

Julep's New Southern Cuisine

Thank you for your interest in Julep's. Julep's is the ideal restaurant to host your next special event. Our back dining room may be reserved exclusively for up to 50 guests or the entire restaurant is available for up to 150+. Whether you are celebrating a special milestone, wedding, rehearsal, or corporate event, Julep's will assist you with all the details to make your event memorable.

Executive Chef Cory Chaney and Culinary Team has created a variety of exciting group menu options from which to choose. Our staff will work with you to design a menu reflecting your personal tastes and preferences.

Please select a three or four course dinner from our seasonal menu featured below.

Three Course Pre-Fixe Menu Includes:
Choice of Soup OR Salad, Entree and Dessert \$54

Four Course Pre-Fixe Menu Includes:
Soup, Salad, Entree and Dessert \$60

Soup

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She Crab Bisque, Cornbread Croutons, Sherry Reduction (GFO)

Salads

(please select one)

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Local Mixed Greens
Candied Walnuts, Gorgonzola, Citrus Supremes,
Honey-Orange Vinaigrette (GF, V)

Southern Caesar
Cornbread Croutons, Creole Caesar Dressing, Parmesan (GFO)

Entrées

(please select up to four)

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Julep's Signature Shrimp and Grits
Colossal Gulf Shrimp, Byrd's Mill White Cheddar Grits,
Andouille Sausage, Spicy Shrimp Broth (GF)

Fish of the Day
Pea Puree, Heirloom Tomatoes,
Sweet Corn Succotash, Dill Pan Sauce (GF)

Jumbo Lump Chesapeake Bay Crab Cake
Sweet Pepper Slaw, White Cheddar Grit Cake, Smoky Cajun Remoulade (GFO)

Chef's House Made Vegetarian of the Day (V, VEGAN)

Petite Filet Mignon
Buttermilk Chive Mashed Potatoes,
Pan Fried Brussels Sprouts, Demi Glace (GF, DFO)

Menu prepared by Executive Chef Cory Chaney

***DURING COVID IT IS VERY IMPORTANT FOR US
TO GET YOUR GUESTS' ENTREE SELECTION IN ADVANCE.
Please provide us with the totals one week before event date, thanks.***

Desserts

(please select up to two)

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Bourbon Pecan Pie
Chantilly Cream, Fresh Berries (V)

Banana Fosters
Sautéed Bananas, Butter, Brown Sugar and Spiced Rum,
Butter Cookie, Vanilla Ice Cream (V)

Chocolate Torte
Mixed Berry Coulis, Whipped Cream (GF, V)

GF/GFO= Gluten Free/Optional
V=Vegetarian

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Hors D'oeuvres

(Each served by the piece, minimum of 20 served)

Fried Green Tomatoes with a Peppadew Aioli

Fresh Scallops Wrapped with Applewood Smoked Bacon

Petite Lump Crab Cakes with Cajun Remoulade

Julep's Country Ham Biscuit

On our Signature Biscuit, Country Ham and Pimento Cheese

New Orleans Boudin Balls

Cajun Sausage, Pimento Glaze, Caramelized Honey, VA Peanut

Assorted Petite House Made Desserts:

i.e. Key Lime Pie, Chocolate Bourbon Pecan Pie, Chocolate Mousse

Julep's Shrimp Cocktail

Traditional Cocktail Sauce

Platters

(served for 20 guests or more)

Assorted Domestic and Imported Cheeses
and Fresh Fruit Display

Vegetable Display with Chef's House Made Dressing

Julep's Signature Shrimp and Grits

Byrd's Mill Cheddar Grits, Colossal Gulf Shrimp,
Andouille, Tomato, Spicy Shrimp Broth

Roasted Beef Tenderloin Display, thinly sliced and served with
House Made Bread and Fresh Horseradish Sauce

Pricing for the reception menu is upon request, if there is something you would like and it is not provided, please don't hesitate to ask.

Julep's New Southern Cuisine
Terms and Conditions

Deposit: To guarantee a reservation a \$250 deposit will need to be received, within 10 business days of the request for a specific date. The deposit is non-refundable, but will be deducted from final bill, day of the event.

Guarantee: Event planner agrees to notify Julep's no later than 7 days prior to event date with the exact number of guests. Such numbers shall constitute a guarantee, not subject to reduction, and charges will be made accordingly.

Taxes: Event planner agrees to pay, in addition to the prices agreed upon, a Virginia State Tax and Local City Tax on all food and beverage, 12.8%. A gratuity equal to 20% of the total food and beverage will be added by Julep's.

Payment: Full payment will be due at the end of the event, less the \$250 deposit

Rental Fee: If your event is scheduled Monday-Saturday no room fees will apply, however, guest count guarantees vary depending on the day of week. Please see below:

Monday-Thursday:

DURING COVID JULEP'S IS WAIVING MINIMUM SPENDING

- reservation of the Private back dining room, seats up to 50, no minimum spending, host agrees to a guarantee of 15+ guests*
- reservation of the entire restaurant, no minimum spending, host agrees to a guarantee of 30+ guests*

Friday-Saturday:

- reservation of the Private dining room, seats up to 50, no minimum spending, host agrees to a guarantee of 30+ guests*
- reservation of the entire restaurant, no minimum spending, host agrees to a guarantee of 30+ guests*

Monday-Sunday:

- If you are planning a luncheon or function on a day OR time Julep's is normally closed the following is requested: Host agrees to a minimum spending of \$1,000, plus \$25 per cook, per hour.*

Parking: Pay Lots are located at 5th and Broad Streets, as well as, 7th and Grace St.

Signed:

Date: _____

Event Date:

Email: _____

Please remit via email to julepsrichmond@gmail.com

Julep's mailing address: 420 East Grace St., Richmond, VA 23219

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To reserve space exclusively a \$250 deposit is required.
This amount will be deducted from your final bill.

Credit Card Authorization for Deposit

I, _____, authorize
billing to

(Card Holder)

_____ Exp. _____ /

(Credit Card Number)

for _____ Banquet
charges

(Event Name)

incurred at Julep's on _____.
(Event Date)

(Signature of Card Holder)

(Date)

Please remit via email:
julepsrichmond@gmail.com

OR

Julep's mailing address:
420 East Grace Street
Richmond, VA 23219

Deposits may also be paid by check, payable to Julep's