



RESTAURANT AND TAVERN



h ank you for your interest in planning a special event at Second Empire.
 The following pages will describe for you the areas of our restaurant that are available for your special dining, business and entertaining occasion.

For further information and to make plans for your special event, please call Nicolle Roberts, our Manager and Events Coordinator at 829-3663. She will gladly offer recommendations in your planning and design a menu for your event.

The Owners, Chef, Management and Staff have combined their efforts, commitment and talents to develop and present for you a special and unforgettable dining experience.

Thank you again and we look forward to seeing you!















History of The Dodd-Hinsdale House

The Dodd-Hinsdale House, located at 330 Hillsborough Street in downtown Raleigh, offers one of the last reminders of the beauty and grace that once defined the western corridor from the capitol. Its architectural style is Second Empire Victorian, a style developed in France under Napoleon III and marked by heavy ornate modification of Empire styles. The interior of the home has fourteen foot ceilings and deep bay windows.

The home was originally built for Mayor William H. Dodd on a lot given to him by his parents in 1871. The home was completed in 1879 and soon thereafter was lost by the Dodd Family due to financial reversals. In 1890, the house was purchased by Col. John W. Hinsdale. Col. Hinsdale married Ellen Devereaux, a direct descendent of Joel Lane, soon after the Civil War. Everyday living for the hinsdale family was formal. Assisted by a butler and a cook, every meal was served in the dining room with the good silver and china. The vestiges of southern hospitality remained in the Hinsdale house throughout its ninety-year history, always serving as a gathering place for family members and symbolizing, through its solid masonry walls, the solidarity of the Hinsdale Family. The house remained in the Hinsdale family until John, a son and the last Hinsdale, died in 1971 at the age of 92.

Following the death of John Hinsdale, several attempts by different individuals and groups were made to acquire and restore the house. Each of these attempts failed. Because the house was deteriorating and was also the object of vandalism and vagrancy, there was a threat that the house would be demolished.

In 1993, Ted Reynolds and his wife Peggy obtained an Option to Purchase the property and quickly went about developing a strategy to restore the property to its initial grandeur. Within two years, the Reynolds family purchased the property and set into motion the restoration project to transform the home into a restaurant.

On September 9, 1997 Second Empire Restaurant and Tavern opened for business and is now led by a team comprised of Owner/Manager Kim Reynolds, Owner/Executive Chef Daniel Schurr, and Manager and Events Coordinator Nicolle Roberts.

The structure retains its original exterior, heart pine flooring, masonry walls, doors and windows. New leaded glass panels have been installed in the four original front doors. The four major rooms in the main body of the structure have been opened to accommodate restaurant traffic flow and to create a more friendly and unobstructed dining atmosphere. The original kitchen has been converted into a corporate dining room now called the Pine Room and a grand new entrance has been constructed in the area formerly used as a rear entrance. An elevator has been installed adjacent to a 2,500 square foot two-story kitchen, bakery and food storage area.

A tavern was designed and built along with additional private dining rooms named The Raleigh Room and The Capitol Room. The glassed Atrium room that seats 50 people has been added to the Harrington Street entrance to the Tavern. The entire restaurant seats 250 people and features Contemporary American Cuisine.

The owners, management and staff are proud to have been given the opportunity to play a part in the restoration of this magnificent structure. In its re-birth as Second Empire Restaurant and Tavern, we are totally committed to maintaining consistency in the quality of food, its presentation and service to our customers.















The Second Empire Team



Kim Reynolds OWNER/MANAGER



Daniel Schurr EXECUTIVE CHEF/OWNER



Nicolle Roberts Manager and Events Coordinator

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Upstairs Dining Rooms



- Many windows offering abundance of natural light
- French doors open out onto back porch
- Comfortably seats up to 40 people
- Designed for Corporate/Business meetings requiring privacy
- Walls are panelled with North Carolina Pine
- Audio-visual rental available

Main Dining Room - West



- · Fourteen foot ceilings
- Many windows offering plenty of natural light and wonderful views of the landscaped grounds at night
- Comfortably seats up to 50 people

The Main Dining Room - West



		The P	ine Room		
	Service Bar	3			Window
	Entrance				
	French Doors				Porch
Porch	French Doors				Window
	French Doors				
	L			Bay Window	

