

BOUNTY



• ZB • BROAD



*Event Packet*

**EMMIE GOLD ON-SITE EVENT COORDINATOR**

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# Event

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## BOOKING GUIDE

Follow these steps to create the perfect event at Bounty on Broad

### 1 SELECT YOUR ROOM

Options are **Full Buyout**, **Upstairs Buyout**, and **Private Dining Room**. Each area is priced based on a food & beverage minimum. There is no fee for the space itself. The pricing varies by the day of the week. This rate is based on a 2 to 4 hour event, not including set up time.

### 2 SIGN AND PAY DEPOSIT

Let your event coordinator know your **guest count**, **time frame**, and **date**. You will then receive a link to an online event portal. From there, you can review and sign your contract and pay a deposit. The deposit is **50% of the food and beverage minimum + service charge and tax**.

### 3 CHOOSE MENU AND SIGN BEO

Our regular dinner menu is typically served family style. For events, we recommend following the same style of service. We serve the appetizers and salads family style, individual entrees, followed by dessert. If you would like another style of service, we are more than happy to accommodate!

Once your menu is chosen, we will add the Event Order to your event portal. If everything looks good, you'll add your signature.

### 4 FINALIZE DETAILS

Your event coordinator will connect you with the General Manager at Bounty on Broad. The General Manager will handle the final details including table layout, linens, and set up.

# Venue PRICING

All event pricing is based on a food & beverage minimum. 21% service charge and tax in addition to minimum.

## FULL UPSTAIRS

Seated: 75 | Cocktail: 80  
Sunday to Thursday \$3500  
Friday & Saturday: \$7500

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This option includes the full upstairs of the restaurant including the upstairs bar and private room. Tables and chairs are included and will be rearranged accordingly

## DOWNSTAIRS

Seated: 30 | Cocktail: 40  
Sunday to Thursday \$2000  
Friday & Saturday: \$3000

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This option includes the full downstairs area, including a full bar and private restrooms. Tables and chairs are included will be rearranged accordingly.

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## PRIVATE ROOM

Seated: 25 | Cocktail: 30  
Sunday to Thursday \$1000  
Friday & Saturday: \$2000

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Our private room is located upstairs. This room is perfect for smaller groups who would like to still enjoy a private dinner.

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## RESERVATIONS

We accept reservations for up to 12 guests

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Are you wanting to make a regular reservation? Reservations can be made through the following:

