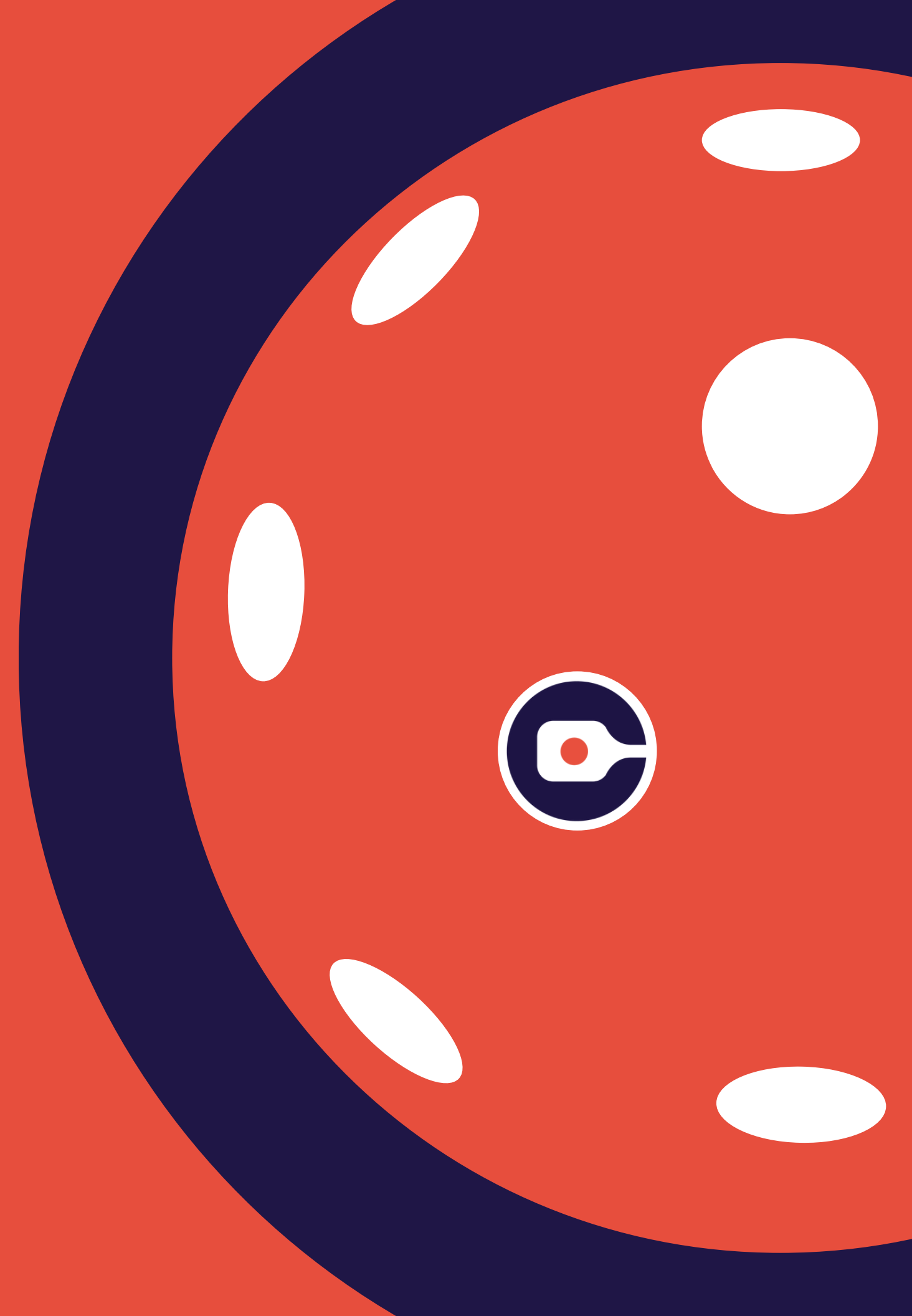


# **CRUSH YARD** **PRIVATE EVENTS**

**RESTAURANT, BAR, & PICKLEBALL**

**CELEBRATE YOUR SPECIAL EVENT WITH FRIENDS AND FAMILY!**





**36 CRAFT BEERS + 4 WINES + 8 COCKTAILS**

**8 PRISTINE INDOOR PICKLEBALL COURTS**

**TOP NOTCH FOOD MENU**

# EVENTS INCLUDE

**1**

**SELECT YOUR DAY & TIME**

**2**

**BUILD YOUR MENU**

**3**

**BEVERAGE PACKAGES**

**4**

**ENHANCEMENTS**

1

# SELECT YOUR DAY & TIME FOR YOUR COURT RENTAL

2 HOURS	3 HOURS	<b>*Event pricing is charged per court. Each court holds a max of twelve guests.</b>
Includes 3 HR Event Space	Includes 4 HR Event Space	
\$100	\$150	Non Peak Mon-Fri: 11 AM - 4 PM
\$120	\$180	Peak Mon-Thurs: 4 PM - Close & Sun: All Day
\$150	\$225	Premium Fri: 4 PM - Close & Sat: All Day



Pricing varies based on date, time, and guest count of your event. Date(s) and time(s) subject to availability. If any portion of your event falls into a higher price tier, you will be charged the higher rate.



# EVENTS INCLUDE

- Dedicated Rental Space for Reserved Time
- Complementary Paddle and Ball Rental Equipment
- Food & Beverage Selections from our Catering Menu
- Unlimited Access to Soda, Teas, and Water
- Dedicated Event Ambassador(s)





2

# BUILD YOUR MENU

PERFECT FOR SHARING! (MINIMUM 10 GUESTS)



ALL EVENTS REQUIRE A FOOD  
& BEV MINIMUM PER PERSON



## Overhead Slam

\$16.95 Per Person

Chorizo Dip With House Chips  
Fiery Southwest Salad  
Crispy Fried Chicken Tenders  
Loaded Sweet Potato Fries

## Champion Shot

\$24.75 Per Person

Fried Pimento Cheese Fritters  
Caesar Salad  
Mini Pulled Pork Sliders  
Corn Pudding  
Southern Style Potato Salad

## The Backspin

\$19.75 Per Person

