



562.946.3605 | (f) 562.941.1965

HI THERE! THANK YOU...

for choosing Geezers for your next special event! We are so excited to partner with you to make it a success for you and your guests!

Ready to jump into planning? Click the link below to shoot our team an email and book your next event today!

salesandevents@thegeezer.com

www.thegeezer.com

CHECK OUT OUR PROCESS:

FIRST THINGS FIRST

Check availability for your date and the room that will accommodate the number of guests you expect. Jump to [page 2](#) for all the details on our awesome spaces! Keep in mind that your room decision can be impacted by whether or not your event will have music.

A ten day courtesy hold can be placed on your room of choice as long as your event is more than 45 days away. *(However, if another guest is interested in that date prior to the end of your 10 day courtesy hold, and is willing to put a non-refundable deposit on the date, then you will be required to make a deposit prior to the end of your 10 day hold.)*

As soon as you are absolutely confident that the date will work for you, then we will ask you to make the minimum deposit on the room. Keep in mind that this deposit is non-refundable - so don't make your deposit unless you are 100% certain the date will work.

30 DAYS OUT

We know you're getting excited to host an awesome event - and we are equally excited for you! So one month prior to your event (30 days) we will connect with you to finalize your menu.

At this time we will also have you make a 50% deposit for your event. Don't worry, the 50% deposit will be less the amount of your initial deposit to hold the room.

10 DAYS OUT

We are in the home stretch - your event is right around the corner! Ten (10) days prior to your event we will connect once more to make all the final arrangements for the finishing touches on your event. This includes room set-up, linen color(s), and any special instructions.

At this time we will also collect the balance due for your event.

After all this is done, you can sit back and relax for the next 10 days, because our Geezers Crew will take care of the rest!



PICKING THE PERFECT ROOM FOR YOUR NEXT EVENT

ROOMS & DEPOSIT MINIMUMS

THE GREEN

Our largest private dining room in the restaurant boasting 1900 square feet of natural light through our large floor to ceiling windows surrounding the room. Featuring flat screen TV's, A/V hookups, room for a dance floor and a DJ or Band.

We can accommodate 100 people seated, or 75 with a preset dance floor.

Add on "The Patio" space for a spacious indoor/outdoor experience, expanding your guest seating to an additional 150.

The Green has a minimum purchase of \$2000.
With The Patio option added, the minimum purchase is \$3000.

DEPOSIT REQUIREMENTS:

The Green deposit is \$500 (June & December deposit is \$1000)
The Green/Patio deposit is \$750 (June & December deposit is \$1500)

The fine print: *All deposits are non-refundable and non-transferable*

THE PATIO

Our beautiful outdoor space featuring two levels of seating, big ass fans (*yep - not only are they big, but they are really called that!*), lush greenery, a trickling fountain, outdoor heaters, retractable sunshades and flat screen tvs.

We can accommodate 50 people seated.

The Patio has a minimum purchase of \$1000.

DEPOSIT REQUIREMENTS:

The Patio deposit is \$250 (June & December deposit is \$500)

The fine print: *All deposits are non-refundable and non-transferable*



PICKING THE PERFECT ROOM FOR YOUR NEXT EVENT

ROOMS & DEPOSIT MINIMUMS

THE BREWERY

Once a fully functional brewery, with our very own brewmaster, The Brewery is now an awesome space still housing our copper kettles. The ambiance is intimate and quite possibly the most private space in our restaurant. Located right off the sports bar, it includes a small outdoor patio with a garage door to invite the outside in, a beautiful built-in buffet area, as well as a private entry for your guests.

We can accommodate 36 people seated, or 48 when the attached patio is used for seating.

The Brewery has a minimum purchase of \$500.

DEPOSIT REQUIREMENTS:

The Brewery deposit is \$100 (June & December deposit is \$200)

The fine print: *All deposits are non-refundable and non-transferable*

SMALLER GATHERING?

For groups of less than 25 we have great “semi-private” options throughout the restaurant in The Sand Trap, Dog Leg Left and The Fairway.

Please contact our event staff for more details at salesandevents@thegeezer.com and we would be happy to discuss the best option for your event!



YOU HAVE THE PERFECT ROOM... NOW LET'S TALK MONEY

Initial deposit is **NON-REFUNDABLE** and **NON-TRANSFERABLE** (*so don't make this deposit if you have friends, relatives, or co-workers that will flake out on you and force you to cancel...when you make this deposit, we take your room off the market and the closer we get to your event, the harder it is to rebook a room*).

