

SPECIAL EVENTS

Located in the Historic Morrison House in Fourth Ward
224 WEST 10th STREET CHARLOTTE, NC 28202
704.940.5757 | poplarcharlotte.com

POPLAR'S STORY

POPLAR is located in The Morrison House, a registered historic landmark, built circa 1885. It is an example of fine architecture at the turn of the 19th century. As in the case of many late Victorian houses it combines motifs and characteristics of different styles in a truly eclectic fashion.

It is located at a corner on POPLAR Street, in the historic Fourth Ward District in Uptown Charlotte neighbor to row townhomes and Victorian houses with charming front entrances. Fourth Ward has been home to the first American woman to secure a patent for architectural design, the first black mayor of this Southern City, the resting place for heroes of the Revolution, a place where an old burned church became an Arts Center among many other interesting occupants.

This Registered Historic Charlotte Landmark is named after the family of Robert Hall Morrison, the founder of Davidson College. The Morrisons, a family deeply involved in the political and intellectual life of Charlotte, owned the home for over 40 years.

The Morrison House has been preserved, restored and transformed into a warm and inviting Tapas and Wine Bar. POPLAR has quickly become a favorite of locals and a beloved neighborhood spot.



EVENTS AT POPLAR

Located in the quaint Fourth Ward District, it is one of the very few venues in Charlotte's Uptown District that provides you a special location for a memorable experience. With its uniqueness and charm, elegantly decorated and filled with original artwork and antiques, POPLAR provides a unique atmosphere that can't be matched. It is the ideal spot to entertain employees, clients, prospects, and friends.

We offer a tastefully decorated venue for social and corporate gatherings, with an offering of a delicious and versatile food menu, desserts and a fully curated bar.



Events of many types can be held and accommodated, including:

CORPORATE

- Work Meetings
- Retreats
- Corporate Parties
- Team Outings
- Holiday Parties

SOCIAL

- Rehearsal Dinners
- Engagement Parties
- Cocktail Parties
- Birthday Celebrations
- Anniversary Parties
- Baby /Bridal Showers
- Small Weddings

SPACES AVAILABLE

1st FLOOR

DAVIDSON ROOM - 20 to 24 guests



Our stunning front room full of light & elegance.

ART ROOM - 20 to 24 guests



Our grand back room filled with magical artwork.

THE LOUNGE - 12 to 16 guests



Our back room with an intimate feel and a bar.

THE BAR - 10 to 12 guests



Our elegant customized oak bar room.

2nd FLOOR

BOARD ROOM - 8 to 10 guests



Elegantly furnished with a 100 year old chandelier.

