

The Space Downtown

EVENTS PACKET

210 WEST WATER ST
CHARLOTTESVILLE, VA

ABOUT US

DOWNTOWN PRIVATE EVENT VENUE

LOCATED IN THE HEART OF THE HISTORIC DOWNTOWN CHARLOTTESVILLE, THE SPACE DOWNTOWN IS THE PERFECT SPOT FOR YOUR PRIVATE EVENT.

ESTABLISHED IN 2010 BY LOCAL CHEFS AND RESTAURATEURS TIM BURGESS AND VINCENT DERQUENNE, THIS STYLISH VENUE EXUDES CHARACTER AND CHARM. SINCE 1991, TIM AND VINCENT (BIZOU, LUCE, AND BANG!) HAVE BEEN CONSTANTS IN THE CHARLOTTESVILLE RESTAURANT SCENE, KNOWN AND RESPECTED FOR CREATING INSPIRED MEALS AND ENVIABLE DINING EXPERIENCES. THEY REMAIN DEEPLY INVOLVED IN MENU DEVELOPMENT AND IMPLEMENTATION FOR ALL OF THEIR ESTABLISHMENTS. AT THE SPACE, THEY THRIVE ON CREATING CUSTOM MENUS FOR CLIENTS, DRAWING FROM AN UNMATCHED REPERTOIRE. THE MENUS FEATURED HERE ARE MERELY A STARTING POINT; OPTIONS FOR YOUR PERSONALIZED MENU ARE VIRTUALLY LIMITLESS.

THOUGHTFULLY APPOINTED WITH THE FURNISHINGS OF A FULLY-FUNCTIONING RESTAURANT, THE SPACE OFFERS EVERYTHING NECESSARY FOR YOUR PRIVATE EVENT, INCLUDING DINING TABLES, CHAIRS, DINNERWARE, BARWARE, AND LINENS. ALL CATERING, STAFFING AND ALCOHOL ARE PROVIDED FOR EACH EVENT, AND ANY DESIRED AV EQUIPMENT, FLORAL SERVICES, ARTISTRY, AND DAY OF COORDINATION CAN ALSO BE ARRANGED. FLEXIBILITY AND CREATIVITY WITH MENU PLANNING, BAR MENUS, DECORATIONS, EVENT ITINERARIES AND FLOOR PLANS ARE ALL INTEGRAL TO OUR EVENT PLANNING PROCESS. THE TEAM AT THE SPACE IS COMMITTED TO ASSISTING EVERY CLIENT IN CREATING A PERFECT EVENT, AND HAVING FUN WHILE DOING SO!

THE SPACE IS AN IDEAL VENUE FOR WEDDING RECEPTIONS, REHEARSAL DINNERS, PRIVATE DINNERS, BRUNCHES, COCKTAIL PARTIES, AND CORPORATE RETREATS. ALTHOUGH THE MAJORITY OF THE EVENTS WE HOST ARE FOR GROUPS OF 30-100 PEOPLE, THE SPACE CAN COMFORTABLY ACCOMMODATE UP TO 140 SEATED DINNER GUESTS OR 170 GUESTS FOR A STANDING COCKTAIL RECEPTION. OUR UNIQUE SITE WORKS EQUALLY WELL FOR AN INTIMATE DINNER PARTY OR A LARGE COCKTAIL RECEPTION, AND OUR STAFF IS ADEPT AT NAVIGATING A WIDE VARIETY OF EVENTS.

AT THE SPACE DOWNTOWN, WE UNDERSTAND THAT YOU AREN'T JUST HOSTING A SPECIAL EVENT- YOU'RE MAKING MEMORIES. WE CAN'T WAIT TO ASSIST YOU IN BRINGING YOUR UNIQUE VISION TO LIFE!



SAMPLE PLATED DINNER

This menu is just a sampling, we have many varying options and selections. We are always open to new menu suggestions and creating complete custom menus.

Passed Hors D'Oeuvres To Start:

SALMON PASTRAMI RUEBEN BITES
BEEF & POTATO KABOBS, SPICY RANCH
MINI VEGETABLE TARTLETS
SMOKED EGGPLANT CROSTINI

First Course:

LOCAL WATERCRESS, BLUE CHEESE, APPLE, CANDIED WALNUTS

Main Course:

BLACK PEPPER STEAK AU JUS, POTATO GRATIN,
SEASONAL VEGETABLES

or

POTATO CRUSTED LOCAL TROUT, KALE STUFFING,
SQUASH & SWEET ONIONS

or

MIXED GRILLED VEGETABLES, GARLIC QUINOA, RED
PEPPER COULIS & BASIL OIL

Dessert Course:

MINIATURE TRIO OF CHOCOLATE OPERA, CRÈME BRÛLÉE
& LEMON MERINGUE TART



SAMPLE CLASSIC BUFFET

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Passed Hors D'Oeuvres To Start:

BACON WRAPPED DATES

TUNA SASHIMI PIZZA

CHIVE & PARMESAN PUFF

TRUFFLE POTATO SOUP SHOOTER

Classic Buffet Dinner:

FILET OF BEEF, PORT WINE SAUCE

SEARED LOCAL ROCKFISH, FENNEL, LEEKS

THREE CHEESE TORTELLINI, BROWN BUTTER, CHIVES

ROASTED FINGERLING POTATOES

GRILLED BROCCOLI, LEMON, GARLIC

KALE CAESAR, OVEN DRIED TOMATOES, POLENTA CROUTONS

HOUSE BREAD

Dessert Platters:

MINIATURE TRIO OF BLACKBERRY COBBLER, CHOCOLATE MOUSSE
& CARROT CAKE WITH CREAM CHEESE ICING



SAMPLE THEMED BUFFET

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Passed Hors D'Oeuvres To Start:

SKEWERED ANTIPASTI
PARMESAN ARANCINI BALLS
LOBSTER BISQUE SHOOTER
STUFFED MUSHROOMS

Italian Style Buffet Dinner:

BRAISED BEEF SHORT RIBS
SEARED LOCAL ROCKFISH, FENNEL, LEEKS
THREE CHEESE TORTELLINI, BROWN BUTTER, CHIVES
ROSEMARY ROASTED GARLIC POTATOES
RATATOUILLE OF ZUCCHINI, PEPPERS, ONIONS,
TOMATOES & EGGPLANT
KALE CAESAR, PARMESAN, TOMATOES, POLENTA CROUTONS
HOUSE FOCACCIA

Dessert Platters:

MINIATURE TRIO OF TIRAMISU, VANILLA CHEESECAKE
& PANNA COTA WITH BLACKBERRY PUREE



SAMPLE THEMED BUFFET

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Passed Hors D'Oeuvres To Start:

THAI CHICKEN SPRING ROLLS
SHRIMP THAI PESTO LOLLIPOP
VEGETABLE RICE PAPER ROLLS
SWEET POTATO CANAPE

Asian Style Buffet Dinner:

VIETNAMESE PORK SHOULDER
BLACKENED SEARED SALMON, WASABI REMOULADE
DRUNKEN NOODLES, OYSTER MUSHROOMS, BASIL, BOK CHOY
GRILLED RAINBOW CARROTS, CASHEW CREAM
FLASH FRIED BRUSSELS, MISO MAYO, SWEET SOY
THAI CARROT SALAD, MINT, LEEKS, CRISPY SHALLOTS
COCONUT RICE OR STEAMED WHITE RICE

Dessert Platters:

MINIATURE TRIO OF MANGO SORBET, SWEET CHINESE
COCONUT BUNS & FIVE SPICE CHOCOLATE TRUFFLE



SAMPLE THEMED BUFFET

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Passed Hors D'Oeuvres To Start:

SCALLION BISCUITS, VA HAM
CRAB HUSHPUPIES, SPICY GARLIC SAUCE
PIMENTO CHEESE TOAST
ASPARAGUS & BOURSIN FILO ROLLS

Southern Style Buffet Dinner:

BUTTERMILK FRIED CHICKEN
PULLED PORK BBQ, HOUSE BUNS, SLAW
BECHAMEL MAC & CHEESE
HARICOT VERTS SALAD
TOMATO, BASIL, MOZZARELLA SALAD
CLASSIC CAESAR SALAD
CORNBREAD & BISCUITS

Dessert:

DEVILED CHOCOLATE CUPCAKES



SAMPLE HEAVY HORS D'OEUVRES RECEPTION

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Passed Hors D'Oeuvres:

STEAK FRITES
CURRIED LOBSTER & APPLE SPOON
AVOCADO TEMPURA
CLASSIC SHRIMP COCKTAIL

Stationed Hors D'Oeuvres:

MOROCCAN CHICKEN SKEWERS, TZATZIKI SAUCE
THAI MEATBALLS
MUSHROOM TAMALES, KALE CHIMICHURRI SAUCE
SUSHI SPREAD OF TRADITIONAL, VEGETABLE & VEGAN ROLLS
MIXED GRILLED SEASONAL VEGETABLES
CHARRED SWEET POTATOES, FARRO, SWEET ONIONS
MEDITERRANEAN BOARD OF NAAN, GARLIC HUMMUS, TZATZIKI,
SMOKED EGGPLANT BABA GANOUSH, OLIVES
CRUDITE PLATTER, HOUSE RANCH

Dessert:

ASSORTED MINI CUPCAKES