

Solstice Kitchen & Wine Bar

Private Dining Room Contract

DINNER - 2018

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 or via fax at 803-470-3633

Room Minimums

- A \$500 minimum (pre-tax and gratuity) must be met for events taking place Monday – Thursday nights**
- A \$750 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 \$50 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 \$150 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 _____

date _____ manager _____ notes _____

date _____ manager _____ notes _____

date _____ manager _____ notes _____

Solstice Kitchen & Wine Bar

Private Dinner Menu 2018

Please highlight or check your choices below

Three Courses starting at \$28 per person

Three-course price does not include reception items

First Course Options

- choose up to two of the following -

Chef's Soup of the Day with tasty topping

Mixed Green Salad strawberries, blue cheese, candied pecans, balsamic-herb vinaigrette

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

Second Course/Entree 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 tasso ham gravy, sweet pepper confit, green onions, creamy yellow grits

Pan Seared Atlantic Salmon grilled artichoke-tomato "salad", arugula pesto, 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 Course/Dessert Options

- choose up to two of the following -

Black Cherry-Ricotta Cheesecake
Caramel-Pecan Fudgecake

Dessert Cheese Plate
"Fallen" Flourless Chocolate Torte

Reception Style Appetizers

-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 \$1.50pp

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-