

## Perks for reserving a private room at Sunfire Grill and Bistro

- Sunfire Grill has two different private rooms (The Reflection Room up to 25 people) and (The Gallery Room seat up to 50 people).
- Great location for business and rehearsal dinners; centrally located just off I-26.
- Great Food. We do not serve banquet food. The food we serve is what's on our menu.
- Serve lunch, brunch, and dinner menu options.
- Fast, friendly, and knowledgeable service.
- We do not charge a room rental fee.
- We do not charge for the use of a screen.
- We offer a full bar as well as the services of our pastry chef; Specialty cakes will require seventy-two hours notice.

## Private Room Policies

- We ask that all rooms booked provide a \$100 down payment that will be applied to the final bill or refunded at the time of the event or to leave credit card information to have good faith in holding the reservation. If a reservation is not cancelled before 24 hours prior to the reservation there will be a \$100 charge on the credit card. This is to ensure that every opportunity is available for the room and that communication is respected in all circumstances. This is not a room charge it is a no cancellation fee.
- Private Rooms have Food and Beverage minimum \$150 for The Reflection Room and The Gallery Room for 200s for lunch and \$200 for The Reflection Room and \$250 for The Gallery Room for dinner.
- If the party does not exceed the minimum, the host of the party will pay for the difference between the food and beverage totals and the private room minimum.
- Food and Beverage minimum includes only drinks and food ordered. **It does not** include tax and gratuity.
- We charge the agreed upon price per person as well as 9.5% tax and 20% gratuity.
- Additional \$35 per hour fee will be added to the check for parties that last more than 3 hours.
- All parties must have a signed contract in order to reserve a room. **Fax sign contract to 843-766-0296.**

## Other Tidbits

- Both rooms are booked according to size and availability of the rooms.
- “Happy Hour” pricing is available in the bar area or patio area only.
- We request that the bill be settled with one form of payment unless agreed upon otherwise.
- All charges are the responsibility of the host unless agreed upon otherwise.
- No promos/coupons can be used for private parties.

I have read and agree to the terms stated above. I understand that there is a food and beverage minimums for the rooms. I understand that if I do not cancel the reservation 24 hours prior to the date of the reservation, I will be charged a \$100 for a no cancellation fee.

Host signature: \_\_\_\_\_ Manager signature: \_\_\_\_\_

## Private Parties

### **Appetizers**

Can be added to either **Lunch or Dinner Option Menu** for an additional \$2 per person (one appetizer for every 4 guests)

Choice of (1)

**Springs Rolls**

**Fried Calamari**

**Hummus & Pita**

**Salsa and Chips**

**Beer Boiled Shrimp**

### **Add Soup Course**

Can be added to either **Lunch or Dinner Option Menu**

Choose (1) of the following:

**Tomato Basil or Soup du Jour for \$3.50 per person**

**She-Crab for \$4.50 per person**

### **Add Salad Course**

Can be added to the **Lunch Option menu (\$3.50)**

### **Desserts**

Can be added to either **Lunch or Dinner Option Menu** for an additional \$2 per person

Choose (1)

**Cheesecake**

**Chocolate Mousse Pie**

\*Guests are allowed to bring in their own dessert for \$15 cake cutting fee.

\*Guests may purchase any of Sunfire Grill and Bistro desserts (whole cake). Orders must be made 72 hours prior to the event. Please call to check for cake availability.

## Lunch Option Menus

### **\$10.00 Lunch Menu (Includes Soda, Tea, or Coffee) per person**

Choose (3) of the following

**Tuna Salad Sandwich**  
**Chicken Salad Sandwich**  
**Cheddar Burger**  
**International Salad Bar**  
**Grilled Chicken and Swiss Sandwich**  
**Greek Salad**  
**Grilled Cheese**  
**Caesar Salad**  
**Garden Salad**  
**Mandarin Orange Salad**

### **\$12.00 Menu (Includes Soda, Tea, or Coffee) per person**

Choose (3) of the following

**Cuban Sandwich**  
**Grilled Salmon BLT**  
**Steak and Cheese Hoagie**  
**Rueben Sandwich**  
**Thai Tuna Sandwich**  
**Grilled BBQ Chicken Sandwich**  
**Carolina Bistro Burger**  
**Fried Flounder Sandwich**  
**Caesar Salad**  
**Garden Salad**  
**Mandarin Orange Salad**  
**Greek Salad**  
**Asian Tuna Salad**

**\*All Salads you can add either chicken or shrimp (Choose 1)  
or Grilled or Fried (Choose 1) except ASIAN TUNA SALAD**

