



We are thrilled that you have chosen Cola's to host your function! Please review the following agreement to assure that we are able to fulfill your requests. If this agreement meets with your approval, please contact us to attain a copy of the required contract.

FINAL CONFIRMATION

All arrangements and menu selections (including beverage requirements) should be complete and a signed agreement should be returned to Cola's no later than one week prior to the event. A 50% deposit will be taken at the time the agreement is processed in order to formally reserve the space.

GUARANTEES

Cola's requires minimum food and beverage charges for private events. Cola's group sales requests notification of the guaranteed number of guests attending your event 72 hours prior to the event. Private functions require a 50% deposit. Deposits are refundable if written notice is provided at least 72 hours before scheduled event time. If Cola's is not provided written cancellation notice before 4pm the day of the function, the contracted party will be responsible for the entire spending commitment.

There will be a 3% charge on refunded deposits made with credit cards.

ROOM REQUIREMENTS

Cola's offers two rooms for private functions. Please review the options and requirements to see which may fit your needs.

The "Small" private dining room carries a weekday spending commitment of **\$1,000** and a weekend spending commitment of **\$1,500** (pre-tax and service charge). Maximum seating capacity for the "Small" private room is **30** people (**14** people with AV equipment).

The "Swamp" private dining room carries a weekday spending commitment of **\$2,000** and a weekend spending commitment of **\$3,000** (pre-tax and service charge). Maximum seating capacity for this room is **50** people.

December requirements may vary.

PRICING

Prices are subject to 10% sales tax, 20% service charge, and a South Carolina 5% "by the drink" liquor excise tax. Prices are subject to change.

PAYMENT

We require a credit card number for your file with the signed contract to ensure the availability of the private space on the date of your function. Private events require a 50% deposit. Full payment is due at the conclusion of the event, unless otherwise arranged.

EVENT PARAMETERS

****PLEASE READ CAREFULLY****

Listed below are Cola's policies in regard to private functions. If you have any questions about anything listed, please ask. We want our clients to have the best possible experience.

Cola's is able to provide audio or visual equipment (projectors, screens). Please inquire with events manager or general manager for pricing.

All prices listed on the menu pages are per-person. Tax, service charge, and beverage costs are not included in the per-person price.

Separate checks are not available for private functions.

Prearranged selections of wine, beer, and liquor are available upon request.

Cola's is not responsible for maintaining wine, beer, or liquor spending caps. Enforcement of these caps is the sole responsibility of the contracted host of the event.

Cola's does not reimburse charges exceeding spending caps.

Guests requesting "to-go" will receive their items after all dine-in guests have been served that course.

Cola's does not box up courses prior to the serving of that course.

For private parties who opt for an "a la carte" menu and bring their own cake, a \$25.00 cake charge will be added.

Parties are not permitted to bring their own food, liquor, or beer.

For private parties who want to bring their own wine, Cola's has a corkage fee of \$15.00 per bottle.

We do not accept personal checks. Business checks are accepted with prior arrangement.

Any refunds owed to contracted parties will be reimbursed via company check.

****ANY CHANGES TO CONTRACTED FUNCTIONS REQUIRE A NEW SIGNED CONTRACT. VERBAL CHANGES TO CONTRACT CANNOT BE ACCEPTED.****

COLA'S CLASSIC GROUP MENUS

CLASSIC ONE

THREE COURSE MEAL

\$54.95++ PER GUEST

First course choice:

Baby Lettuce Salad, goat cheese, spiced walnuts, strawberry vinaigrette
Cola's Salad, iceberg, tomatoes, red onions, cucumbers, radishes, chickpeas, blue cheese vinaigrette

Entrée course choice:

BBQ Glazed Seasonal Fish, local creamy grits
Chicken Milanese, garlic beurre blanc
Filet Mignon of Beef, au poivre

Dessert course choice:

Chocolate Mousse Torte
Sorbet with seasonal berries

Includes Coffee, Tea

CLASSIC TWO

THREE COURSE MEAL

\$44.95++ PER GUEST

First course:

Cola's Salad, iceberg, tomatoes, red onions, cucumbers, radishes, chickpeas, blue cheese vinaigrette

Entrée course choice:

Pork Chop Milanese, garlic beurre blanc
Shrimp and Grits, creamy tasso ham gravy
Chicken Milanese, garlic beurre blanc