SPACES AVAILABLE

FRONT PATIOS



LEFT PATIO - 30 to 32 guests

RIGHT PATIO - 30 to 36 guests

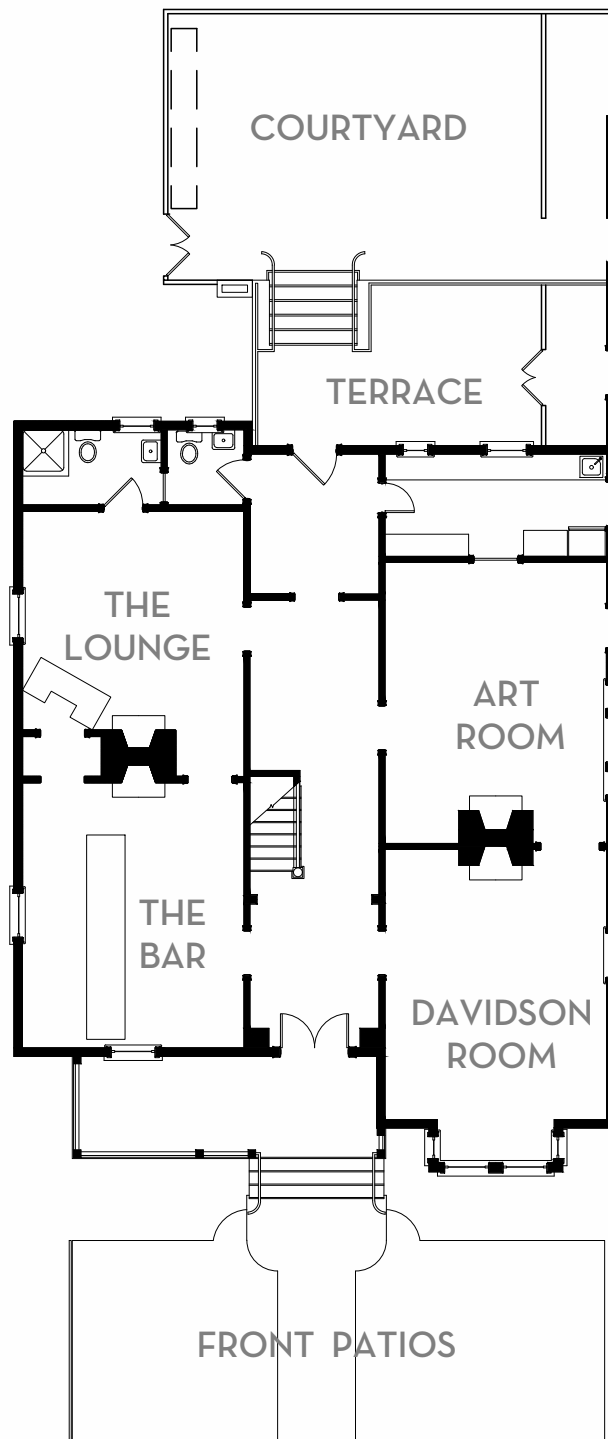
BACK PATIOS



THE COURTYARD - 16 to 20 guests

TERRACE- 6 to 8 guests

SPACES AVAILABLE



ROOM CAPACITY & FEES

ROOM	CAPACITY (total guests)		MINIMUM F&B ⁽¹⁾	MINIMUM F&B ⁽¹⁾
	Reception	Sit-down style	Tuesday - Thursday	Friday & Saturday
Davidson Room	24	20	\$600	Not available to reserve
Art Room	24	20	\$600	\$750
Lounge Room	16	12	\$300	\$450
Art Room + Lounge Room	combined	combined	\$900	\$1,200
Full House Rental	75	50	Based on Date	Based on Date
Left Front Patio	32	30	800	1,000
Right Front Patio	36	30	800	1,000
Courtyard	24	20	600	750
Terrace	8	6	-	-

* In addition to the charges above, 8.25% food and beverage tax &

20% gratuity charge will be applied to all events, or groups over 6 people.

* Events are limited to a max. 4 hr period, inclusive of 1/2 hr set-up & 1/2 hr take down time*

ROOM USAGE

Reception style - Tables set up for self-serve.

Sit-down style - Food is served to seated guests.

We offer a variety of layout and combinations to suit your needs.

During the Holiday Season rooms are decorated with holiday accents.

SPACE CHECK

Spaces are available during our Regular Hours and may be available on off-hours.

PACKAGES

We offer Food and Bar Packages for easy selection. All Food Packages are available for both Reception or Sit-down Style. Our prices include all serving utensils including plates, silverware, glassware, chaffers, serving utensils, table linens, napkins, tables, & chairs. All alcohol is charged per our Bar Packages. Cake cutting fee may apply.

Live Music available per specific contract agreement. It must comply with City of Charlotte's Noise Ordinance (ordinance forbids noise before 7am or after 11pm)

⁽¹⁾ Minimum F&B required for exclusive use of rooms.

