

SOLSTICE KITCHEN & WINE BAR

Private Dining Room Contract for Dinner 2018

Getting started

- Your event is not confirmed until we have received a completed contract with valid credit card information.
- A final head count is due 48 hours before your event.
- Your menu choices must be confirmed a week before your event. No changes or adjustments are allowed after your menu has been finalized.

Food & Beverage Minimum

- A **\$600 minimum** (*pre-tax & gratuity*) must be met for events taking place Monday – Thursday nights
- A **\$1000 minimum** (*pre-tax & gratuity*) must be met for events taking place Friday – Saturday
- Room minimums not met will be applied to your bill as a “Room Fee.”

Cancellation Charges, Tax & Gratuity, Miscellaneous Fees

- A **\$75 fee** is charged for cancellations made after your event has been booked and held for more than 24 hours.
- **There is a \$150 fee for cancellations made less than 48 hours from the event.**
- An additional **\$25 fee** is applied for **additional attendees greater than FIVE persons** from the final head count.
- A **20% gratuity** will be applied to all parties.
- State and local taxes totaling 10% will be applied to all parties.
- If you choose to bring in your own dessert a **\$25 cake fee** will be applied.
- If you choose to bring in your own wine a **\$20 wine corkage fee** will be applied to each opened bottle.

Your Event

- Pre-arranged selections of wine, beer & liquor are available upon request if made 48 hours prior to the event.
- Solstice is not responsible for maintaining per person and/or alcohol 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.*
- Decorations must be approved by the Private Dining Coordinator prior to your event.

Name of Event/Group: _____

Date: _____ Start Time: _____ Number of Guests: _____

Contact Person: _____ Phone Number: _____

E-mail: _____ Fax Number: _____

Billing Contact (if different): _____ Phone Number: _____

E-mail: _____ Fax Number: _____

Credit Card# _____ Expiration Date: _____

Name on Card: _____

Billing Address: _____

Signature: _____ Date: _____

By signing this agreement the client listed as “Contact Person” accepts all conditions stated in the agreement on behalf of any and all persons affiliated with and/or present at the event.

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Private Dining Menu for Dinner 2018

Choosing Your Menu

- All prices listed on this page are **per person** and **do not** include tax, gratuity or beverage costs.
- The three-course price **does not** include reception items. Reception items are charged **per person**.
- Menu choices are confirmed a week before your event. No changes are allowed after the menu is finalized.
- A vegetarian entree is always available and can be communicated to your guests by your server at the event.
- We accommodate most allergy and dietary requests communicated to your server on an individual basis.
- Items are subject to change due to the seasonality of ingredients.

Three Course Menu

starting at \$35 per person

First Course

- choose three of the following -

Chef's Soup of the Day *always different, tasty topping too*

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

Romaine Wedge *applewood bacon, blue cheese, grape tomato, cucumber, chopped egg, buttermilk ranch dressing*

Arugula & Apple Salad *almonds, dried cranberries, pickled onions, pomegranate seeds, balsamic-herb vinaigrette*

Cornmeal Fried Green Tomatoes *smoked cheddar pimento cheese, candied applewood bacon, mixed green*

BBQ Pork Springrolls *pepper jack cheese, Cherry Coke-molasses bbq sauce, creole slaw*

Second Course

- choose three of the following -

Bronzed Shrimp & Grits *tasso ham gravy, green onions, creamy yellow grits*

Bronzed Atlantic Salmon *green apple mostarda, port wine reduction, creamy yellow grits, sautéed green beans*

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

Char-Grilled Compart Farms 8 oz. Pork Steak *smoked cheddar pimento cheese, Cherry Coke-molasses bbq sauce, buttermilk mashed potatoes, ham hock stewed collard greens*

"French Onion" Grilled 6 oz. Filet Mignon *(add \$7) torched gruyere cheese, caramelized onion-madeira jus, buttermilk mashed potatoes, sautéed green beans*

Third Course

- choose two of the following -

Black Cherry-Ricotta Cheesecake

Sea Salt Caramel-Dark Chocolate Soufflé

Assorted Dessert Cheeseplate

"Fallen" Flourless Chocolate Torte

Blythe's "Bananakopita"

Reception Style Appetizers

**prices are per person*

Assorted Artisan Cheeseplate \$5 pp

Cornmeal Fried Green Tomatoes \$3.50 pp

Deviled Eggs \$1.50 pp

Fried Select Oysters \$4.50 pp

BBQ Pork Springrolls \$3.50 pp

Seasonal Vegetable Plate \$3.50 pp

Truffle Parmesan Fries \$3 pp

Add-Ons

Smoked Gouda-Bacon Mac & Cheese

\$8 per skillet (serves 3-4 people)

Bread Service

\$3 per basket (serves 3-4 people)

Beverages

Iced Tea & Soft Drinks \$2.25 each

Coffee \$2.75 each