At the time of menu selection, we require 50% payment of the remaining balance on your function.

100% payment is required 10 days before your event (*at this point we are getting super excited for you and ordering all the food and linens for your event*).

Once that payment is made you can relax and be confident that everything is taken care of to make your event awesome!

P.S. ONE MORE TIME (*just for good measure*)...
ALL DEPOSITS ARE NON-REFUNDABLE AND NON TRANSFERABLE.

WE CAN'T WAIT TO WORK WITH YOU!

HELPFUL HINTS

Some helpful hints to get the most out of our super friendly managers...

- Best time to chat with our managers is when our restaurant is quiet, so try to avoid lunch time and dinner time.
- Monday thru Friday, from 7:00am - 11:00am, and 1:30pm till 5:00pm are awesome times to call us at 562.946.3605. Or shoot an email to salesandevents@thegeezer.com and we will get back to you ASAP!

ROOMS & DEPOSIT MINIMUMS



APPETIZERS

We offer a variety of hot and cold appetizers to get your party off to a great start! All appetizers are ordered buffet style.

HOT

Pricing for 50 pieces unless otherwise noted

SAUTÉED MUSHROOMS	\$60
In garlic butter	
MINI QUICHE	\$75
Available: seafood, vegetable or ham, bacon & sausage	
HOT WINGS	\$100
In “geezer weezer” sauce, also available wasabi style	
NAKED WINGS	\$90
Available hot, bbq or wasabi style	
MEATBALLS	\$75
Available Swedish style, BBQ, or marinara	
SEAFOOD MUSHROOMS	\$100
Jumbo caps stuffed with seafood	
MOZZARELLA CHEESE STICKS	\$75
Deep fried mozzarella served with marinara sauce	
FRIED ZUCCHINI	\$75
Served with ranch dressing	
SLIDERS	\$120
CARVING STATION (PRICE PER POUND)	\$20
ROAST BEEF – 10lb min	TURKEY – 5 lb min
Served with sandwich rolls & condiments	

APPETIZER PARTIES

Appetizer parties are available Monday - Thursday evenings in our banquet rooms. Beverages not included. Linens not included, but can be rented for an additional charge.

You can custom design your menu from the hot/cold items listed above or select from our our “19th Hole” offerings.

COLD

Serves approx. 25 unless otherwise noted

CHIPS & SALSA	\$50
VEGETABLES & DIP	\$100
Served with Ranch Dip	
FRUIT PLATTER	\$100
CHEESE & CRACKERS	\$100
FRUIT, CHEESE, & CRACKERS	\$110
SMOKED SALMON (PRICE PER POUND)	\$60
JUMBO SHRIMP ON ICE (PRICE PER DOZEN)	\$36
FINGER SANDWICHES	\$75
FRESH STRAWBERRIES (IN SEASON ONLY)	\$75
Served with liqueur flavored whipped cream	
DESSERT PLATTER (ONE DOZEN OF EACH)	\$50
Chocolate chip cookies, oatmeal raisin cookies, & mini pan brownies	

19TH HOLE PLANS

PLAN #1 (MAX 15 PEOPLE)	\$200
Eight 9” round pizzas *	
50 naked hot wings	
Chips & salsa	
PLAN #2 (MAX 25 PEOPLE)	\$300
Twelve 9” round pizzas *	
50 naked hot wings	
Chips & salsa	
Vegetables & dip	
PLAN #3 (MAX 50 PEOPLE)	\$550
Twenty 9” round pizzas *	
100 naked hot wings	
Chips & salsa	
Vegetables & dip	
Fruit, cheese & cracker platter	

*Refer to “Salad, Pasta & Pizza Pie Buffets” for pizza choices



PASTAS - \$22 (PER PERSON)

Served with bruschetta bread, beverage & dessert.

SOUTHWEST PASTA & ROMA TOMATOES

pasta wheels	peppers
southwest cream sauce	cilantro
mushrooms	cornbread timbale

PENNE PASTA PRIMA VERA *choice of:*

pesto cream	pesto and olive oil
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BOWTIE WITH ROMA TOMATOES

tomato sauce	fresh basil
garlic	green onion garnish

FETTUCCINI ALFREDO

thin fettuccini	creamy alfredo sauce
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PASTAS - \$24 (PER PERSON)

Served with bruschetta bread, beverage & dessert.