· Fourteen foot ceilings · Many windows offering plenty of natural light and wonderful views of the landscaped grounds at night • Comfortably seats up to 50 people The Main Dining Room - East Entrance Door to Side Porch Fireplace Bav Entranc Windo Window

Main Dining Room - East



Tavern Level Dining Rooms

The Capitol Room



- Exposed brick walls and arched doorways
- Lighted carved glass art piece depicting the State Capitol
- Comfortably seats 24 people
- Seating can be set up as one long table or broken down for 2, 4 and 6 top arrangements
- · Complete privacy
- Audio-visual rental available





Doorway

















Menu Options (for Groups of 12 and Larger)

Option 1 - Fin and Feather @ \$55.00 per person

 First Course Mixed Green Salad
 Entree (includes starch and vegetable) Mixed Grill: Chicken Breast and Catch of the Day
 Dessert Select three from the following:

 Creme Brulee
 Key Lime Pie
 Chocolate Banana Bread Pudding

4. Homemade Sorbet

Option 2 - Surf and Turf @ \$60.00 per person

 ✓First Course Mixed Green Salad
 ✓Entree (includes starch and vegetable) Mixed Grill: Premium Black Angus Flat Iron Steak and Catch of the Day
 ✓Dessert

Select three from the following:

- 1. Creme Brulee
- 2. Key Lime Pie
- 3. Chocolate Banana Bread Pudding
- 4. Homemade Sorbet

Option 3 - Events Menu @ \$65.00 per person

~First Course Mixed Green Salad ~Entree (includes starch and vegetable) Select three from the following: 1. Premium Black Angus Beef Filet Mignon 2. Free Range Chicken Breast 3. Berkshire Farms Pork Rib Chop 4. Catch of the Day ~Dessert Select three from the following: 1. Creme Brulee

- 2. Key Lime Pie
- 3. Chocolate Banana Bread Pudding
- 4. Homemade Sorbet

Option 4 - Prime Beef Filet Menu @ \$85.00 per person

∽First Course Mixed Green Salad
~Entree (includes starch and vegetable)

U.S.D.A. Prime Beef Tenderloin (\$85.00 per person)
Poultry (\$65.00 per person)
Catch of the Day (\$65.00 per person)
~Dessert
Select three from the following:

Creme Brulee
Key Lime Pie

- 3. Chocolate Banana Bread Pudding
- 4. Homemade Sorbet















Hors d'oeuvre Package for Special Events

Notice: These items may not be readily available in the restaurant and must be pre-ordered.

Savory Ratatouille on Marinated Cucumber Disc bell peppers, zucchini, tomatoes, squash, herbs, greek olive oil, parmesan cheese

Mediterranean Chicken & Spinach Spanakopita feta cheese, citrus, crispy phyllo, greek yogurt sauce

> Crispy Asian Spiced Pork Rolls ginger, cilantro, cabbage, spicy thai sauce

> > Shrimp Cocktail with cocktail sauce

Bacon Wrapped Scallop Rumaki dried dates, crispy bacon, cider vinegar & molasses sauce

Fruit & Cheese Display

Jumbo Lump Crabmeat Rangoons fresh herbs, scallions, crispy wonton wrap, sweet chili sauce

Tangy Hummus Bowl crispy pita, citrus, roasted garlic, tabini paste, greek olive oil

All of the above available at \$40 per person as a heavy hors d'oeuvre reception

Choose any three (3) in conjunction with dinner at \$12 per person

Dessert hors d'oeuvres also available for an additional \$3.50 per person

Cookie Medley Key Lime & Chocolate Tartlets















Wedding/Corporate Iuncheon Menu

Tirst Course

Mixed Green Salad Belgian endive, frisée lettuce, arugula, Red Oak leaf, shallot herb vinaigrette

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Entrees

Notice: Side items and sauces change seasonally.

Seasonal Fish

Springer Farms Chicken Breast

Premium Black Angus Flat Iron Steak

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Dessert

Wedding Cake (please inquire about additional cake charges)

or

Choice of three Key Lime Pie Chocolate Bread pudding Creme Brûlée

Chef Daniel Schurr

\$38++ per person (includes tea & soda)

(\$1,500 Food & Beverage minimum; does not include taxes or gratuity)















Bridal/Shower Luncheon Menu

Tirst Course

Mixed Green Salad Belgian endive, frisée lettuce, arugula, Red Oak leaf, shallot herb vinaigrette

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Entrees

Notice: Side items and sauces change seasonally.