FOOD & BAR PACKAGES

RECEPTION / COCKTAIL SELECTIONS

(Items require pre-ordering)

BOARDS – (each serves 8 -10 people)

Charcuterie Board – Rotating selection of three cured meats, Pepperoncini, Marinated Olives & Grilled Bread **\$60**

Cheese Board (VG) – Rotating selection of imported cheeses, Pepperoncini, Marinated Olives & Crackers **\$60**

TAPAS PLATTERS – (12 pieces per platter)

Avocado halves with Peruvian Shrimp Salad * **\$60**

Avocado halves with Pico de Gallo (V) **\$48**

Margarita Flat (VG) **\$30**

Chorizo Flat **\$30**

Chicken Kabobs with Asian Plum Sauce **\$40**

Steak Kabobs topped with Chimichurri Sauce **\$50**

Higos y Prosciutto **\$54**

TAPAS BOWLS – (each serves 8 -10 people)

Marinated Olives with Bread (V) **\$32**

Hummus with Vegetables (V) **\$36**

Peruvian Ceviche * **\$48**

Poplar Mac and Cheese **\$52**

DESSERT PLATTERS – **\$6 per piece**

Cakes made to order are available, ask for pricing.

Choose one: Maracuya Mousse, Lucuma Mousse, or Poplar Tres Leches

(V) Vegetarian Dishes (VG) Vegan Dishes

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Nuts are present in the food preparation area.

Tax and gratuity not included in prices above / Menu and Prices are subject to change without notice

DINNER PACKAGES

(Served as sit-down dinner. Selections required at contract signature)

POPLAR DINNER PACKAGE - \$35 pp

Choose one salad, one entrée, and one dessert

Choice of Salad

Poplar Caesar
Arugula y Pera (VG)

Choice of Entrée

Pasta with Chicken Bites
Bocados de Pollo over Mashed Potatoes

Choice of Dessert

Maracuya Mousse
Lucuma Mousse

GALORE DINNER PACKAGE - \$45 pp

Choose one salad, one entrée, and one dessert

Choice of Salad

Poplar Caesar
Arugula y Pera (VG)

Choice of Entrée

Steak Skewers with Chimichurri Sauce over Mashed Potatoes
Costilla Morrison served with Butternut Squash Puree

Choice of Dessert

Maracuya Mousse
Poplar Tres Leches

(V) Vegetarian Dishes (VG) Vegan Dishes

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DINNER PACKAGES

(Served as sit-down dinner. Selections required at contract signature)

MORRISON EXECUTIVE DINNER PACKAGE - \$60 pp

Choose one salad, one entrée, and one dessert

Tapas to Share

Higos & Prosciutto, Hummus with bread and vegetables (V)

Choice of Salad

Poplar Caesar
Arugula y Pera (VG)

Choice of Entrées

Pasta Mediterranea (V)
Carne Asada with Mashed Potatoes
Costilla Morrison served with Butternut Squash Puree
Camarones al Ajillo* with Mashed Potatoes

Choice of Dessert

Maracuya Mousse
Lucuma Mousse
Poplar Tres Leches

(V) Vegetarian Dishes (VG) Vegan Dishes

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BUFFET SELECTIONS

GRANDEUR PACKAGE 1

(Served as buffet-style. Selections required at contract signature)

\$60 pp

Tapas (choose 2)

Higos & Prosciutto
Cheese Board (VG)
Pico de Gallo Crudites (V)
Aceituna Olivada (V)

Choice of Salad/Vegetable (choose 2)

Poplar Caesar
Arugula y Pera (VG)
Exotic Mushrooms (V)
Mashed Potatoes

Choice of Entrées (choose 2)

Pasta Mediterranea (V)
Arroz Chaufa
Poplar Mac and Cheese
Chicken Kabobs with Plum Sauce
Steak Skewers with Chimichurri Sauce

Choice of Dessert (choose 1)

Maracuya Mousse
Lucuma Mousse
Poplar Tres Leches

(V) Vegetarian Dishes (VG) Vegan Dishes

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BUFFET SELECTIONS

GRANDEUR PACKAGE 2

(Served as buffet-style. Selections required at contract signature)

\$70 pp

Tapas (choose 3)

Higos & Prosciutto
Cheese Board (VG)
Pico de Gallo Crudites (V)
Aceituna Olivada (V)
Ceviche de Camaron

Choice of Salad/Vegetable (choose 2)

Poplar Caesar
Arugula y Pera (VG)
Exotic Mushrooms (V)
Mashed Potatoes
Butternut Squash Puree (V)
Avocado with Pico de Gallo (V)

