

THE SCHOOLHOUSE

Now providing Corporate Solutions for businesses big or small



ABOUT

The Schoolhouse at 720 Magnolia Road features a newly renovated event space along with a fully renovated commercial kitchen.

Our venue provides a unique history as it was the home of Albemarle Elementary School in the 1940's. The 3.69 acres adjacent to The Schoolhouse is owned by the City of Charleston as a public park facility and includes a community garden.



THE IDEA



We would like to invite you to host your next corporate function here with us. Our new all inclusive packages makes execution easy. Let us do the heavy lifting and hard work to bring your vision to life.

We like to think of our space as a venue where you can create experiences that resembles you, in a venue that assembles you.

ALL INCLUSIVE MEETINGS

The most imperative factor in having a top performing staff is managing team morale. When your employees feel good, they perform good!

Instead of using a public crowded location for team building, imagine utilizing our private, quaint, but spacious venue where you can tailor your out-of-office experience from top to bottom to reflect you as a manager and your company's values.

From Team bonding, to getting deals done, let us cater to you with unique views and professional service!



TOTAL PACKAGE WORKSHOPS

It's time to train!

- Get full attention from your staff at The Schoolhouse.
- Fully equipped with packages to get full efficiency for your next company Workshop, Conference, or Training session.

Fully customizable
Menus

Now Offering: Breakfast, Brunch,
Lunch, Happy Hour, and Dinner!

State of the Art Sound and Lighting
Now Available!

Wifi
Included

Ask about our
Shuttle Service!

Buffet Style Food Stations and Refreshment Bars at your access!

MEETING PRICING:

TYPE	PRIVATE ROOM FEE UP TO 30 GUESTS**	PRIVATE ROOM FEE 30 OR MORE GUESTS**	STANDARD	TOP SHELF
BREAKFAST	\$100	\$175	\$15 PER PERSON	
BRUNCH	\$125	\$200	\$18 PER PERSON	
LUNCH	\$150	\$225	\$20 PER PERSON	
HAPPY HOUR	\$175	\$250	\$25 PER PERSON	\$45 PER PERSON
DINNER	\$200	\$275	see menu	see menu

DINING
DURATION:
2HR
BLOCKS

** INCLUDES: PRIVATE SPACE FOR DINING PARTY, TABLE SETTING, AND WIFI

- DON'T SEE WHAT YOU NEED? OUR REGULAR PRICING IS STILL AVAILABLE FOR YOU TO TAILOR YOUR EVENT HOW YOU WANT -



ADDITIONAL COSTS FOR SHUTTLE SERVICE, AUDIO OR VIDEO SETUP



WORKSHOP PACKAGES:

NUMBER OF GUESTS	BASE PRICE***	2-DAY PRICE	REFRESHMENT STATION	BUFFET STATION	A/V NEEDED	SHUTTLE SERVICE
10-40	\$500	\$800	\$50	\$250		\$600
41-80	\$1,500	\$2,750	\$150	\$400	Prices vary based on needs	\$900
81-100	\$2,500	\$4,500	\$250	\$650		\$1,300
101-140	\$3,500	\$6,500	\$350	\$900		\$1,750

SEMINAR
DURATION:
4HR
BLOCKS

*** BASE PRICE INCLUDES: PRIVATE ROOM, FURNISHING FOR SEATING AND TABLES, WIFI, LIGHTING AND DECOR

THE SCHOOLHOUSE

720 MAGNOLIA ROAD CHARLESTON, SC 29407

BREAKFAST:

Buffet style

Served with coffee, decaf, tea, orange juice or water

Pastry (muffins, bagels, croissants)

Yogurt

Fresh Fruits

Homemade bread with butter and jam

Cereal with milk

Fresh made crepes with toppings **add \$4 per person**

Eggs and Sausages **add \$4 per person**

Roasted potatoes **add \$4 per person**

Shrimp and Grits **add \$4 per person**

HAPPY HOUR TAPAS:

