“Thank you for considering our event space! We are delighted to welcome you to our unique and charming venue, nestled within the walls of a historic old brick building. With its rich character and fascinating history, our space offers a truly one-of-a-kind setting for any occasion. What sets us apart is our specialization in small events, ensuring an intimate and personalized experience for you and your guests. Whether it's a wedding reception, corporate gathering, or social celebration, our old brick building provides the perfect backdrop for creating unforgettable memories. We can't wait to help bring your vision to life in this extraordinary setting!”
AZUR DELICES
With our Sommelier
5 Courses
5 Wines

$ 125 PP

12 People minimum, with a capacity of 30 Maximum.

GOURMET DREAMS
With our Sommelier
5 Courses
5 Wines

$ 165 PP

The MENU
AZUR DELICES

AMUSE BOUCHE
Tuna Tartare
Smoked Salmon

APPETIZER
Scallops and Leek Fondue

ENTREE
Bœuf en croute
Zucchini Gratin

FROMAGES
Assorted Cheese Plate

DESSERTS
Pavlova

WINES
French 75 Cocktail
Selection of 4 Wines of the moment

The MENU
GOURMET DREAMS

AMUSE BOUCHE
Smoked Salmon & Caviar service
Blinis

APPETIZER
Scallops in puff pastry

ENTREE
Duck leg Confit
Potato Gratin

FROMAGES
Assorted Cheese Plate

DESSERTS
Assorted Mini Pastries

WINES
Champagne Copinet
Selection of 4 Wines of the moment, Appellation Village, Grand cru, or similar
SEATED PLATED MENU

12 People minimum, with a capacity of 30 Maximum.

Menu is Accompanied by French Baguette, Focaccia and Butter Service.

$49 PP
LUNCH OR DINNER

$75 PP
WINE INCLUDED

ENTREES

Choose 2

Vol au Vent Chicken
Mushrooms or seafood medley, Frisée Salad

Beef Burgundy
Roasted Azur Potato

Chicken Provençal
Spanish Rice

Meatballs
Risotto

Sautéed Scallops
Buttered leeks Crème Fraîche, Roasted Vegetables

Fresh Salmon
Honey Glazed, Roasted Vegetables

SMALL PLATES

Choose 2

Quiche Lorraine
Green Salad, Homemade Mango Vinaigrette

Smoked Salmon
Creme Fraîche, Chives, Lemon, Blinis

Burrata Salad
Green Salad

Prosciutto & Melon
in Port Wine

Tomato Tart Puff Pastry
Balsamic Glaze

Goat Cheese
Salad, Honey, Greens, Mango Vinaigrette

HOMEMADE DESSERTS

Choose 2

Tiramisu
Millie’s Favorite
Choco mousse, Almond Crust, Fresh Raspberry

Tart of the Week
Andrew’s Cheese Cake
Crème Brûlée
### Tier 1 Menu

15 guests minimum

- **Smoked Salmon**
  Blinis, crème fraîche, chives and lemon
- **Foie Gras Mousse**
  Brioche toast, Peach Chutney
- **Mini Quiche**
  Lorraine or Veggie
- **Pan Con Tomate**
  w/Toasted Brioche Skewer
  Chicken or Shrimp

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### A La Carte Side Addition

- **Cheese Charcuterie French Board | 105**
  Serves 15 guests, w/condiments & baguette
- **Fresh Baked Salmon | 75**
  Honey Glazed, Baked
- **Artisan Focaccia Bread | 60**
  Serves 15 guests, Olives, Parmesan, Tomato, Rosemary topped with Olive Oil
- **Brie en Croûte | 65**
  Serves 15 guests, topped with Honey, served with french toasted baguette
- **Signature Azur Salad | 60**
  Serves 15 guests, Greens, Roasted Almonds, Cherry Tomato, Parmesan, Dry Cranberry, Pecan, Mango Dressing

### Tier 2 Menu

Package for 15 guests minimum

Add 1 Main Course to Tier 1 Menu

- **Beef Burgundy**
  Roasted Azur Potato
- **Chicken Provençale**
  Ratatouille
- **Meatballs**
- **Zucchini Gratin**

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### Desserts

- **Opera | 75**
  Serves 10-12
- **Tiramisu | 75**
  Serves 10-12
- **Mini Pastries x 48 | 144**
  Serves 12-18 - Assorted Bite size
- **Mini Mixed Fruit Tart x 24 | 72**
  Serves 12-16, fresh berries tart
- **French Macaron x 12 | 36**
  Serves 8-12, Assorted flavors
BUFFET STYLE
15 guests minimum

- Mini Crobun
  Spinach, egg soufflé, hollandaise sauce
- Mini Shrimp Salad Avocado toast
  Served on toasted egg bread
- Mini Quiche Veggie
- Mini Croque Monsieur
- Mini Tortilllas
  Potato, chorizo, onion, egg, oven baked
- French Toast
  Roasted almonds, maple syrup, whipped cream
- Crêpes
  Lemon curd or Nutella
- Fruit Salad
- Bacon strips

Brunch is Accompanied by Coffee, Iced Tea, Orange Juice.

