

**Solstice Kitchen & Wine Bar**  
**Private Dining Room Contract**

**NOVEMBER/DECEMBER DINNER - 2017**

**Getting started**

- A credit card is required upon booking all events.
- Your event is NOT reserved until a credit card is on file AND we have received your completed contract**
- Contracts may be returned via email to [solsticekitchen@gmail.com](mailto:solsticekitchen@gmail.com) or via fax at 803-470-3633

**Room Minimums**

- A \$600 minimum (pre-tax and gratuity) must be met for events taking place Monday – Thursday nights**
- A \$1000 minimum (pre-tax and gratuity) must be met for events taking place Friday – Saturday**
- A minimum of three courses is required for all events

**Cancellations**

- A \$150 fee is charged for cancellations made after your event has been booked and held for more than 24 hours.
- we do not waive cancellation fees for rescheduled events/bookings
- There is a \$250 fee for cancellations made less than 48 hours in advance.**

**Your Event**

- An estimated guest count is taken upon booking the event.
- A final count must be finalized 48 hours in advance to your event**
- An additional **\$25** is applied for each **no-show or additional attendee greater than FIVE** persons from the final count
- Upon arrival, pre-selected menus will be preset at each place setting.
- Menus MAY NOT be changed or adjusted once the final menu is chosen.**
- All menu selections must be determined at least one week prior to your event.**
- All prices are listed on the menu page and are **per-person**.  
*tax, gratuity and beverage costs are not included in the per person price*
- SEPARATE CHECKS ARE NOT PERMITTED FOR PARTIES EXCEEDING TWELVE PERSONS**
- Pre-arranged selections of Wine, Beer & Liquor are available upon request.  
*These must be prearranged at least 48 hours prior to the event. These charges are not reflected in the per person price.*
- Solstice is not responsible for maintaining wine and/or alcohol spending caps.**  
*Enforcement of these policies is the responsibility of the contracted host of the event and by pre-selecting wine/alcohol*  
*We do not reimburse charges exceeding spending caps .*
- Guests arriving late may join in on the course being served.
- Guests requesting items TO-GO will receive their boxed items AFTER all dine-in guests are served THAT COURSE.
- We do not box-up courses prior to the serving of that course.

**Alcohol, Gratuity, Miscellaneous**

- 20% gratuity** will be added to all parties. State and local taxes, totaling **10%** apply to all parties.
- Additional charges not represented in per person charges will be added pre-tax.  
*These charges may include floral arrangements, table décor, and other special needs.*  
*These requests must be prearranged at least one week prior to the event.*
- For those who bring their own cake, a \$25 charge will be added.
- Our wine corkage fee for the Private Dining Room is \$20 per bottle.  
*we will gladly procure any wine available from a SC distributor that you do not see on our current list.*  
*a minimum of ten days' notice is required for all wine procurements.*
- There is a \$50 corkage fee per bottle of spirit
- We do not permit ANY party to bring their own beer
- Scented candles and other aroma-producing items are not permitted in the private dining room.

Name of Event/Group \_\_\_\_\_ Contact \_\_\_\_\_ Date & Start Time \_\_\_\_\_

Estimated # of Guests \_\_\_\_\_ Phone \_\_\_\_\_ Fax \_\_\_\_\_ Email \_\_\_\_\_

Credit Card # \_\_\_\_\_ Exp. Date \_\_\_\_\_ Name on Card \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_

*By signing this agreement, the client accepts all conditions stated in the agreement.*

**For office use only: Correspondences** date \_\_\_\_\_ manager \_\_\_\_\_ notes \_\_\_\_\_

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date \_\_\_\_\_ manager \_\_\_\_\_ notes \_\_\_\_\_

date \_\_\_\_\_ manager \_\_\_\_\_ notes \_\_\_\_\_

# Solstice Kitchen & Wine Bar

Private Dinner Menu      NOVEMBER/DECEMBER 2017

*Please highlight or check your choices below*

## Three Courses starting at \$30 per person

*\*\*\*Three-course price does not include reception items\*\*\**

*-Reception items are billed at their per person price-*

*-Bread & Butter Service is complimentary-*

### First Course

*- choose up to three of the following -*

**Chef's Soup of the Day** with tasty topping

**Mixed Green Salad** dried cherries, blue cheese, candied pecans, balsamic-herb vinaigrette

**Romaine Wedge** applewood bacon, tomato, cucumbers, blue cheese, buttermilk ranch dressing

**Caesar Salad** parmesan, tomato, housemade croutons, caesar dressing

### Second/Entree Course Options

*- choose up to three of the following -*

**Buttermilk Fried Chicken Breast** tasso ham gravy, buttermilk mashed potatoes,  
ham hock stewed collard greens

**Bronzed Shrimp & Grits** andouille sausage-creole cream sauce, sweet pepper confit,  
green onions, creamy yellow grits

**Pan Seared Atlantic Salmon** cranberry-green apple chutney, red wine reduction,  
creamy yellow grits, sautéed green beans

**Char-Grilled Compart Farms 8 oz. Pork Steak** smoked cheddar pimento cheese, Cherry Coke bbq sauce,  
buttermilk mashed potatoes, ham hock stewed collard greens  
*(add \$3 per person)*

**"French Onion" Grilled 6 oz. Filet Mignon** torched gruyere cheese, caramelized onion-madeira jus,  
buttermilk mashed potatoes, sautéed green beans *(add \$5 per person)*

### Third/Dessert Course

*- choose two of the following -*

**Pumpkin Cheesecake**  
**Caramel-Pecan Fudgecake**

**Dessert Cheese Plate**  
**Rustic Granny Smith Apple Tart**

### Reception Style

*-reception prices are NOT included in the course pricing and are charged per person-*

**Select Artisan Cheese** seasonal accompaniments, crackers \$5 pp

**Cornmeal Fried Green Tomatoes** smoked cheddar pimento cheese, candied bacon \$3.50pp

**Deviled Eggs** pickled onion, crispy pancetta, roasted red pepper aioli \$1.50 per egg

**Fried Select Oysters** classic cocktail sauce, dill pickle tartar sauce \$4.50 pp

**BBQ Pork Springrolls** Cherry Coke bbq sauce, creole slaw \$3.50 pp

### Beverages & Extras

**Tea & Coffee service** added to bill during event as ordered by guests (\$2.25/\$2.75)      **All Fountain Drinks** \$2.50

**Our famous Smoked Gouda-Bacon Mac & Cheese** \$8 per skillet (serves 3-4 persons)

*-Special items are available upon request-*

*-All requests must be made one week prior to the event-*

*-Vegetarian Main Course option is always available and is the same as regular Dining room selection that evening-*

*-Items are subject to change due to the seasonality of ingredients-*