Pretzel Bites With Holy City Pilsner Beer Cheese  
Hummus And Crudite  
Smoked Dry Rubbed Chicken Wings  
Northeastern Crabby Fries

## Crush Yard Classic

\$29.95 Per Person

Pretzel Bites With Holy City Pilsner Beer Cheese  
Buffalo Chicken Sliders  
Mini Cheeseburger Sliders On Brioche  
Northeastern Crabby Fries



# DINNER BUFFETS



## Southern Ace \$36.95 PP (Min 25 guests)

Pimento Cheese With Crackers  
House Salad  
Corn Pudding  
Collard Greens  
Baked Rolls With Salted Butter  
Southern Fried Bone In Chicken

## Golden Pickle \$58.95 PP (Min 50 guests)

Pimento Cheese With Crackers  
House Salad  
Braised Beef Short Ribs With Rosemary Veal Reduction  
Roasted Chicken Breast With Mushroom Cream Sauce  
Roasted Seasonal Vegetables  
Roasted Fingerling Potatoes  
Baked Rolls With Salted Butter





TOASTED HOUSE SEASONED MIXED NUTS ..... 15/30

Warm nuts, smokey and rich with a touch of heat

PAWLEY’S ISLAND, SC MADE PRETZEL BITES ..... 30/60

With house made Holy City Pilsner beer cheese

PIMENTO CHEESE WITH CRACKERS ..... 25/50

HUMMUS (GFA)..... 29/58

Served with fresh cut vegetables and grilled pita bread

CHORIZO DIP WITH HOUSE CHIPS ..... 30/60

Queso dip with a blend of tomato, chili, onion, and house fried chips

FRIED SC PIMENTO CHEESE FRITTERS ..... 30/60

House made SC pimento cheese served with fresh green tomato and peppadew pepper relish

MINI CORN DOG SKEWERS ..... 40/80

Beef or Turkey dogs fresh dipped and fried, served with house made Holy City Pilsner beer cheese or our spicy Dijon honey mustard sauce

BANG BANG SHRIMP ..... 50/100

Crispy fried domestic shrimp, served with our signature spicy mayo sauce and topped with scallions