GRILLED CHICKEN PESTO PRIMA VERA

chicken breast	roasted red tomatoes
pesto and olive oil	spinach
artichoke hearts	broccoli
roasted yellow tomatoes	

CHICKEN PICATTA BOWTIE

chicken breast	mushrooms
creamy white wine sauce	hint of lemon
capers	green onion garnish
peppers	

SOUTHWEST CHICKEN & PASTA

chicken breast	mushrooms
southwest cream sauce	cilantro
peppers	cornbread timbale
olives	

LEMON CHICKEN BOWTIE

lemon chicken breast	peppers
bowtie pasta	fresh spinach
cream sauce	green onion garnish

BLACKENED CHICKEN PASTA SANTA FE

blackened chicken breast	peppers
wheel pasta	cilantro
southwest sauce	cornbread timbale

PASTA CARBONARA

ham	bowtie pasta
bacon	cream sauce
sausage	

CHICKEN & MUSHROOM FETTUCCINI

chicken breast chunks	mushrooms
creamy alfredo sauce	

BOWTIE WITH MEATSAUCE

tomato sauce	fresh basil
ground italian sausage	green onion garnish
garlic	

BOWTIE WITH MEATBALLS

tomato sauce	fresh basil
meatballs	green onion garnish
garlic	

CHEESE RAVIOLI *choice of:*

tomato sauce	cream sauce
meat sauce	

SOUTHWEST SHRIMP & PASTA

sweet cold water shrimp	peppers
pasta wheels	cilantro
southwest cream sauce	cornbread timbale

SANDWICHES

\$18 (PER PERSON)

Served until 3:30 pm | Included beverage & dessert

Served with your choice of one side:

caesar salad	fresh fruit
pasta salad	french fries

GEEZER GRINDER

TURKEY CLUB

BREAST OF CHICKEN

TUNA SALAD

SMOKED TURKEY

CURE 81 HAM

BLACKENED CHICKEN

LEAN ROAST BEEF

SOUTHWEST SMOKED TURKEY

SALADS

\$21 (PER PERSON)

Served until 3:30 pm

Served with bruschetta bread, beverage & dessert.

CAESAR

COBB

CHICKEN CAESAR

GREEK

CHINESE CHICKEN

SANTA FE CHICKEN

KITCHEN SINK

KALE WITH CHICKEN

CHICKEN & GLAZED WALNUT



ENTREES

All Entrées served with:

caesar salad	beverage
bruschetta bread	dessert
sautéed vegetables	

Choose one of the following starches:

bowties with roma tomatoes	red skinned mashed potatoes
bowtie alfredo	herb-roasted potatoes
rice pilaf	

\$30 PER PERSON

GRILLED LEMON CHICKEN BREASTS

lemon marinated also available blackened

BROWN SUGAR CHOPS

two center cut chops baked apples

STUFFED CHICKEN

boneless breast stuffed with cheese & spinach wrapped in puff pastry topped with creamy sauce

CHICKEN IN MUSHROOM SHERRY

boneless breast creamy sherry sauce

\$32 PER PERSON

BONELESS SHORT RIBS

served atop a mound of garlic mashed potatoes, no starch choice for this item

SALMON *choice of:*

grilled, bourbon molasses or blackened

SLICED ROAST BEEF

* please note this is available as a pre-order item only

\$44 PER PERSON

FILET MIGNON *topped with:*

garlic butter, mushrooms and bleu cheese crumbles

PRIME RIB AU JUS

* please note this is available as a pre-order item only

WINE

Geezers proudly features these fine varietal wines for

\$14 PER BOTTLE

**CABERNET SAUVIGNON
MERLOT**

**CHARDONNAY
WHITE ZINFANDEL**

MERLOT BEAULIEU VINEYARD \$21

PINOT NOIR BERINGER \$24

CABERNET SAUVIGNON RAYMOND RESERVE \$21

CHIANTI CAVALIEVE D'ORO, ITALY \$21

CHARDONNAY CHATEAU ST. JEAN \$30

RIESLING PACIFIC RIM \$21

SAUVIGNON BLANC MATUA - NEW ZEALAND \$27

J.J.J. ROGET EXTRA DRY, CALIFORNIA \$12

DOMAINE ST. MICHELLE WASHINGTON \$18

MARTINELLI'S CIDER \$6

Corkage fee \$10 per 750 ml bottle

\$46 PER PERSON

PETITE FILET COMBINATION

add any chicken entree

\$70 PER PERSON

PETITE FILET COMBINATION *with choice of:*

jumbo shrimp -or- petite lobster tail

* please note this is available as a pre-order item only

\$250 minimum alcohol purchase required, service available in "The Green" only

\$200 BAR SET-UP FEE



BREAKFAST

Minimum 25 guests - served before 11am

CONTINENTAL (PER PERSON) \$10

juice croissants
fresh fruit bagels & cream cheese
muffins coffee & tea

Yogurt - add \$2

Quiche Lorraine - add \$4 each

AMERICANA (PER PERSON) \$14

juice chef's potatoes
fresh fruit choice of ham, bacon or
mini - muffins sausage
scrambled eggs coffee & tea

Compliment your buffet with...