Dessert course choice:

Sorbet with seasonal berries
Seasonal Fresh Berries with sweetened cream

Includes Coffee, Tea

COLA'S CLASSIC GROUP MENUS

CLASSIC THREE

THREE COURSE MEAL

\$59.95++ PER GUEST

First course choice:

Cola's Salad, iceberg, tomatoes, red onion, cucumbers, radishes, chickpeas, blue cheese vinaigrette

Pulled Pork BBQ Eggrolls, mustard BBQ sauce, Cola's slaw

Shrimp and Risotto Cake, country ham gravy

Entrée course choice:

Filet Mignon of Beef, au poivre

Pork Chop Milanese, garlic beurre blanc

BBQ Glazed Seasonal Fish, local creamy grits

Dessert choice:

Chocolate Mousse Torte

Sorbet with seasonal berries

Includes Coffee, Tea

CLASSIC FOUR

FOUR COURSE MEAL

\$69.95++ PER GUEST

First course:

Soup of the day

Second course:

Baby Lettuce Salad, goat cheese, spiced walnuts, strawberry vinaigrette

Entrée course choice:

BBQ Glazed Seasonal Fish, local creamy grits

Chicken Milanese, garlic beurre blanc

Filet Mignon of Beef, au poivre

Dessert course choice:

Chocolate Mousse Torte

Crème Brûlée

Includes Coffee, Tea

COLA'S CLASSIC GROUP MENUS

CLASSIC FIVE

THREE COURSE MEAL

\$79.95++ PER GUEST

First course choice:

Chopped Salad, mixed lettuces, cucumbers, blue cheese, hearts of palm, bacon,
grape tomatoes, red onions, red wine vinaigrette
Poached Pear Salad, arugula, toasted spiced walnuts, blue cheese fritter, port wine vinaigrette
Pulled Pork BBQ Eggrolls, mustard BBQ sauce, Cola's slaw
Shrimp and Risotto Cake, country ham gravy

Entrée course choice:

BBQ Glazed Seasonal Fish, pear chutney
Pork Chop Milanese, garlic beurre blanc
Filet Mignon of Beef, au poivre
Tempura Fried Lobster Tails, pineapple chili sauce
Whole Crispy Flounder, apricot shallot sauce**
** Seasonal, if not available, will be substituted with:
Cornmeal-encrusted Seasonal Fish, beurre blanc

Dessert course choice:

Chocolate Mousse Torte
Creme Brulee
Almond Basket with vanilla bean ice cream and seasonal berries

Includes Coffee, Tea

COLA'S GROUP MENU: RECEPTIONS

COLA'S HORS D' OEUVRES MENU (20 GUESTS MINIMUM)

OUR SELECTIONS (Prices are per piece)

Pulled Pork Mustard BBQ Sliders, Cola's Slaw \$3.00

Beef Spring Rolls, Citrus-Soy Sauce \$3.50

Jumbo Shrimp Cocktail \$4.50

Tomato, Tapenade, Goat Cheese Bruschetta \$1.95

Roasted Gulf Oyster "Rockefeller" \$3.50

Fried Cheddar Cheese Grit Cake, Sweet Apple Smoked Bacon, Green Tomato Chutney \$3.50

Local Oyster Bloody Mary Shooter \$3.50

Bacon Wrapped Shrimp, Thai BBQ Sauce \$5.00

Crispy Asparagus, Soy Ginger Glaze \$4.00

BEVERAGES

ALL CHARGES FOR: COCKTAILS, WINE, BEER, AND NON-ALCOHOLIC BEVERAGES ARE BASED ON CONSUMPTION AND NOT INCLUDED IN PER-PERSON PRICING.

COCKTAILS

House brands: \$6.50

Premiums: \$8 - \$12

Super Premiums: \$10 - \$25.50

After Dinner Drinks: \$7 - \$25.50

Domestic Beers and Imported Beers between: \$3.25 – \$8.50

OTHER BEVERAGES

Mineral Water: \$4.00

Bottled Sodas, Juice: \$2.00 - \$2.50

Coffee: \$2.00

Tea: \$1.75

All food and beverage prices are subject to 10% sales tax and 20% service charge. Liquor is also subject to a South Carolina 5% “by the drink” excise tax . Prices are subject to change.

Cola's stocks a wide variety of wines, liquor brands and beers. A list of what we carry is available upon request.