FRIED CALAMARI ..... 45/90

Lightly breaded calamari served with our house made marinara sauce, topped with banana peppers and crumbled feta cheese

TRADITIONAL NACHOS (GF) ..... 50/100

House tortilla chips topped with season ground turkey, queso cheese, pickled red onions, lettuce, tomato, peppadew peppers, cilantro lime sauce, sour cream and creamy avocado

BURGER SLIDERS (GFA) ..... 90/180

Choice of: • Beef patty • Turkey patty • Impossible patty

Choice of: Holy City Pilsner beer cheese, or pimento cheese, Cholula aioli, lettuce, tomato, onion, pickle and served on a brioche bun

BUFFALO CHICKEN SLIDERS ..... 80/160

Fried chicken cutlet dressed in a spicy Buffalo sauce, Clemson blue cheese dressing, lettuce, and fresh sliced tomato. Served on a fresh toasted roll

PULLED PORK SLIDERS WITH CAROLINA GOLD BBQ SAUCE ..... 90/180

Brioche Slider buns filled with our in house smoked and shredded pork butt, topped with Carolina gold barbeque sauce

SMOKED AND SPICY WINGS (GF) ..... 50/100

Smoked dry rubbed chicken wings, sriracha honey, house-made Clemson SC blue cheese dressing and celery sticks

CHICKEN TENDERS (GFA) ..... 50/100

Choice of hand breaded southern fried tenders or house seasoned grilled chicken tenders

NORTHEASTERN CRABBY FRIES ..... 30/60

Seasoned with old bay, and house made Holy City Pilsner beer cheese

LOADED SWEET POTATO WAFFLE FRIES (GF) ..... 35/65

Drizzled with Sriracha honey, scallions and parmesan

# ELEVATED SHAREABLES

Small (serves 8-10)  
Large (serves 16-20)

Add on to any Crush  
Yard catering package





# YES, THERE'S MORE...



**FRIED BRUSSELS SPROUTS (GF)** ..... 30/60

Deep fried crispy Brussels sprouts with a whole grain Dijon mustard and shallot vinaigrette

**CORN PUDDING** .....35/70

Creamy southern classic with whole kernel corn baked to perfection.

**SEASONAL ROASTED VEGGIES** ..... 30/60

Seasonal vegetable tossed in oil and a seasoning blend and roasted

**FARMERS CHOPPED SALAD** ..... 45/90

Chopped romaine, grape tomatoes, sliced cucumbers, shredded carrots, cheddar cheese, red onion, and hard boiled eggs, dressed in our house made ranch.

**FIERY FIESTA SALAD** ..... 45/90

Chopped romaine, roasted Silver Queen sweet corn, fresh tomato, queso fresco, black beans, seasoned tortilla strips, toasted spicy pepitas, dressed in a creamy cilantro lime dressing

**PONZU PUNCH SALAD (GF)** ..... 40/80

Chopped Napa Cabbage, bok choy, purple cabbage, radish seed, roasted cashew, crispy cellophane noodles, and a ponzu soy dressing

**KALE SALAD** ..... 40/90

Kale, quinoa, toasted almonds, dried cranberries and a tart lemon tahini dressing

**Got something else in mind? Let us know! Custom menus start at \$35 / person**



# 3

## BEVERAGE PACKAGES (OPTIONAL)

### MASTER TAB

- One tab will be charged based on consumption on day of event.

### DRINK TICKETS (starting at \$10 ea)

- One tab will be charged based on consumption on day of event.  
Can set restrictions such as 1 ticket per person, 2 tickets, etc.

### INDIVIDUAL TABS

- No beverages charged to a master tab. All guests will order through individual tabs and are responsible for their own payment.





# 4

## ENHANCEMENTS



### PLAY WITH A PRO - \$150/hour

Learn how to play pickleball, gain new skills, tips, and go head to head with a pro! Time with the pro can be extended for a fee when available.



### ADDITIONAL EVENT SPACE TIME

If Crush Yard private event schedule permits, guests can pay \$50/half hour, \$70/hour for additional time in event space.



### ADDITIONAL COURT/PLAY TIME

If court reservations allow, additional courts/time may be allotted.