Seasonal Fish

Vegetable Risotto

Pulled Chicken Pasta

Premium Black Angus Steak Fried Rice

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Dessert

Choice of three Key Lime Pie Chocolate Bread pudding Creme Brûlée

Chef Daniel Schurr

\$32++ per person (includes tea & soda)

(\$1,500 Food & Beverage minimum; does not include taxes or gratuity)















Brunch Buffet Menu

Scrambled Eggs Eggs Benedict Sausage & Bacon Hashbrowns Baked Herb & Dijon Chicken Breast Mixed Vegetables Fruit Salad Breakfast muffins

Regular and Decaffeinated Coffee,

Herbal Tea & Orange Juice

For \$35.00 ++per person Must be at least 30 people Additional \$200 rental charge for Buffet Equipment

(\$1,500 Food & Beverage minimum; does not include taxes or gratuity)















Events Cakes

Cake Choices

Chocolate, White Cake, Butter Cake, Carrot (with or without nuts), Almond, Spice, Red Velvet, Banana, Chocolate & Banana, Coconut

Icing Choices

Traditional Buttercream (Vanilla, Chocolate, Lemon, Almond), Meringue Buttercream, Chocolate Ganache, Cream Cheese

Mousse and Filling Choices

Mousse (Chocolate, White Chocolate Mousse, Raspberry, Strawberry), Flavored Buttercream, Pastry Cream (Chocolate or Vanilla), Lemon Curd, Orange Curd, Raspberry Glaze

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Additions

Fresh Fruits, Nuts, Liqueurs soaked into cake

Decoration

Buttercream Flowers, Beading, Scrollwork















Second Empire Chefs Table Reservation

Second Empire Restaurant and Tavern offers a Chef's Table for 2 to 8 people to dine exclusively in our kitchen with Chef Daniel Schurr and his staff. Each dinner features a five course menu, four of which are paired with wine, specifically designed for you and your guests. You will interact directly with the Chef and his staff throughout your dinner and experience first hand the techniques and artistry which make Second Empire a truly exceptional Raleigh destination.

In an effort to provide you with the intended experience of our Chef's Table we ask that you be open to the culinary expertise of Chef Daniel Schurr; allow him to create a menu that will enable each guest to taste new ingredients, flavors, and cuisine all while being entertained by the operational performance of the Chef and his talented staff.

The Chef's Table is available Tuesday-Saturday evenings based on availability with seating options of either 6:00pm or 6:30pm and can be made by calling Second Empire reservations at 919.829.3663.

 Reservation Name:

 Phone Number:

Number of Guests: _____

Special Occasion (Birthday or Anniversary):_____

Food Allergies:_____

Have you dined at the Chef's Table before?

Reservation Date:

Seating Time: 6:00pm or 6:30pm (please circle) Price per person: \$130 plus tax and gratuity

Credit Card #:

Name on Credit Card and Printed Name of Person Signing:

Signature:















Directions to Second Empire

Located in downtown Raleigh in the historic Victorian Dodd-Hinsdale House. Our address is 330 Hillsborough Street at the corner of Hillsborough and Harrington Street.

From South Raleigh.....

Take I440 to the South Saunders Street downtown exit. Keep right towards downtown, as South Saunders will become McDowell Street at this point. Go to the eighth stop light and turn left onto Hillsborough Street. Second Empire is two blocks on right.

From North Raleigh.....

Take Capital Blvd., which is U.S. Highway # 1, south into downtown. Upon entering the downtown area, Capital Blvd. will become Dawson Street. Turn right on Hillsborough St. at the Clarion Hotel. Second Empire is one block on the right.

From Cary.....

Take I440 East to Hillsborough Street heading into Raleigh. Go 3 miles on Hillsborough Street. Second Empire will be on your left at the corner of Hillsborough and Harrington Streets

From Durham/Chapel Hill (West Raleigh).....

Take I-40 East toward Raleigh. Take the Wade Ave. exit. Follow Wade Avenue to Capital Blvd. South exit (Wade Avenue ends at this exit, you either go south or north and you want to go south). As you enter downtown Raleigh, Capital Blvd becomes Dawson Street. Take a right on Hillsborough Street at the Clarion Hotel, go one block and Second Empire will be on your right.

From East Raleigh.....

