

AZUR

EVENTS

DISCOVER A NEW LEVEL OF ENTERTAINING



"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!"

40 ARCHDALE STREET, CHARLESTON



AZUR

EVENTS

WINE PAIRING DINNERS

12 People minimum, with a capacity of 30 Maximum.

AZUR DELICES

With our Sommelier

5 Courses

5 Wines

\$ 125 PP



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

*Boeuf en crouete
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*

AZUR

EVENTS

SEATED PLATED MENU

12 People minimum, with a capacity of 30 Maximum.

\$ 49 PP
LUNCH OR DINNER



\$ 75 PP

WINE INCLUDED



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



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

ENTREES

Choose 2

Vol au Vent Chicken

Mushrooms or seafood medley, Frisée Salad

Beef Burgundy

Roasted Azur Potato

Chicken Provençal

Spanish Rice

Meatballs

Risotto

Sauteed Scallops

Buttered leeks Crème Fraîche, Roasted Vegetables

Fresh Salmon

Honey Glazed, Roasted Vegetables

HOMEMADE DESSERTS

Choose 2

Tiramisu

Millie's Favorite

Choco mousse, Almond Crust, Fresh Raspberry

Tart of the Week

Andrew's Cheese Cake

Crème Brûlée

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EVENTS

BUFFET MENU

\$ 23 PP

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 Tomato

w/Toasted Brioche

Skewer

Chicken or Shrimp

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

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

\$39 PP

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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BRUNCH MENU

\$ 49 PP

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 Tortillas

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



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\$ 49 PP

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



OPEN BAR OPTION - Email to Enquire

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



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 - \$1500

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/Bufferet 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

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40 ARCHDALE STREET - CHARLESTON, SC 29401