## Lunch Sides

**\*All sandwiches have a choice of Steak Fries, Fruit, Coleslaw.**

**\*Soda, Tea, and Coffee included in the Price**

**\*Price DOES NOT include 9.5% tax or 20% gratuity**

**\*Add Appetizer, Soup, Salad and/or Dessert for an additional charge (See page 2).**

**Information For Lunch Parties**

Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Name of Group: \_\_\_\_\_

Size of the Party: \_\_\_\_\_

Date of the Party: \_\_\_\_\_ Time of the Party: \_\_\_\_\_

Payment: Deposit/Credit Card: \_\_\_\_\_ exp \_\_\_\_\_

Need a screen (Free)/AV machine (\$200): \_\_\_\_\_

Need Linen (\$100 for small private dining room and \$150 for large private dining room ) \_\_\_\_\_

Is there alcohol to be served? N/Y If so, any stipulations? (i.e. beer & wine only)

\_\_\_\_\_

Type of Menu:

\$10 Lunch Menu 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

\$12 Lunch Menu 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

All lunch menu are served with choice of 3 sides: Steak Fries, Fruit, or Coleslaw

Does the host want to add Soup (\$3.50) She-Crab (\$4.50) or Salad (\$3.50) per person.

Does the host want an appetizer? (\$2 per person or 1 appetizer for every 4 guests)  
Circle (1) of the following:

Spring Rolls Calamari Salsa N Chips Beer Boiled Shrimp Hummus

Dessert Option (\$2.00 per person)

Cheesecake with berry puree or Chocolate Mousse Pie

Are you bringing in a dessert, if so \$15 cake cutting fee? N/Y

## Dinner Option Menu

### **\$19.00 Menu (Salad included) per Person**

Choose (3) of the following

**Grilled Ginger Soy Chicken**

**Fried Chicken Parmesan (no sides are added)**

**Fried Flounder & Shrimp Duo served with side of Cocktail and Tartar Sauce**

**10 oz Ribeye with Three Peppercorn Cream Sauce**

**Vegetable Pasta-Chef's Seasonal Vegetables (no sides are added)**

**Seared Flounder topped with Sautéed Onions, Capers, and Bacon**

**Grilled or Fried Shrimp Plate served with side of Cocktail**

### **\$21.00 Menu (Salad included) per Person**

Choose (3) of the following

**Pan Fried Chicken Stuffed with goat cheese, spinach, sundried tomatoes and roasted red peppers topped with a Tarragon Cream Sauce**

**Crab Cakes drizzled with Lemon-Caper Aioli**

**12oz Ribeye topped with a Three Peppercorn Cream Sauce**

**6 oz Filet topped with Three Peppercorn Cream Sauce**

**Grilled Blackened Salmon**

**Portabella Mushroom (Vegetarian Option)**

**(2) Maple Glaze Pork Chops topped with Grilled Tomatoes**

**Shrimp & Grits with a Tasso Cream Sauce**

### **\$23.00 Menu (Salad Included) per Person**

Choose (3) of the following

**Crab Stuffed Flounder**

**Sesame-Crusted Tuna**

**8oz Filet with a Three Peppercorn Cream Sauce**

**12oz Ribeye & Shrimp (Fried or Grilled) with side of Cocktail Sauce**

**Grilled Chicken & Shrimp with a Tasso Cream Sauce**

**Portabella Mushroom (Vegetarian Option)**

**Crab Cakes drizzled with Lemon-Caper Aioli**

**(3) Maple Glaze Pork Chops topped with Grilled Tomatoes**

**\*Add an Appetizer, She-Crab Soup, or Dessert**

**For Additional Charge (see page 2).**

\*Substitute She-Crab for salad (\$1.00)

\*Two dinner sides (starch and vegetable option), petite salad included in price.

\*Sodas, coffee, and tea included in price

\*Price **DOES NOT** include 9.5% tax or 20% gratuity

## **Dinner Sides (Included with Dinner Entrée)**

Side Choose (1)

**Risotto**  
**Mash**  
**Grits**

Side Choose (1)

**Seasonal Vegetables**  
**Fried Okra**  
**Collards**  
**Coleslaw**

## **Dinner Salads (Included with Dinner Entrée)**

Choose (1) of the following:

**Caesar Salad**-Romaine Lettuce, Croutons, Parmesan Cheese,  
House Made Caesar Dressing

**Garden Salad**-Mixed Greens, Red Onion, Mushrooms, Cucumbers, and House Made  
Ginger Soy Dressing

**Sub She-Crab Soup for salad (Entrée Menu)** for \$1.50 per person

**Information For Dinner Parties**

Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Name of Group: \_\_\_\_\_

Size of the Party: \_\_\_\_\_

Date of the Party: \_\_\_\_\_ Time of the Party: \_\_\_\_\_

Payment: Deposit/Credit Card: \_\_\_\_\_ exp \_\_\_\_\_

Separate Checks or One Check

Need a screen/AV machine: \_\_\_\_\_

Need Linen (\$100 for 100s and \$150 for 200s) \_\_\_\_\_

Is there alcohol to be served? N/Y If so, any stipulations? (i.e. beer & wine only)