**[bountyonbroad.com](http://bountyonbroad.com)**

**[opentable.com](http://opentable.com)**

**Call 901.410.8131**



## SMALL PLATES

### **BOUNTY FRIES / 17.50**

white cheddar, goat cheese, bacon lardon, scallion creme

### **FRIED OYSTERS / 19.25**

cornmeal dredge, remoulade, lemon

### **BOUNTY SALAD / 13.50**

Mixed field greens, charred negi yuzupon, candied walnuts

### **GRILLED ROMAINE SALAD / 14.50**

caesar aioli, grana padano, white anchovies, crispy chickpea

### **BOUNTY BRUSSELS / 15.50**

limonardo, prosciutto, poached pear, walnuts, saba

### **CHARRED ASPARAGUS / 15.75**

Muhammara, olive oil, burrata

### **PORK BELLY CONFIT / 21.50**

micro arugula, green apple, washed onions, sherry, tamari

### **BOUNTY HUMMUS / 11.25**

yucca chips, sunomono, beets

### **GLAZED HEIRLOOM CARROTS / 13.50**

feta, mustard molases vinaigrette, fines herbs

### **MAYTAG BLUE CHEESE BEIGNETS / 11.50**

champagne-citrus aioli

**ADD CAVIAR \$25**

### **VEAL SWEETBREADS / 23.50**

oyster mushrooms, brown butter balsamic, lemon thyme

## LARGE PLATES

### **JIDORI FREE RANGE HALF CHICKEN / 35.25**

smoked cream corn

### **ATLANTIC SALMON / 34.75**

crispy bacon and brussels, chevre anglaise, beet and warm spice gastrique

### **ANGUS RIB STEAK / 46.50**

prekese mole rubbed, english stilton butter, grilled asparagus

### **DUCK BREAST / 37.25**

brown butter gnocchi, stone fruit, sweet potato puree, butter basted radishes

### **SUNFLOWER SEED RISOTTO / 27.25**

crispy brussels, oyster mushroom ragout, citrus butter

### **DIVER SCALLOPS / 42.50**

curried cauliflower puree, plumped golden raisins, heirloom carrots, gremolata  
toasted almonds

## FINALS

### **MILK CHOCOLATE GOAT CHEESE CAKE / 13.50**

espresso cookie crust

### **DARK CHOCOLATE SEA SALT SOUFFLÉ / 14.50**

Grand Marnier crème anglaise

### **ALMOND FINANCIER / 12.75**

seasonal fruit

### **EARL GREY CRÈME BRULÉE / 13.50**

## SIDES

**SOUTHERN STYLE GREENS / 7.50**

**GOUDA GRITS / 7.50**

**GARLIC MASHED POTATO / 7.50**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



*Dinner*



**BROAD**  
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**BOUNTY**



## APPS

### SEASONAL FRUIT BOWL / 15.50

labneh & local honey

### BOUNTY FRIES / 17.50

white cheddar, chevre, scallion crème

### WARM HUMMUS / 13.50

feta, yuca chips, cucumber

### BOUNTY SALAD / 13.50

neg yuzupon, orange oil, chèvre, candied walnuts

## A LA CARTE

### GOUDA GRITS / 5.25

### GRILLED HAM STEAK / 7.50

### SMOKED SAUSAGE / 9.25

### APPLEWOOD SMOKED BACON / 7.25

### FRENCH FRIES / 9.75

### 3 EGGS / 5.75

## ENTREES

### PORK BELLY BENEDICT / 29.25

*add caviar / 25*

crisp polenta cake, poached eggs, hollandaise, fresh fruit

### FRIED OYSTER OMELET / 23.50

white cheddar, salsa verde, crème fraiche

### PRESKESE RUBBED STEAK & EGGS / 35.50

over easy eggs, grilled asparagus, hand cut fries

### ATLANTIC SALMON "OSCAR" / 33.25

*add caviar / 25*

pan seared salmon, lump crab, asparagus, hollandaise

### BOUNTY 'SLAM' / 19.50

Farm scramble, bacon, gouda grits, gluten-free biscuit, seasonal fruit

### CHICKEN THIGH KARAAGE / 27.75

twice fried chicken thighs, shiso, basil, orange ponzu, hot honey, fries

### DAY LILY SOUP & BOUNTY SALAD / 22.50

## COCKTAILS

### MIMOSA 7.25 / (BOTTLE SPECIAL 32)

brut cava, chilled orange juice

### LIMONCELLO SPRITZ / 7.50

limoncello, lemon, soda, dehydrated lemon wheel

### WIDE EYED & WARMED UP / 9.50

sour cherry liquor, maple syrup, coffee, cherry

### RED EYE OLD FASHONED / 10.50

red eye rye whiskey, bitters, orange, cherry

### NOTHIN' BUT BLUE SKIES / 10.25

hendrick's gin, tattersall blueberry liqueur, mint, lemonade, club soda

### BOUNTY BLOODY MARY / 9.50

bounty housemade bloody mary mix with your choice of tito's vodka, old dominick gin, altos plata tequila, tattersall aquavit

### BOUNTY BREAKFAST SHOT / 8.25

red eye rye whiskey, maple syrup, absinthe, bacon

### EXTRA ISLAND MIMOSA / 9.25

peach, pineapple, prosecco, tarragon

### MIGHTY MOSA / 9.25

vodka, elderflower, champagne, orange juice

### BELLINI / 7.50

brut cava, peach purée

*Brunch*