Take I-40 West toward Raleigh to exit 301 and get on I-440 North (which is the outer Beltline). Continue on I-440 until you get to the Capital Blvd South exit (Exit 11A). Stay on Capital Blvd. until it becomes Dawson Street. Take a right on Hillsborough Street at the Clarion Hotel, go one block and Second Empire will be on your right.

Parking.....

Parking is available on the surrounding streets and in the rear of the Restaurant. Additional parking is also located across the street behind the Restaurant in the Reynolds Building lot.



330 Hillsborough Street





RESTAURANT AND TAVERN 330 Hillsborough Street ♦ Raleigh, North Carolina 27603 ♦ (919) 829–3663 ♦ fax 919-829-9519

Catering Agreement

This confirms your special event reservation at **Second Empire Restaurant and Tavern**. PLEASE REVIEW ALL OF THE INFORMATION CAREFULLY, THEN SIGN AND RETURN THIS AGREEMENT TO OUR SPECIAL EVENTS COORDINATOR.

1. DAY, DATE & TIME

Your event is scheduled for	, the	day of	,	
Schedule:				
Guests will arrive at	and depart at		·	
Cocktails will be served from	to			
Hors d'oeuvres will be served from		to		
Guests will be seated for dinner at	·			

2. GUARANTEED NUMBER OF GUESTS

The number of guests in your party is ______. You may make changes in this number up to and including the _____ day of ______, ______ (the "Change Date"). After the Change Date you may increase the number of persons in your party with prior approval from the management; however, you agree that any decreases in the number of persons actually arriving on the date and time set forth above will not extinguish your responsibility to pay (as set forth below in Section 3) for the number of persons agreed to as of the Change Date.

3. PRICE BREAKDOWN

Food:

The menu attached to this agreement and executed by a member of the management describes the food that will be served to you and your guests at your event. A price of **\$**_____ per person will be charged for the attached **Menu**. This price does **not** include beverages (unless otherwise stated), room rental fees, equipment rental fees, gratuity or tax.

If you elect to serve hors d'oeuvre, the charge will be \$_____ per person.

Beverage:

All alcoholic and non-alcoholic beverages consumed will be charged to your bill on an individual basis unless otherwise specified.

____ Open Bar (guest may order any alcohol they like)

_____ Beer & Wine only

Cash Bar (guests pay for any alcohol ordered themselves)

If arrangements have been made for wine to be poured, the per bottle prices are as follows:

\$ /b	ottle	White	(specify brand or house)
\$ /b	ottle	Red	(specify brand or house)
\$ /b	ottle	Sparkling	(specify brand or house)

Room Rental Fee:

Your function will be held in _____

A room rental fee of \$_____ will be applied to your bill.

Additional Equipment Rental Fees:

You will be charged on an individual basis for any rental equipment required for your function.

The total equipment rental fee for your function will be \$_____.

Service Charge:

A 22% service charge will be added to your total food and beverage charge. Please, no separate checks.

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4. DEPOSIT & CANCELLATION POLICY

Second Empire requires a credit card number to make and hold your reservation. If you cancel your event in writing prior to 72 hours before the event there will be no charge. If you cancel your event within 72 hours of its scheduled time your credit card will be charged a cancellation fee of \$______. If you and your guests fail to arrive at the time of your scheduled event and you have not previously notified management of a cancellation, your credit card will be charged for the total amount due for food, beverages, room rental fees, equipment fees and 22% service charge.

Please complete the following credit card information:

(Credit Card Type (circle one)	Visa	MasterCard	American	Express	Diners Club	Discover
1	Name on Credit Card						
(Credit Card Number						
I	Expiration Date						
I	Authorized Signature						
	ENT TERMS Payment in full will be 1	required a	t the conclusion	of your eve	nt.		
,	Your chosen method of	payment	is: Credit	Card	Money Ord	ler Cash	
(*	Credit Card # to be used * This Credit Card will	l for payn be pre-au	nent (if different thorized on the c	from above day of your e) event.		
6. INFOF	RMATION (please incl	ude all pe	ertinent informat	tion for mail	ing and facsi	mile purposes)	
(Company Name						
I	Address						
	Fax						
C	Contact Name						
Ι	Date						
				Second	Empire Spec	cial Event Coordin	lator
Ι	Date						
				Custon	ner Signature		
				Name o	of person sigr	ning	
				Address	S		

Phone Number