MIMOSA MAKINS' BAR (PER PERSON) \$10

Our 21 and older guests can enjoy "create your own" Mimosa or Hibiscus bar! Minimum 25 guests.

For every 10 guests we will provide:

(3) bottles of champagne orange juice
fresh seasonal berries cranberry juice

extra champagne - \$12/bottle

CARVING BOARD

MINIMUM 25 GUESTS - \$30 PER PERSON

caesar salad and hot sourdough bread
turkey breast or ham with cranberry relish
roast beef with horseradish (add \$4/pp)
mashed potatoes and gravy
cranberry relish
vegetable medley
stuffing
pumpkin pie or apple pie
choice of non-alcoholic beverage

It is possible that one item may be depleted and not restocked on your buffet...we guarantee your guests will not leave hungry!!

ADD AN ADDITIONAL CARVING STATION OF:

Turkey, Ham or Roast Beef - \$10/pp
Prime Rib - \$12/pp

LUNCH & DINNER

Includes beverage & dessert. Minimum of 25 guests.

SANDWICH BUFFET (PER PERSON) \$22

Available until 3:30 pm only

caesar salad lean roast beef and salami
pasta salad assorted cheeses sliced
smoked turkey condiments
cure 81 ham assorted sandwich rolls

POLYNESIAN BUFFET (PER PERSON) \$25

mixed greens teriyaki chicken breast
poppyseed dressing with pineapple garnish
rice pilaf baby back ribs
steamed veggies bruschetta bread

MEXICAN BUFFET (PER PERSON) \$25

chicken fajitas guacamole
carne asada sour cream
mexican caesar mexican rice
corn & flour tortillas refried beans
salsa

BBQ LOVERS BUFFET (PER PERSON) \$25

bbq baby back ribs mixed-greens
bbq chicken with ranch dressing
potato salad bruschetta bread
baked beans

TRI-TIP BUFFET (PER PERSON) \$27

grilled marinated tri-tip baked beans
mixed-greens bruschetta bread
with ranch dressing
herb roasted potatoes & peppers

add chicken for \$2/pp



MASTERS BUFFET

THE "TWSOME" (PER PERSON)

\$32

Minimum 50 guests
Choose 2 entrees and 6 sides
includes:
bruschetta bread
beverage
dessert

THE "FOURSOME" (PER PERSON)

\$35

Minimum 50 guests
Choose 4 entrees and 6 sides
includes:
bruschetta bread
beverage
dessert

ENTREES

- CHICKEN PESTO PASTA PRIMA VERA
- BLACKENED CHICKEN & PASTA SANTA FE
- LEMON CHICKEN BOWTIES
- PASTA CARBONARA
- ITALIAN SAUSAGE & PEPPERS
- CHICKEN IN MUSHROOM & SHERRY SAUCE
- TERIYAKI CHICKEN
- ROASTED CHICKEN
- BBQ CHICKEN
- BBQ RIBS
- CHEESE ENCHILADAS
- CHICKEN FAJITAS WITH TORTILLAS
- CARNITAS WITH TORTILLAS
- CARNE ASADA WITH TORTILLAS
- BEEF FAJITAS WITH TORTILAS
- LEMON HERB CHICKEN BREAST

SIDES

- CRANBERRY WALNUT SALAD
- CAESAR SALAD
- RAINBOW ROTINI PASTA SALAD
- FRUIT DISPLAY
- SHRIMP SALAD
- RICE PILAF
- CUCUMBER & ROMA TOMATO SALAD
- SAUTÉED VEGETABLE MEDLEY
- MEXICAN RICE
- MASHED POTATOES WITH GRAVY
- HERB-ROASTED POTATOES
- REFRIED BEANS

ADD A CARVING STATION (PER PERSON)

- TURKEY \$10
- HAM \$10
- ROAST BEEF \$10
- PRIME RIB \$12



SALAD, PASTA AND PIZZA PIES

SALAD & PASTA (PER PERSON)

