



FACILITY FEES & RENTAL INFORMATION

	Weekday	Friday Evening	Saturday
Atrium*	\$500	\$1,200	\$1,500
Bruno Hall*	\$400	\$800	\$1,000
Dunn/French Library*	\$400	\$800	\$1,000
Terrace	\$350	\$800	\$1,000
Second Floor	\$1,000	\$1,800	\$2,000
Beeson Hall (A&B)*	\$1,000	\$1,800	\$2,000
Beeson Hall East (C)	\$400	\$1,000	n/a
Beeson Hall (A, B, & C)*	\$1,500	\$2,500	\$2,800
Entire Building	\$3,000	\$5,500	\$6,300

Non-Profit Organizations with an IRS Determination Letter are eligible to receive a 30% discounted facility fee

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This discount is not applicable during select seasonal months, holidays, and select Friday and Saturday evenings, or combined with any other discount or promotions.

Rental Hours

- Six hour rental (including set up and breakdown); \$350 per additional hour
- Facility fee doubled for all day events
- Sunday rentals require a minimum facility fee of \$2,000 and a minimum of \$5,000 in food & beverage

Parking

Convenient parking across the street in Birmingham Parking Authority Deck #3

- Free on weekends
- \$80 flat rate for events ending after 8pm on weeknights
- Weekday rate is \$1 per hour
- Option to validate your guests' parking

Security

Building security is required for functions scheduled outside of normal business hours (M-F, 8-5pm) at a rate of \$20 per hour

- Off-duty police officers are required for public events and other certain events at a rate of \$30 per hour each
- Rates subject to increase on holidays

Audio Visual

- One microphone and lectern included with rental
- Data projector, screen, and audio/power sources included in most rooms*
- Additional equipment available to rent
- Technical support and/or production services may be required for some events at an additional cost



THE HARBERT CENTER

FACILITY FEES & RENTAL INFORMATION

Catering

In-house catering provided by Southern Foodservice Management, The Harbert Center's exclusive caterer for 30 years

- Outside catering is not allowed, with exception to wedding/celebratory cakes
- All alcohol must be provided and served by our caterer; outside alcohol is not allowed under any circumstance
- Our talented chef is happy to personalize any menu to meet your specific needs

Dance Floor

- A 24' x 13' dance floor included with Beeson Hall rental
- 18' x 18' teak wood dance floor \$350 | Extension to Beeson Hall dance floor \$175

Uplight Package

- (10) LED color programmable lights \$250

Chair Rentals

Pricing includes fee for removal of existing chairs and set up/breakdown of rented chairs

- Chiavari chairs - black, white, silver, gold, fruitwood, natural wood, or mahogany \$10.50 each | clear \$15 each (black, white, ivory, or brown cushion included)
- Padded folding chairs - black or white \$5.60 each | fruitwood or ivory \$6.60 each
- Delivery fee of \$100 and sales tax will be added to your order

Linen Upgrades

Pricing below is for basic cotton linens that are available in a wide variety of colors; more styles and options are available

- 132" round floor length table linens \$16 each
- 120" round table linens \$14 each
- Napkins \$1 each
- Satin chair sashes \$1.75 each
- Pricing does not include shipping

Cake Stands

- Hammered silver 18" - round or square \$35

Coat Check Attendant

- 30 minutes prior to event until 30 minutes after event conclusion \$15 per hour



THE HARBERT CENTER

PLATED DINNER

Spring/ Summer 2017

Served with Choice of Salad, Dessert, Rolls & Butter, Iced Tea & Coffee

Salad

CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Croutons, Parmesan Cheese, Creamy Caesar Dressing

SPINACH SALAD

Blue Cheese, Smoked Bacon, Strawberries, Balsamic Vinaigrette

HOUSE SALAD

Spring Mix, Almonds, Feta Cheese, Tomatoes, Choice of Two Dressings

Entrée

PAN-SEARED PORK CHOP WITH APRICOT CHUTNEY | \$27

Roasted Sweet Potato Mash, Steamed Broccoli

ROSEMARY AIRLINE CHICKEN WITH BALSAMIC CHERRY TOMATOES | \$27

Creamy Mashed Potatoes, Steamed Green Beans

SHOYU GLAZED GRILLED CHICKEN BREAST | \$27

Blistered Cherry Tomatoes, Miso Corn, Steamed Broccoli

PAN-FRIED CRAB CAKES WITH CHIPOTLE SALSA | \$29

Grilled Zucchini, Smashed Sweet Potatoes

FILET MIGNON WITH RED WINE DEMI-GLACE 8 OZ. \$43 | PETITE \$38

Truffle Potato Gratin, Steamed Asparagus

PORTOBELLA MUSHROOM ROCKEFELLER | \$27

Roasted and Stuffed with Spinach and Cheese

Dessert

Dutch Apple Pie | Cheesecake with Strawberries | Crème Brûlée with Seasonal Berries | Red Velvet Cake

