

Private Dining



Wine Room: up to 24 guests | South Room: 40-85 guests
The Restaurant: 225 guests

chophouse47.com

Private Dining

Thank you for your interest in planning your event at Chophouse '47. The restaurant is available from 11:00am for lunch and dinner, everyday.

To reserve an event, we ask that guests reach a minimum in food and beverage sales for lunch and dinner events.

DEPOSIT AND CANCELLATION POLICY

A signed agreement and a deposit is required to reserve the space for events. The deposit amount will be refunded after the event.

In case of cancellation, all deposits will be refunded in full with a minimum of 21 days advance notice. Deposits for cancellations received less than 21 days prior to the date of the event will be refunded 50% of the deposit. Cancellations within 48 hours of the event will forfeit the deposit.

Chophouse '47 requires a 48-hour advance guarantee of the number of guests in your party, otherwise the final bill will be calculated according to the number of guests stipulated on the contract, unless the guest count exceeds the original number.

CORKAGE FEE

We are pleased to extend the option for you to bring your own wine, accompanied by a corkage fee exemption for the first two bottles. However, a corkage fee of \$35 will be applied for each subsequent bottle.

AV RENTALS

LCD Projector, \$175 | Projector Screen, \$30
(We do not allow audio enhancements)

We offer three pre-fixed menu options in addition to the full menu for private events.

Accommodations can be made for vegetarians.

Menu pricing excludes gratuity.

South Carolina food and beverage sales tax of 8% and an additional 5% liquor sales tax will be applied to all taxable items.

CHOPHOUSE '47



\$79 per person
(excludes tax and gratuity)

Lunch

Salad

Wedge

Entree

(choice of one)

Choice New York Strip – 16oz.

Prime Filet – 8oz.

Garlic Chicken

Scottish Salmon

Topped with Sautéed Portobello Mushrooms

Sides

(served family style)

Sauteed Green Beans *in Olive Oil with Almonds*

Cheese Mashed Potatoes

Classic Creamed Spinach

Dessert

New York Cheesecake with Fresh Berries



\$99 per person
(excludes tax and gratuity)

Salad

(choice of one)

Wedge

Chophouse '47 Caesar

Entrée

(choice of one)

New York Strip – 10oz.

Filet – 8oz.

Garlic Chicken

Scottish Salmon

Topped with Sautéed Portobello Mushrooms

Sides

(served family style)

Cheese Mashed Potatoes

Classic Creamed Spinach

Dessert

New York Cheesecake with Fresh Berries



\$125 per person
(excludes tax and gratuity)

Appetizer

(served family style)

Thick Cut Sizzling Bacon
Colossal Lump Crab Cocktail
Jumbo Shrimp Cocktail

Salad

(choice of one)

Wedge
Chophouse '47 Caesar

Entrée

(choice of one)

Filet – 8oz.
New York Strip – 16oz.
Garlic Chicken
Scottish Salmon
Topped with Sautéed Portobello Mushrooms

Sides

(served family style)

Cheese Mashed Potatoes
Classic Creamed Spinach
Sautéed Mushrooms

Dessert

New York Cheesecake with Berries



\$145 per person
(excludes tax and gratuity)

Appetizer
(choice of one)

Shrimp Cocktail
Thick Cut Sizzling Bacon
Jumbo Lump Crab Cocktail

Salad
(choice of one)

Wedge
Chophouse '47 Caesar

Entrée
(choice of one)

Bone-in Ribeye – 22oz.
New York Strip – 16oz.
Double Rib Veal Chop – 16oz.
Scottish Salmon
Topped with Sautéed Portobello Mushrooms
Garlic Chicken
Sea Bass
Pan Roasted with Garlic

Sides

(served family style)
Creamed Spinach | Sautéed Mushrooms
Cheese Mashed Potatoes

Dessert

New York Cheesecake with Berries