



Thank you for considering Pearl Raw Bar for your upcoming event. Pearl features two private dining spaces to accommodate groups up to 125 guests. Following are room specifications and minimums for each space:

The Back Room

\$1500 food and beverage minimum for weeknight events
\$2000 food and beverage minimum for weekend events ending by 8 PM
\$3000 food and beverage minimum for weekend events with no time restrictions
Up to 60 people for a seated and preset menu

The Vintage Room

Up to 125 people for hors d'oeuvres and drinks
Private Bar
In Room Music Control
Wireless Internet
Audio Visual Equipment

Sunday-Thursday

\$750 food and beverage minimum

Weekend Events January - November

\$1000 food and beverage minimum Friday-Saturday ending by 9PM
\$1500 food and beverage minimum Friday-Saturday ending by 10PM

Weekend Events December

\$1500 food and beverage minimum Friday-Saturday ending by 9PM
\$2000 food and beverage minimum Friday-Saturday ending by 10PM

A facility fee will not be required as long as the spending minimum is met. To secure a reservation, we require a signed contract and deposit. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs.

Pearl offers a variety of menu options. Additionally, we can customize a bar package to suit the budget and preferences for your event. Prices listed in the package do not include beverages, tax, or gratuity.

If you have any questions or wish to schedule an appointment to view the private dining rooms, please call 804-353-2424 or email GM@PearlRVA.com.

Thank you for considering Pearl Raw Bar and The Vintage Room, we look forward to seeing you soon!

Platters, Pieces & Pounds

Oysters, Clams, Crustaceans

Chesapeake Oysters, VA	\$1.50 per oyster
Sea Side Salt Oysters, VA	\$1.75 per oyster
Morattico Creek Oysters, VA	\$2.00 per oyster
Peel and eat Shrimp	\$23.00 per pound
Little Neck Clams	\$13.00 per dozen
Snow Crab Legs	\$22.00 per pound
Oyster Shucking Station (Labor)	\$75.00 per hour

Platters

Priced per 30 people

Roasted Garlic Hummus	\$40.00
Chesapeake Crab Dip with Flour Tortillas	\$50.00
Spinach and Artichoke Dip with Flour Tortillas	\$40.00
Pan Roasted Mussels with Bacon Tomato Broth	\$45.00
Smoked Fish Dip with Pita Points	\$50.00
Steamed Clams with Bacon Tomato Broth	\$45.00
Fresh Fruit Display	\$35.00
Domestic Cheese Display	\$45.00
Charcuterie Board	\$55.00
Fresh Fruit & Cheese Display	\$70.00

Pieces

Priced per 30 pieces

Mini Chicken Wedge, Phyllo Cups, Blue Cheese	\$50.00
Tomato, Basil and Mozzarella Skewers	\$40.00
Grilled Chicken Skewers, Honey Mustard	\$40.00
Baked VA Ham Rolls, Honey Mustard	\$45.00
Mini Cheddar Beef Burgers	\$50.00
Scallops wrapped in Bacon	\$55.00
Mini Oyster Po Boys, Chipotle Aioli	\$60.00
Blackened Mahi Mahi Tacos	\$60.00
Seared Ahi Tuna, Ponzu Dipping Sauce	\$60.00
Jumbo Shrimp, Cocktail Sauce	\$60.00
Beef Hangar Skewers, Horseradish Aioli	\$70.00
Miniature Crab Cakes, House Tartar	\$80.00
Mini Lobster Rolls	\$90.00

The Back Room

\$45 per person

Salad

(choose one for the group)

Mixed Field Greens tomatoes, carrot, red onion, honey balsamic vinaigrette

Baby Iceberg Wedge smoked bacon, cherry tomatoes, blue cheese, red onion

Beet and Goat Cheese mixed field greens, candied pecans, cranberries, poppy seed dressing

Entrée

(choose three entrees for the group)

10 oz. Filet Mignon served with whipped potatoes, asparagus, red wine demi glace

Pan Seared Salmon whipped potatoes, sautéed spinach, lemon herb butter

“Surf & Turf” 5 oz. Filet with a Butter Poached Lobster tail, whipped potatoes, asparagus, lemon butter

Two Twin Butter Poached Lobster Tails whipped potatoes, asparagus, lemon herb butter

Pan Seared Crab Cake, whipped potatoes, asparagus, house tartare

Desserts are available for an additional \$6 per person. Please choose one for the group.

We do allow you to bring in a cake from a licensed bakery.

We do charge a fee of \$2 per person includes plates, fork and napkins for serving.

The Back Room

\$30 per person

Salad

(choose one for the group)

Mixed Field Greens tomatoes, carrot, red onion, honey balsamic vinaigrette

Baby Iceberg Wedge smoked bacon, cherry tomatoes, blue cheese, red onion

Beet and Goat Cheese mixed field greens, candied pecans, cranberries, poppy seed dressing

Entrée

(choose three entrees for the group)

Grilled Hangar Steak whipped potatoes, asparagus, red wine demi glace

Pan Seared Rockfish whipped potatoes, sautéed spinach, lemon herb butter

Pan Seared Crab Cake whipped potatoes, asparagus, house tartar

Butter Poached Lobster Tail whipped potatoes, asparagus, lemon herb butter

Crispy Fried Chicken aligot whipped potatoes, brussels sprouts

Desserts are available for an additional \$6 per person. Please choose one for the group.

We do allow you to bring in a cake from a licensed bakery.

We do charge a fee of \$2 per person includes plates, fork and napkins for serving.

The Back Room

\$27 per person

Salad

Mixed Field Greens tomatoes, carrot, red onion, honey balsamic vinaigrette

Entrée

(choose three entrees for the group)

Grilled Hanger Steak whipped potatoes, asparagus, red wine demi glace

Pan Seared Salmon whipped potatoes, sautéed spinach, lemon herb butter

Pan Seared Crab Cake, whipped potatoes, asparagus, house tartar

Crispy Fried Chicken, whipped potatoes, brussels sprouts

Desserts are available for an additional \$6 per person. Please choose one for the group.

We do allow you to bring in a cake from a licensed bakery.
We do charge a fee of \$2 per person includes plates, fork and napkins for serving.

Bar Packages

Option A: Cash Bar per Consumption

Standard Pearl drink prices charged individually based on actual consumption

Option B: Open Bar per Consumption

Hosts selection of beer, wine and liquors priced according to standard Pearl drink prices on one bill

Beers

Draught \$5.00 (Only available Downstairs)

Legend Brown Ale
Starr Hill Northern Lights
Allagash White
Hardywood Singel

Domestic \$4.00

Budweiser
Bud Light
Miller Lite
Coors Light
Michelob Ultra

Import \$5.00

Amstel Light
Guinness Stout
Stella Artois
Becks Non Alcoholic

American Crafts \$6.00

Lagunitas Pils
Legend Lager
Sierra Nevada Pale Ale
Mammas Little Yella Pils
Dales Pale Ale

Wine List Available Upon Request

Liquor Pricing Available Upon Request