, spicy red pepper aioli | <input type="checkbox"/> SEASONAL BRUSCHETTA<br>Inspired by Chef with fresh local ingredients   |

### ~ COURSE TWO ~ FRENCH ONION SOUP

### ~ COURSE THREE ~ Event Planner picks 1 salad option

- |   |   |
|---|---|
| <input type="checkbox"/> CHOP SALAD<br>mixed greens, corn, grape tomatoes, cucumber,<br>shaved goat cheese, lemon honey vinaigrette | <input type="checkbox"/> BEET SALAD<br>arugula, beets, whipped goat feta, basil, aleppo, tarragon<br>dressing |
|---|---|

### FRENCH ONION SOUP

### ~ COURSE FOUR ~ Event Planner picks 3 entree options

- |  |  |
|--|--|
| <input type="checkbox"/> FILET MIGNON<br>(6 ounces) chimichurri  | <input type="checkbox"/> FRESH CATCH<br>brown butter caper emulsion            |
| <input type="checkbox"/> HONEYSUCKLE'S MEATLOAF<br>blend of ground beef & pork, tomato bacon gravy   | <input type="checkbox"/> VOLCANO CUT PORK SHANK<br>honey sriracha and pork jus |
| <input type="checkbox"/> SEARED SALMON<br>brown butter<br>(Vegetarian option may be substituted for any entree choice)   | <input type="checkbox"/> ROASTED HALF CHICKEN<br>Alabama white sauce           |
| <input type="checkbox"/> ROASTED VEGETABLE PLATE<br>roasted red and yellow beets, grilled asparagus, roasted cauliflower, grape tomatoes, carrots, quinoa and a balsamic reduction |  |

### ~ COURSE FIVE ~

Event Planner picks 1 option

- |   |   |
|---|---|
| <input type="checkbox"/> HONEYSUCKLE PIE<br>Belgian chocolate, salted caramel and<br>peanut butter mousse | <input type="checkbox"/> SOUTHERN BANANA PUDDING<br>rum soaked banana bread, almond lace cookie,<br>marshmallow cream |
|---|---|

All entrees served with:  
CRUSHED YUKON POTATOES AND GRILLED ASPARAGUS



**THE HONEYSUCKLE**  
**LOCAL and SOCIAL**

**FOUR COURSE PREMIUM**

\$99 per guest

~ COURSE ONE ~

Event Planner picks 2 options, guests pick 1

- |  |  |
|--|--|
| <input type="checkbox"/> <b>CRAB CAKE</b><br>remoulade sauce                             | <input type="checkbox"/> <b>FRIED GREEN TOMATO</b><br>tomato jam, cherry bourbon bacon, pimento cheese |
| <input type="checkbox"/> <b>DEVILED EGGS</b><br>bacon jam, pimento cheese, chow chow     | <input type="checkbox"/> <b>HOT CHICKEN BITES</b><br>Alabama white sauce                               |
| <input type="checkbox"/> <b>ROASTED CAULIFLOWER</b><br>chive oil, spicy red pepper aioli | <input type="checkbox"/> <b>SEASONAL BRUSCHETTA</b><br>Inspired by Chef with fresh local ingredients   |

~ COURSE TWO ~

Event Planner picks 2 options, guests pick 1

- |  |  |
|--|--|
| <input type="checkbox"/> <b>CHOP SALAD</b><br>mixed greens, corn, grape tomatoes, cucumber,<br>shaved goat cheese, lemon honey vinaigrette | <input type="checkbox"/> <b>BEEF SALAD</b><br>arugula, beets, whipped goat feta, basil, aleppo, tarragon<br>dressing |
|--|--|

**FRENCH ONION SOUP**

~ COURSE THREE ~

Event Planner picks 4 entree options, guests pick 1

- |   |   |
|---|---|
| <input type="checkbox"/> <b>FILET MIGNON</b><br>(10 ounces) chimichurri | <input type="checkbox"/> <b>FRESH CATCH</b><br>brown butter caper emulsion            |
| <input type="checkbox"/> <b>20 OUNCE BONE-IN RIBYE</b> 21 day aged      | <input type="checkbox"/> <b>VOLCANO CUT PORK SHANK</b><br>honey sriracha and pork jus |
| <input type="checkbox"/> <b>SEARED SALMON</b><br>brown butter           |   |

(Vegetarian option may be substituted for any entree choice)

**ROASTED VEGETABLE PLATE**

roasted red and yellow beets, grilled asparagus, roasted cauliflower,  
grape tomatoes, carrots, quinoa and a balsamic reduction

~ COURSE FOUR ~

Event Planner picks 1 option

- |  |  |
|--|--|
| <input type="checkbox"/> <b>HONEYSUCKLE PIE</b><br>Belgian chocolate, salted caramel and<br>peanut butter mousse | <input type="checkbox"/> <b>SOUTHERN BANANA PUDDING</b><br>rum soaked banana bread, almond lace cookie,<br>marshmallow cream |
|--|--|

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



**THE HONEYSUCKLE**  
**LOCAL and SOCIAL**

**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**

roasted red and yellow beets, grilled asparagus, roasted cauliflower,  
grape tomatoes, carrots, quinoa and a 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, corn, grape tomatoes, cucumber,  
shaved goat cheese, lemon honey vinaigrette

**WEDGE SALAD**  
red onions, tomatoes, lardons, grit croutons,  
blue cheese yogurt dressing

**FRENCH ONION SOUP**

### ~ 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**  
choice of 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**  
roasted red and yellow beets, grilled asparagus, roasted cauliflower,  
grape tomatoes, carrots, quinoa and a 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