Choice of Entrées (choose 3)

Pasta Mediterranea (V)
Arroz Chaufa
Poplar Mac and Cheese
Chicken Kabobs with Plum Sauce
Carne Asada with Chimichurri Sauce
Costilla Morrison

Choice of Dessert (choose 1)

Maracuya Mousse
Lucuma Mousse
Poplar Tres Leches

(V) Vegetarian Dishes

(VG) Vegan Dishes

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BAR OPTIONS

SANGRIA

\$9 per person or \$36 per pitcher (4 glasses/pitcher)

Passion Fruit, White, or Classic

MARTINIS

\$12 per person or \$48 per pitcher (4 glasses/pitcher)

Classic

BEER

(Price varies per bottle or can)

WINE

\$9 per glass

Impero Premium Chardonnay (Italy)

Impero Premium Pinot Grigio (Italy)

Impero Premium Cabernet Sauvignon (Italy)

Impero Premium Montepulciano (Italy)

Barsao Rose (Spain)

SPARKLING WINES

Mistinguet Brut Rose Cava (Spain)

\$32/bottle

Costaross Prosecco DOC, extra dry (Italy)

\$38/bottle

Cash Bar Service: For a cash bar, guests will pay for drinks with cash or credit cards. A cash sales minimum is required; a credit card will be kept on file and the Host will be charged for the deficit in cash bar sales if the minimum is not generated.

Consumption Bar Service: For a consumption bar, the Host pays the cost of liquor, beer, and/or wine poured. A credit card will be kept on file and will be billed after the event based on actual consumption. A minimum consumption sale is required.

Open Wine and Beer Bar Service: For an open bar, the Host pays a per person fee which covers the cost of alcohol served. A single rate will be charged for each guest based on the adult guest count. A minimum consumption sale is required.

Special Orders and Requests: Special requests may be possible but additional fees may be incurred. Cost will be quoted before an order is placed. Orders should be placed at least three weeks prior to the event. All special orders must be paid in full, prior to the event, regardless of consumption. Excess alcohol cannot be removed from POPLAR.

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BRUNCH / LUNCH PACKAGE

(Served as buffet-style. Selections required at contract signature)

\$40 pp

For parties of 10-25 guests

Tapas (choose 1)

Higos & Prosciutto
Pico de Gallo Crudites (V)
Hummus with Bread and Vegetables (V)
Cheese (VG) / Fruit Board (add \$3 pp)

Choice of Salad/Vegetable (choose 1)

Poplar Caesar
Arugula y Pera (VG)
Avocado with Pico de Gallo (V) (add \$3 pp)

Choice of Entrées (choose 2)

Margarita Flat (VG)
Pasta Mediterranea (V)
Poplar Mac and Cheese
Chicken.Kabobs with Plum Sauce

Choice of Dessert (choose 1)

Maracuya Mousse
Lucuma Mousse
Poplar Tres Leches (add \$3 pp)

(V) Vegetarian Dishes (VG) Vegan Dishes

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BRUNCH / LUNCH BAR OPTIONS

SANGRIA

\$9 /person or \$36 /pitcher

Passion Fruit, White, or Classic

MIMOSAS

\$9 /person or \$36 /pitcher

Strawberry, Passion Fruit, or Classic

WINE

\$9 /glass

Impero Primium Chardonnay (Italy)

Impero Primium Pinot Grigio (Italy)

Impero Primium Cabernet Sauvignon (Italy)

Impero Primium Montepulciano (Italy)

Barsao Rose (Spain)

SPARKLING WINES

Mistinguett Brut Rose Cava (Spain)

\$32 /bottle

Costaross Prosecco DOC, extra dry (Italy)

\$38 /bottle

NON-ALCOHOLIC BEVERAGES

Sodas

\$3

Coffee / Cappuccinos

\$3

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GENERAL RULES AND REGULATIONS

DEPOSITS AND PAYMENTS

50% deposit is due at contract signature; this deposit is non-refundable after 3 days and will be applied towards your final bill. Balance is due at least 14 days prior to the day of event.