# READY TO CELEBRATE?



1

**SELECT YOUR DAY & TIME**

2

**BUILD YOUR MENU**

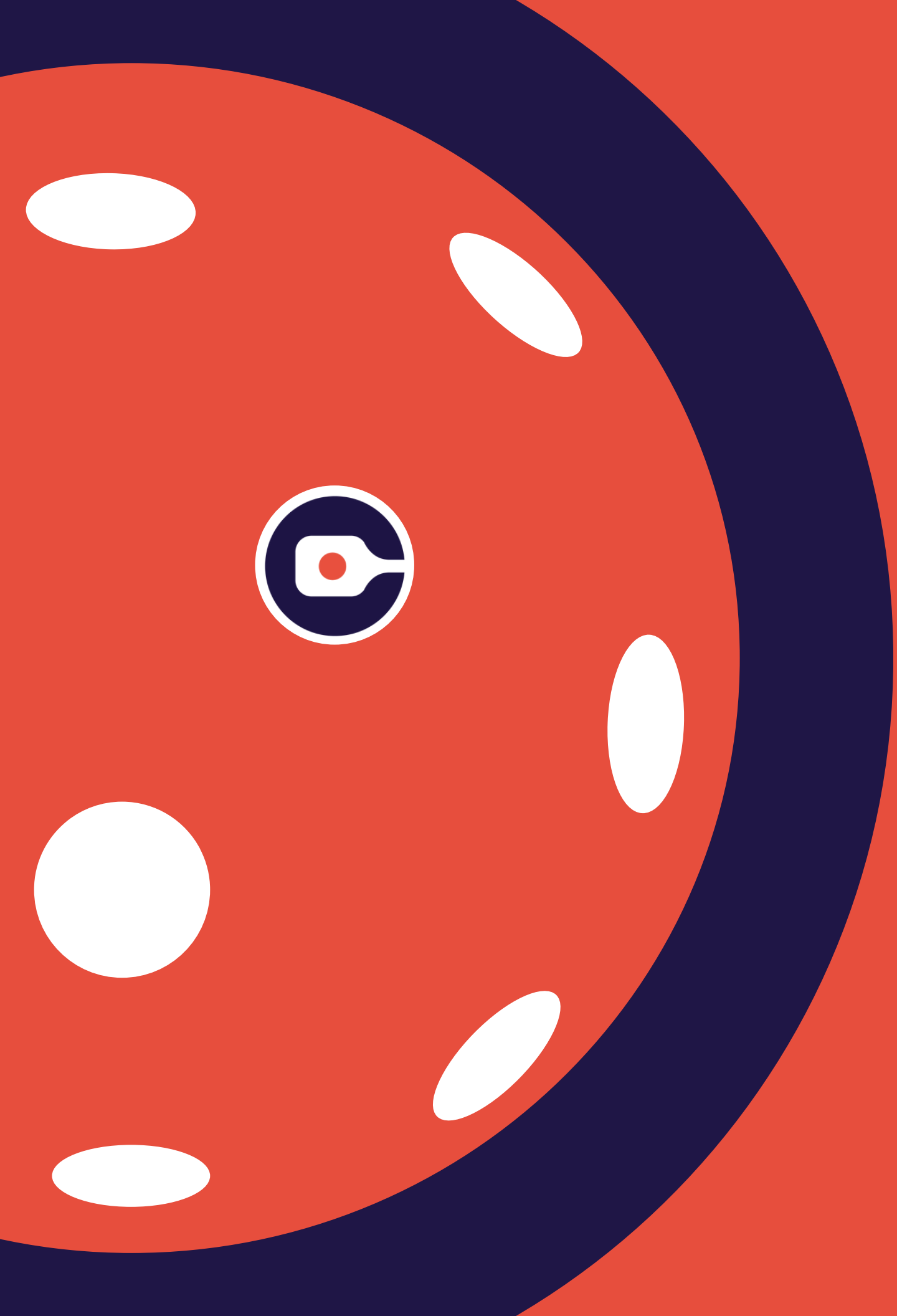
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**BEVERAGE PACKAGES**

4

**ENHANCEMENTS**

## LET'S GET STARTED!



# THANK YOU

**CAN'T WAIT TO SEE YOU DOWN AT THE YARD!**