



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.

### **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:**

Grilled Pork Tenderloin, pineapple chutney, port wine sauce  
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

Lump Crab Cake, sweet corn puree, succotash, green tomato chutney

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:**

Grilled Asparagus Salad, baby lettuce, 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  
Lump Crab Cake, sweet corn puree, succotash, green tomato chutney  
Shrimp and Risotto Cake, country ham gravy

#### Entrée course choice:

BBQ Glazed Seasonal Fish, local creamy grits  
Grilled Pork Tenderloin, pineapple chutney, port wine sauce  
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 \$2.50

Beef Spring Rolls, Citrus-Soy Sauce \$3.50

Crispy Crab Cakes, Tomato Aioli \$3.50

Jumbo Shrimp Cocktail \$4.00

Tomato, Tapenade, Goat Cheese Bruschetta \$1.95

Roasted Gulf Oyster "Rockefeller" \$3.50

Grilled Pork Tenderloin, Golden Pineapple Chutney \$4.50

Fried Cheddar Cheese Grit Cake, Sweet Apple Smoked Bacon, Green Tomato Chutney \$3.00

Local Oyster Bloody Mary Shooter \$3.50

Fried Green Tomato, Medallion of Maine Lobster, Spicy Tomato Aioli, Tomato Chutney \$5.00

Bacon Wrapped Shrimp, Thai BBQ Sauce \$4.75

Crispy Asparagus, Soy Ginger Glaze \$3.00

## **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.