



We are thrilled that you have chosen Cola's to host your function. Please review the following agreement to assure that we are fulfilling your requests. If this agreement meets with your approval, please sign and return.

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 is required at final confirmation.

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. You will be charged for the guaranteed number of guests or, the number of guests served, whichever is greater. Private functions require a 50% deposit. Deposits are refundable up until 72 hours before scheduled event time. **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.

There is a **\$1,000** minimum (pre-tax and service charge) for events taking place in the "small" private dining room on weekdays. **Weekend pricing for the "small" PDR is \$1,500.00.**

Maximum seating capacity for this room is 30 people (14 people with AV equipment).

There is a **\$2,000** minimum (pre-tax and service charge) for events taking place in the "Swamp" private dining room. Maximum seating capacity for this room is 50 people. **Weekend pricing for the "Swamp" PDR is \$3,000.00.**

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 at confirmation to insure the availability on the date of the 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 regards 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 can provide audio or visual equipment (projectors, screens). Please inquire with events manager or General manager for pricing.

All prices listed are 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 on 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.

Guest requesting "to-go" will receive their items after all dine-in guests are served that course.

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

For private parties who opt for an "al a 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 BOOKED FUNCTIONS WITHIN 72 HOURS OF FUNCTION DATE WILL REQUIRE A NEW SIGNED CONTRACT WITH MANAGER APPROVAL, VERBAL CHANGES TO CONTRACT CANNOT BE ACCEPTED.****

COLA'S CLASSIC GROUP MENUS

CLASSIC ONE

THREE COURSE MEAL

\$49.95++ PER GUEST

First course choice:

Baby Lettuce, goat cheese, spiced walnuts, strawberry vinaigrette
Cola's Salad, iceberg, tomatoes, cucumber, radish, 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
Raspberry Sorbet with seasonal berries

Includes Coffee, Tea

CLASSIC TWO

THREE COURSE MEAL

\$39.95++ PER GUEST

First course:

Cola's Salad, iceberg, tomatoes, cucumber, radish, 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:

Raspberry Sorbet with seasonal berries
Seasonal Fresh Berries with sweetened cream

Includes Coffee, Tea

COLA'S CLASSIC GROUP MENUS

CLASSIC THREE

THREE COURSE MEAL

\$54.95++ PER GUEST

First course choice:

Cola's Salad, iceberg, tomatoes, cucumber, radish, chickpeas, blue cheese vinaigrette

Lump Crab Cake, grilled corn salsa with a roasted tomato vinaigrette

Shrimp and Risotto Cake, country ham gravy

Entrée course choice:

Filet Mignon of Beef, Au poivre

Pork Chop Milanese, garlic beurre blanc, sweet potato hash

BBQ Glazed Seasonal Fish, local creamy grits

Dessert choice:

Chocolate Mousse Torte

Raspberry Sorbet with seasonal berries

Includes Coffee, Tea

CLASSIC FOUR

FOUR COURSE MEAL

\$64.95++ PER GUEST

First course:

Soup of the day

Second course:

Grilled Asparagus Salad, baby lettuce, 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

Creme Brulee

Includes Coffee, Tea

COLA'S CLASSIC GROUP MENUS

CLASSIC FIVE

THREE COURSE MEAL

\$74.95++ PER GUEST

First course choice:

Fried Green Tomato and Sweet Bacon "BLT" Salad, baby lettuce, thyme buttermilk dressing
Poached Pear Salad, arugula, toasted spiced walnut, blue cheese fritter, port wine vinaigrette
Lump Crab Cake, grilled corn salsa with a roasted tomato vinaigrette
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 and sweet potato hash

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, Roasted-Tomato Vinaigrette \$3.50

Jumbo Shrimp Cocktail \$4.00

Hummus, Grilled Pita Bread \$2.00

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 Chow Chow \$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 \$3.00

BEVERAGES

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

COCKTAILS

House brands: \$4.50

Premiums: \$8 - \$12

Super Premiums: \$10 - \$21

After Dinner Drinks: \$7 - \$21

Domestic Beers and Imported Beers between: \$3.00 – \$6.50

OTHER BEVERAGES

Mineral Water: \$5.50

Bottled Sodas, Juice: \$2.00 - \$3.00

Coffee: \$1.75

Tea: \$1.75

All food and beverage prices are subject to 10% sales tax, 20% service charge and 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.