

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

**LUNCH 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](mailto:solsticekitchen@gmail.com) or via fax at 803-470-3633

**Room Minimums**

- A \$350 minimum (*pre-tax and gratuity*) must be met for events taking place Monday-Friday
- A \$750 minimum (*pre-tax and gratuity*) must be met for events taking place on Saturdays

**Cancellation Policy**

- 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.*
- *We will not reimburse charges exceeding spending caps under any circumstances.*
- 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.
- **All Lunch events must come to a paid conclusion by 3pm.** All guests must vacate the premises by 3:30pm

**Other Guidelines & Policies**

- There is a \$75 off-day staffing charge for events that occur when the main dining room is closed
- *This includes, but is not limited to, events occurring on Saturdays before 5:00pm*
- 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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# Solstice Kitchen & Wine Bar

## Private Lunch Menu 2018

*Minimum of two courses required*

Two Courses (salad or dessert) \$18 per person

Three Courses (salad & dessert) \$24 per person

### First Course Options

*- choose two of the following -*

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

**Romaine Wedge** applewood bacon, tomato, cucumber, blue cheese, buttermilk ranch

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

### **Chef's Soup of the Day**

### Second/Main Course Options

*- choose three of the following -*

#### **Bronzed Pork Loin**

smoked cheddar pimento cheese, Cherry Coke bbq sauce,  
buttermilk mashed potatoes, hot side of the day

#### **Buttermilk Fried Chicken**

tasso ham gravy, buttermilk mashed potatoes, hot side of the day

#### **Pan Seared Atlantic Salmon**

grilled artichoke-tomato "salad", arugula pesto, creamy yellow grits, hot side of the day

#### **Bronzed Shrimp & Grits**

tasso ham gravy, sweet pepper confit, green onions, creamy yellow grits

### Third/Dessert Course Options

*- choose two of the following -*

#### **Black Cherry-Ricotta Cheesecake**

#### **Caramel-Pecan Fudgecake**

#### **"Fallen" Flourless Chocolate Torte**

### 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

**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 as ordered by guests (\$2.25/\$2.75) **All Fountain Drinks** \$2.50 per

**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-*