Preferred method of payment is check: made to POPLAR CHARLOTTE, payment needs to be submitted within 48 hours of e-signing contract. Credit cards are accepted with an additional 3% convenience fee.

POPLAR requires a credit card to be kept on file to cover incidentals that may arise on the day of the event.

A 20% gratuity charge and 8.25% food and beverage sales tax will be applied to all events.

Prices are subject to change without notice.

CANCELLATION POLICY

If a contracted event is cancelled within 14 days of the date of the event, a cancellation fee of one-half the quoted food and beverage minimum will be charged, plus tax. Cancellations made within 7 days of the event date will result in a cancellation fee equal to the full amount of the contract. You hereby authorize POPLAR to charge the above cancellation fees to your credit card and agree to pay these charges to your credit card company.

All cancellations must be made in writing, and confirmed back in writing, with the Event Coordinator. In the month of December, if an event is cancelled within 7 days of the date of the event, the cancellation fee will be equal to the full amount of the contract.

POPLAR retains the right to cancel rental agreements with written notice at any time for the following reasons: acts of god, misrepresentation of the event, lack of insurance, lack of payment, threats, or actual damage to the facility, and threats or actual violence by renter and persons invited by renter. Cancellation by POPLAR for any of the above-mentioned reasons will result in the loss of the entire amount of the contract.

HOLD HARMLESS

The Host agrees to hold POPLAR, its partners, associates, agents, officers, directors, affiliates, and independent contractors, harmless from any and all claims, suits, or allegations for damages to person or property which relates, emanates or in any way pertains to the event other than those resulting from the negligence or misconduct of the restaurant or its employees.

INCLEMENT WEATHER POLICY

POPLAR reserves the right, at its sole discretion, to determine when an event must be moved inside due to inclement weather. Whenever it is determined that the health or safety of persons, clients or employees would be placed at risk or that conditions of events prevent performance of regular operations, service or responsibilities, the outdoor rental spaces may be closed. In the event of inclement weather, POPLAR will do its best to accommodate the event with an alternate interior location (based on availability).

GENERAL RULES AND REGULATIONS

PHOTOGRAPHY

Photography is allowed in a rented space, as well the exterior of the building. However, neither artwork nor locations inside the facility should be photographed for commercial purposes without specific written consent from management. We reserve the right to use photos published in social media in our own publications, social media, etc.

SET UP AND DECORATIONS

Extensive decoration for special events is usually not required but minor decorative items for the occasion may be allowed with prior approval from management and it must be noted on the contract.

NO Candles, Bubbles, Glitter, Confetti, or Sparklers are allowed. NO EXCEPTIONS.

Last minute changes done by others, including removal/ relocation of decorations or furniture, will result in additional charges.

Only food and drinks provided by POPLAR are allowed in the property, unless a special cake to be provided by guest is noted on the contract (serving fee will apply)

FIRE SAFETY AND SMOKING

The Facility enforces fire protection safety codes and is subject to inspection by the City of Charlotte Fire Department. No pyrotechnic devices, smoke/fog machines, or open flames are allowed without written consent. POPLAR reserves the right to remove any object deemed dangerous, at our discretion.

NO SMOKING or VAPING is allowed at any time anywhere in the property. **NO EXCEPTIONS** inside the building.

Cigar use may be allowed in exterior patios, **ONLY** under special written permission by management.

ANY VIOLATIONS OF THESE RULES MAY RESULT IN TERMINATION OR CANCELLATION OF THE EVENT AT ANY TIME.

GENERAL PARKING

We encourage shared ride services for the safety of our guests. (Uber, Lyft)

Street Parking:

Street parking options are located within a one-block radius of POPLAR.

Public Parking:

Within a short walking distance of POPLAR, parking is available at the corner of W10th and N Church Streets, at the Skyhouse Uptown garage. Enter from Church Street.

PRIVATE PARTIES OR BUSINESS EVENTS CONTACT: events@poplarcharlotte.com