---

**Dinner Options**

**\$19 Dinner Menu** 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

**\$21 Dinner Menu** 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

**\$23 Dinner Menu** 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

**Dinner Side:**

**Choose (1) Starch**

**Mash Potatoes**

**Grits**

**Risotto**

**Choose (1) Vegetable**

**Collard Greens**

**Seasonal Vegetables**

**Fried Okra**

**Coleslaw**

Which salad do you want? (Included with entrée) Sub She-Crab for Salad (\$1.00) per person

Garden Salad-Ginger Soy \_\_\_\_\_ Caesar \_\_\_\_\_ Soup \_\_\_\_\_

Does the guest want appetizer? (\$2 per person or 1 appetizer for every 4 guests)

Circle (1) of the following:

Spring Rolls Calamari Salsa N Chips Beer Boiled Shrimp Hummus

Dessert Option (\$2.00 per person)

Cheesecake with berry puree or Chocolate Mousse Pie

Are you bringing in a dessert, if so \$15 cake cutting fee? N/Y

## Brunch Option Menus

### **\$10 Menu Option (Tea, Coffee, and Soda Included) per person**

Choose (3) of the following

#### **Traditional Eggs Benedict**

Two poached eggs served over Canadian bacon and toasted English muffins finished with hollandaise sauce served with choice of fresh fruit, stone-ground grits, or potato cakes

#### **The H & C Omelet**

Oak smoked ham and cheddar cheese served with a choice of potato cakes or stone-ground grits and side of fresh fruit

#### **Biscuit & Sausage Gravy**

Two house-made buttermilk biscuit topped with sausage gravy

#### **Pecan-Crusted French Toast**

Served with your choice of apple-wood smoked bacon or sausage patties; finished with powdered sugar and serve with maple syrup

#### **Strawberry Pancakes**

Served with your choice of apple-wood smoked bacon or sausage patties; finished with powdered sugar and serve with maple syrup

### **\$15 Menu Option (Tea, Coffee, and Soda Included) per person**

Choose (3) of the following

#### **Crab Cake Benedict**

Two poached eggs served with toasted English muffins finished with hollandaise sauce served with a choice of stone-ground grits or potato cakes

#### **The Seafood Omelet**

Shrimp, crab claw meat, and Swiss cheese served with a choice of stone-ground grits or potato cakes and fresh fruit

#### **Steak & Eggs**

Two eggs served any style with a grilled 5 oz. Ribeye served with a choice of stone-ground grits or potato cakes. Served with toasted sourdough.

#### **Steak Benedict**

Grilled Filet served on a bed of sautéed onions, mushrooms, bleu cheese served with toasted English muffins finished with hollandaise sauce served with a choice of stone-ground grits or potato cakes

#### **Crème Brulee French Toast**

Crème Brulee Favored French Toast served with a choice of apple-wood smoked bacon or sausage patties; finished with powdered sugar and served with maple syrup

#### **Chocolate Pancake**

Dark Chocolate Studded Pancake served with a choice of apple-wood smoked bacon or sausage patties; finished with powdered sugar and served with maple syrup

\*Soda, Tea, and Coffee included in the Price

\*Price **DOES NOT** include 9.5% tax or 20% gratuity

\***Add Appetizer, Soup, Salad and/or Dessert for an additional charge (See page 2).**

**Information For Brunch Parties**

**Name:** \_\_\_\_\_ **Telephone #:** \_\_\_\_\_

**Name of Group:** \_\_\_\_\_

**Size of the Party:** \_\_\_\_\_

**Date of the Party:** \_\_\_\_\_ **Time of the Party:** \_\_\_\_\_

**Payment: Deposit/Credit Card:** \_\_\_\_\_ **exp** \_\_\_\_\_

**Need a screen (Free)/AV machine (\$200):** \_\_\_\_\_

**Need Linen (\$100 for small private dining room and \$150 for large private dining room )** \_\_\_\_\_

**Is there alcohol to be served? N/Y If so, any stipulations? (i.e. beer & wine only)**

\_\_\_\_\_

**Type of Menu:**

**\$10 Brunch Menu** 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

**\$15 Brunch Menu** 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_

**Does the host want to add Soup (\$3.50) She-Crab (\$4.50) or Salad (\$3.50) per person.**

**Does the host want appetizer? (\$2 per person or 1 appetizer for every 4 guests) Circle (1) of the following:**

**Spring Rolls Calamari Salsa N Chips Beer Boiled Shrimp Hummus**

**Dessert Option (\$2.00 per person)**

**Cheesecake with berry puree or Chocolate Mousse Pie**

**Are you bringing in a dessert, if so \$15 cake cutting fee? N/Y**