Chocolate Pot-Au-Crème (Dulce de Leche, Peanut Brittle, Espresso Whipped Cream) | Lemon Pound Cake with Macerated Berries

Chocolate Mousse Cake | Blackberry and Peach Trifle | German Chocolate Cake

We are happy to personalize any menu to meet your specific needs or requests

 *Vegetarian Selections*

All Food and Beverage Prices Subject to 20% Service Charge & 10% Sales Tax | Prices Subject to Change | Revised 04-19-17



THE HARBERT CENTER

2018 DINNER BUFFET

\$28 PER PERSON

Buffets require a minimum of 50 people to order

Two Entrée Selections, Salad Bar, Chef's Special Salad, Seasonal Cut Fruit, Chef's Vegetable Selections, Assorted Breads and Rolls, Assorted Desserts, Iced Tea and Coffee

Entrée Selections

CHICKEN MILANESE | CHICKEN MARSALA WITH MUSHROOMS | GREEK CHICKEN
SWEET AND SOUR CHICKEN WITH BASMATI RICE | PANKO CRUSTED CHICKEN WITH HONEY MUSTARD
GRILLED CHICKEN & MANGO TOMATO CILANTRO SALAD | CHEESE RAVIOLI WITH CHOPPED CHICKEN
CHICKEN CREOLE WITH TASSO HAM AND STEAMED RICE | CHICKEN CURRY WITH BASMATI RICE
CHICKEN AND EGGPLANT TAGINE WITH COUSCOUS | DOWN HOME CHICKEN WITH RICE AND GRAVY
LEMON-CHICKEN KABOBS WITH CUCUMBER YOGURT SAUCE | JERK CHICKEN
TORTILLA CASSEROLE WITH BEEF OR CHICKEN | CHICKEN AND SHRIMP CREOLE OVER RICE

FRIED SHRIMP WITH COCKTAIL SAUCE | THIN FRIED CATFISH WITH TARTAR SAUCE
MANGALORE SPICY SHRIMP OVER BASMATI RICE | SHRIMP AND GRITS
KERALAN-STYLE BAKED TILAPIA WITH SPICY TOMATO-LEMON-CILANTRO SAUCE

GRILLED PORK STEAK WITH CHIMICHURRI SAUCE | ROAST PORK LOIN WITH MUSTARD PAN GRAVY
ITALIAN SAUSAGE CHILI WITH PASTA | PULLED PORK WITH SPICY BARBECUE SAUCE

ROAST TURKEY WITH GRAVY AND DRESSING | TURKEY PAN PIE WITH CORN AND POTATOES

LONDON BROIL WITH MUSHROOM SAUCE | CHICKEN-FRIED STEAK WITH MILK GRAVY
CHOPPED STEAK WITH BLACK PEPPER SAUCE | MAMA'S MEATBALLS WITH TOMATO GRAVY AND PASTA
BRAISED FLANK STEAK NEW MEXICO STYLE | PEPPER STEAK WITH STEAMED RICE | BEEF STROGANOFF
OVER NOODLES | STIR-FRY BEEF OR CHICKEN WITH JULIENNE VEGETABLES OVER BASMATI RICE

Vegetarian Selections

VEGETABLE PASTA BAKE WITH ALFREDO SAUCE | SPINACH MUSHROOM LASAGNA
FOUR BEAN CHILI OVER STEAMED RICE | RAVIOLI WITH PESTO SAUCE