Additional Desserts

- Mini Pastries x 48 | 144
  Serves 12-18 - Assorted Bite size
- Mini Mixed Fruit Tart x 24 | 72
  Serves 12-16, fresh berries tart
- French Macaron x 12 | 36
  Serves 8-12, Assorted flavors

SIDES

- Smoked Salmon Blinis | 4 each
- Pan con Tomate Toast | 3pp
- Prosciutto and Manchego Toast | 3 pp
- French toasted baguette, butter, Jam | 3 pp
- Roasted Azur Potatoes | 4 pp
- Ham Cheese Croissant | 8 each
- Charcuterie & Cheese Platter | 6 pp

BEVERAGES

- Mimosa Carafe | 45
- French 75 | 13
- Azur Bloody Mary | 12
- Espresso Martini | 16
- Mocktail | 10
- Azur Selection Wine Bottle | 30
- Espresso Martini Affogato | 17
- Cappuccino | 5
- French Press | 8
**BEVERAGES PACKAGES**

**Beer & Wine Package**
- $35/per person/3 hours
  (additional 1/2 hour - $6/pp)
- 2 Beers
  - 1 house 1664 & 1 canned Local Brew
- + Azur Selection Wines
  - red, white, sparkling & rosé

**By the Bottles Options**
- Champagne Copinet Champagne 93
- Château Pigoudet Provence Classic Rosé 48
- Domaine Berthier Sauvignon Blanc 35
- Les Plançons Hautes-Côtes de nuits Blanc 63
- Anthony Thevenet Gamay Morgon, Beaujolais 60
- Fleur de Pedesclaux Pauillac Bordeaux 96

*our wine list & prices are subject to availability and may change.
More wines available. Ask for our wine list of the moment.*

**Handcrafted Cocktail Package**

**Tier 1**
- $35/per person/3 hours
  (additional 1/2 hour - $9/pp)
- 1 Tequila Based
- 1 Vodka Based
- 1 Bourbon Based

**Bar & Cocktail Packages include**
- Sodas, Juices, Sparkling Water, all Garnishes and mixers, Glassware, Napkins.
- Option to select Top Shelf Liquors

**Staffing**
- 1 Professional Bartender, 1 Server are included in any package.
- 1 additional staff $150/3 hours

**OPEN BAR OPTION - Email to Enquire**
MINIMUM AND ROOM FEES

Friday-Saturday all day - $1,900 food & beverage minimum + $600 room rental fee.
Sunday all day - $1,250 food and beverage minimum + $400 room rental fee.
Monday-Wednesday-Thursday after 4pm - $1,250 food and beverage minimum + $400 room rental fee.
Monday-Wednesday-Thursday prior 4pm - $800 food and beverage minimum + $250 room rental fee.
Patio Any day after 4pm - $1,500
Patio Any day prior 4pm - $600
If the food & beverage minimum is not met, an unmet minimum will be applied to the final bill.
Food & Beverage Minimums do not include service & taxes.

*Please be aware that prices may vary, especially during busy seasons and holidays when there is high demand.

CAPACITY

Sit-Down Dinner 30-person capacity / Cocktail Party/Buffet style stand up 48-person capacity – 60-person with Patio

RESERVING THE DATE

A signed booking agreement and credit card guarantee will be required to reserve the date.

ROOM SET-UP / DECORATION / RESTRICTIONS

The space is available one hour prior to your event for setup.
The use of candles is allowed, however, all candles must be contained in glass
Please do not tape, staple or tack anything to the walls. The use of confetti is not permitted. We are a non-smoking facility. Please be advised that the use of linen incurs an extra charge.

CONDUCT OF EVENT / EXCESSIVE CLEAN-UP

Client agrees to conduct the event in an orderly manner in full compliance with applicable laws, regulations and guidelines. If excessive clean-up is required, a minimum of $250 clean up fee will apply.

Please note that we also offer:
+ Designing wine- and cocktail-pairings to your menu
+ Indoor Seating + Outdoor Patio w. Café Lighting
+ Convenient parking options
+ Central location for guests and visitors - one block from the corner of King Street x Market

40 ARCHDALE STREET - CHARLESTON, SC 29401