Cocktail style and Served

Italian tapas:

Caprese salad sticks

Meatball bites

Cherry tomatoes stuffed with tuna salad

Homemade pizza bites

Greek tapas:

Tzatziki in the garden

Zucchini cake

Greek salad on stick

Grilled chicken in a bed of hummus

Lowcountry tapas:

Chicken in a bed of rice

Fried okra

Mini crab cake on salad

LUNCH:

Buffet style or Plated and Served add \$2

Served with coffee, decaf, tea, or water

Italian:

Green mix salad + Your choice of Italian Sandwich + Fresh Fruit

Sandwich choices: Caprese, Cheese & Ham, or Veggie

French:

Salad Nicoise + French Baguette Sandwich + Fresh Fruit

Sandwich choices: Tuna, Cheese & Ham, or Veggie

Mexican:

Green Mix Salad + Choice of Tacos + Fresh Fruit

Taco choices: Fish, Chicken, or Veggie

Lowcountry

Salad + Shrimp & Grits + Fresh Fruit

Taco choices: Fish, Chicken, or Veggie

Pizza Cone:

Green Italian Salad + Choice of Pizza Cone + Fresh Fruit

Cone choices: Pepperoni, Margherita, Broccoli & Cheese

Desert **add \$4 per person**

Choices: Cobbler or Brownie

DINNER:

You choose:

Taste of Appetizer

5 Choices of Appetizers plus one dessert

\$25 per person

Taste of Pasta

3 Choices of Pasta plus one dessert

\$35 per person

Three course meal

1 Appetizer, 1 Pasta, 1 Dessert

\$55 per person

Four course meal

1 Appetizer, 1 Pasta, 1 Secondo Piatto of choice, 1 Dessert

\$65 per person

Appetizer

Tomato basil soup

Butternut squash soup with bacon

Vegetables soup

Stuffed cherry tomato with tuna, capers, and black olives

Homemade pizza bite Stuffed

homemade focaccia with broccoli

Caprese salad

Roasted zucchini Italian omelette

Green mix salad with feta, caramelized walnut

and blackberries vinaigrette

Roasted beets with goat cheese and balsamic vinaigrette

Primo piatto (pasta dish)

Farfalle alla Vanina

(bowtie pasta with zucchini, onion, cherry tomatoes, cream and parmesan cheese)

Fusilli alla Vodka

(fusilli with tomato sauce, vodka, cram, bacon and parmesan cheese)

Pasta all' Amatriciana

(pasta with Italian sausage, bacon, onion, pecorino cheese)

Carbonara

(spaghetti with eggs, bacon, cream and parmesan cheese)

Lasagna vegetariana

(lasagna with eggplant, zucchini, tomato sauce, ricotta and parmesan cheese)

Pasta e fagioli

(pasta with white beans, parmesan cheese and rosemary)

Pasta al Pomodoro

(pasta with homemade tomato sauce)

Spaghetti all Rossini

(spaghetti with homemade tomato sauce, fried eggplant and pecorino cheese)

Casarese ai Broccoli (caserecce pasta with broccoli)

Secondo piatto

Maiale al pomodoro

(thin slice of pork cooked in tomato sauce with capers and black olives. Served with sauce green beans)

Pollo alla cacciatore

(chicken cook for 3 hours with mushrooms, green olives, rosemary, red wine in tomato sauce. Served with sauce green beans)

Maiale alla Genovese

(pork or beef cooked cooked for 4 hours, with carrots, celery, onions and white wine. Served with sauce potatoes)

Saltimbocca alla Romana

(thin slices of beef cooked with prosciutto di Parma and fresh sage. Served with roasted potatoes)

Salmone in crosta di mandorla

(almond crusted salmon, served with lemon risotto)

Dessert

Ciocolato fondante (chocolate decadence)

Tiramisu al limone (lemon tiramisu)

Tiramisu ai lampone (Raspberry tiramisu)