

FROM TRIANGLE TO TRIAD

Southern Harvest

- HOSPITALITY GROUP -

BAR MENU

Who We Are

Love & Nourish

Our mission is to love and nourish you, our guest, with gracious hospitality, wonderful food, and a listening ear for how we can turn your vision into a wonderful reality. From the initial planning stages to service, food, and beverage on your special day, we will be dedicated to providing you the very best service and hospitality. We promise to live up to our word and to your expectations.

Southern-Inspired Cuisine

Our menus are carefully curated and use fresh, seasonal ingredients inspired by traditional Southern cuisine. We offer a variety of items to suit every taste and style, with seasonal favorites available to spice up your menu. Mix-and-match hors d'oeuvres for a classy cocktail reception, choose your favorites for a full-service buffet, or add a touch of elegance with a hand-plated dinner. Whatever you have in mind, we have the perfect menu items for you.



Service Options

Three steps to a great bar experience...

1. Select Alcohol Types:

Beer, Wine, and/or Spirits

2. Select Service Style:

Pre-Purchase

You select the brands and quantities working with one of our specialists. We will serve your wine and beer, and any remaining inventory is yours to take home.

(Note: ABC law requires that we take all remaining spirits with us at the end of the event)

Consumption Bar*

We provide the drinks and you are charged according to what your guests consume.

Open Bar*

We provide the drinks and you pay a flat fee per guest, per hour of bar service.

*We offer three levels of bar packages for our consumption and open bars. HOUSE, PREMIUM and ELITE. All packages include your choice of 3 domestic beers, 3 craft/import beers, 2 white wines, 2 red wines and the spirit offerings you choose!

3. Select any Specialty Drinks

Mocktails

Specialty Cocktails

Custom Curated Experience

Allow our team to custom curate a bar experience for you and your guests. maybe a tasting through the various styles of bourbon....or a flight of specialty cocktails made to order....or a flight of Burgundy wines. Whatever your passion, let's bring it to life at your bar!

All packages include:

Mixers, garnishes and all plastic barware as needed. Glassware may be rented, at an additional cost, through our rental partner.

20% service fee to cover all gratuities, mixers, garnishes and other incidentals.

Non-Alcoholic drinks to include iced tea, house made lemonade and a variety of Coca-Cola products.



Drink Selection

Wine Philosophy:

Our selection of house wines do vary according to availability, but they are always carefully chosen from family estates that prioritize quality over quantity. We curate a variety of styles, ensuring that each wine pairs wonderfully with our dishes and can also be enjoyed on its own.

Beer & Wine

Domestic

Budweiser, Bud Light, Michelob Ultra, Montucky, Landshark, Coors Light, Miller Lite, Yeungling, Blue Moon, PBR

Domestic Cider

Bold Rock, Austin Eastciders

NC Craft

Wicked Weed Pernicious IPA, Sycamore Mountain Candy IPA, NoDa Hop Drop & Roll IPA, Foothills Hoppyum IPA, Red Oak Amber, Sierra Nevada Pale Ale, Mother Earth Weeping Willow Wit, Olde Mecklenberg Captain Jack Pilsner, Carolina Brewery Sky Blue Kolsch, AMB Boone Creek Blonde Ale

Import Features

Corona, Stella Artois, Heineken

Domestic Seltzer

Bud Light, Happy Dad, Truly, White Claw

Non-Alcoholic Beers

Best Day Hazy IPA, Athletic Blonde

Spirits

House Selection

Tito's Vodka, Gordon's Gin, Espolon Tequila, Old Forester Bourbon, Dewar's Scotch

Premium Selection

Grey Goose Vodka, Hendrick's Gin, Teremana Small Batch Tequila, Woodford Reserve Bourbon, Glenmorangie Orange Label

Elite Selection

Belvedere Vodka, Nolet's Gin, Patron Tequila, Michter's Bourbon, Johnnie Walker Black Scotch

Yes! We can custom create a spirits selection for your bar!





LOCALLY SOURCED.
Southern-Inspired

Request A Quote

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