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THE HARBERT CENTER

AFTERNOON RECEPTION

Available from 2:00pm to 6:00pm

Requires a Minimum of 20 People to Order

Packages are priced per person

Silver Package

Two Hors d'Oeuvres
One Specialty Hors d'Oeuvre
One Sweet
\$12

Gold Package

Two Hors d'Oeuvres
Two Specialty Hors d'Oeuvres
One Sweet
\$14

Platinum Package

Three Hors d'Oeuvres
Three Specialty Hors d'Oeuvres
Two Sweets
\$16

Hors d'Oeuvres

VEGETABLE CRUDITÉ WITH SOUR CREAM DIP
FRUIT SALAD WITH HONEY YOGURT DIP
ASSORTED CHEESES
CHICKEN SALAD CROISSANTS
PIMENTO CHEESE DIP
TOMATO BASIL BRUSCHETTA
DEVILED EGGS
SWEET BREAD PLATTER
SPINACH SALAD WITH STRAWBERRIES, PECANS,
AND BALSAMIC VINAIGRETTE

Specialty Hors d'Oeuvres

SHRIMP COCKTAIL
ASSORTED MINI QUICHE
ANTIPASTI PLATTER
ARTISANAL CHEESE TRAY
ASSORTED TEA SANDWICHES
SHRIMP SALAD ROLLS
CAPRESE SALAD
GRILLED CHEESE TRIO

Sweets

MINI COOKIES
CHOCOLATE TRUFFLES
LEMON BARS
ASSORTED DESSERT BITES
CHEESECAKE DIP WITH FRUIT AND COOKIES
CHOCOLATE POT AU CRÈME

Beverages

HARBERT CENTER PUNCH
ICED TEA, COFFEE, HOT TEA
upgrades
CHAMPAGNE MIMOSA OR PEACH BELLINI
\$36/Gallon
BLOODY MARY
\$45/Gallon

We are happy to personalize any menu to meet your specific needs or requests

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THE HARBERT CENTER

BAR SERVICES

Host Bar

The costs for bar services and drinks are paid for by the event host. The host can set a limit on cost, beyond which all beverages are paid for by attendees. Hosted bars require a minimum of \$250 per bar. A \$75 bartender fee is also charged per bar. Advanced payment for service is required.

Cash Bar

Drinks will be made available for guests at their own expense. Cash and credit card payments accepted. All credit card transactions are subject to a \$.50 convenience fee. The host will pay a \$75 bartender fee and \$250 bar service fee, per bar. The bar service fee is refundable if a minimum of \$250 (pre-tax/service charge) in sales is reached.

	Host	Cash
DOMESTIC BEER	\$3.75	\$5.00
PREMIUM BEER	\$4.25	\$5.75
HOUSE RED & WHITE	\$4.75	\$6.00
HOUSE SPARKLING	\$4.75	\$6.00
HOUSE COCKTAILS	\$4.75	\$6.25
PREMIUM COCKTAILS	\$5.75	\$7.50
TOP SHELF COCKTAILS	\$6.25	\$8.75
SOFT DRINKS	\$3.00	\$3.50
BOTTLED WATER	\$3.00	\$3.50

Other Selections

HOUSE RED & WHITE OR SPARKLING WINE
\$18.95 per bottle

CHAMPAGNE MIMOSA PUNCH OR PEACH BELLINI
\$36 per gallon

PRICING FOR KEG BEER
AVAILABLE UPON REQUEST

BEVERAGE PACKAGES

Priced per person

House Brands

One Hour \$13 | Two Hours \$20 | Three Hours \$26
Each additional 30 minutes \$7

JIM BEAM KENTUCKY BOURBON
J&B SCOTCH WHISKEY
SEAGRAMS V.O. CANADIAN WHISKEY
FINLANDIA VODKA | BEEFEATER GIN
BACARDI LIGHT RUM | JOSE CUERVO SILVER
HOUSE RED, WHITE & SPARKLING WINE
DOMESTIC & PREMIUM BEERS

Premium Brands

One Hour \$15 | Two Hours \$23 | Three Hours \$30
Each additional 30 minutes \$8

JACK DANIELS TENNESSEE WHISKEY
DEWAR'S WHITE LABEL SCOTCH WHISKEY
CROWN ROYAL CANADIAN WHISKEY
ABSOLUT VODKA | TANQUERAY GIN
MALIBU COCONUT RUM | JOSE CUERVO GOLD
HOUSE RED, WHITE & SPARKLING WINE
DOMESTIC & PREMIUM BEERS

Domestic Beer and Wine

One Hour \$9 | Two Hours \$15 | Three Hours \$19
Each additional 30 minutes \$5

All liquor drinks contain 1.5 oz of alcohol

Bar services end 30 minutes prior to conclusion of event

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