\$23

Minimum 25 guests

includes:

- caesar salad
- bruschetta bread
- beverage
- dessert

SALAD, PASTA & PIZZA (PER PERSON)

\$24

Minimum 25 guests

includes:

- caesar salad
- bruschetta bread
- beverage
- dessert

PASTAS - YOUR CHOICE OF 3

GRILLED CHICKEN PESTO PRIMA VERA

(for an extra kick order blackened)

- | | |
|-------------------------|----------------------|
| chicken breast | roasted red tomatoes |
| pesto and olive oil | spinach |
| artichoke hearts | broccoli |
| roasted yellow tomatoes | |

BOW TIE ALFREDO WITH CHICKEN & MUSHROOM

- | | |
|-----------------------|-----------|
| chicken breast chunks | mushrooms |
| creamy alfredo sauce | |

LEMON CHICKEN BOWTIE

- | | |
|----------------------|---------------------|
| lemon chicken breast | peppers |
| bowtie pasta | fresh spinach |
| cream sauce | green onion garnish |

BLACKENED CHICKEN PASTA SANTA FE

- | | |
|--------------------------|-------------------|
| blackened chicken breast | peppers |
| wheel pasta | cilantro |
| southwest sauce | cornbread timbale |

SOUTHWEST CHICKEN & PASTA

- | | |
|-----------------------|-------------------|
| chicken breast | cilantro |
| southwest cream sauce | olives |
| peppers | cornbread timbale |

CHICKEN PICATTA BOWTIE

- | | |
|-------------------------|---------------------|
| chicken breast | mushrooms |
| creamy white wine sauce | hint of lemon |
| capers | green onion garnish |
| peppers | |

PASTA CARBONARA

- | | |
|---------|--------------|
| ham | bowtie pasta |
| bacon | cream sauce |
| sausage | |

BOWTIE ALFREDO

- | | |
|--------------|---------------|
| bowtie pasta | alfredo sauce |
|--------------|---------------|

BOWTIE WITH ROMA TOMATOES

- | | |
|--------------|---------------------|
| tomato sauce | fresh basil |
| garlic | green onion garnish |

BOWTIE WITH MEATSAUCE

- | | |
|------------------------|---------------------|
| tomato sauce | garlic |
| ground italian sausage | fresh basil |
| peppers | green onion garnish |

BOWTIE WITH MEATBALLS

- | | |
|--------------|---------------------|
| tomato sauce | garlic |
| meatballs | fresh basil |
| peppers | green onion garnish |

SOUTHWEST PASTA & ROMA TOMATOES

- | | |
|-----------------------|-------------------|
| pasta wheels | peppers |
| southwest cream sauce | cilantro |
| mushrooms | cornbread timbale |

CHEESE RAVIOLI

- | | |
|-------------------|--------------|
| <i>choice of:</i> | tomato sauce |
| | meat sauce |
| | cream sauce |

PENNE PASTA PRIMA VERA

- | | |
|-------------------|---------------------|
| <i>choice of:</i> | pesto cream |
| | pesto and olive oil |

SOUTHWEST SHRIMP & PASTA

- | | |
|-------------------------|-------------------|
| sweet cold water shrimp | peppers |
| pasta wheels | cilantro |
| southwest cream sauce | cornbread timbale |

SOUTHWEST PASTA CARBONARA

- | | |
|---------|-----------------------|
| ham | pasta wheels |
| bacon | southwest cream sauce |
| sausage | cornbread timbale |



BUFFETS

PIZZAS - YOUR CHOICE OF 3

CHEESE PIZZA

provolone white cheddar
mozzarella

PEPPERONI PIZZA

tomato sauce pepperoni
three cheeses

THAI CHICKEN PIZZA

roasted peanut sauce onions
with soy and garlic sesame seeds
chicken 3 cheeses
carrots

PIZZA MEAT MEAT

for the meat lover: chopped ham
tomato sauce bacon
italian sausage chopped meatballs
pepperoni

BBQ CHICKEN PIZZA

bbq sauce flame roasted peppers
marinated chicken onions
fresh tomatoes

VEGETARIAN PIZZA

tomato sauce olives
cheese broccoli
tomatoes peppers
carrots onions
mushrooms

SAUSAGE PIZZA

tomato sauce peppers
sweet italian sausage onions
tomatoes

PESTO CHICKEN PIZZA

pesto & olive oil olives
chicken marinated tomatoes
cheese

DESSERTS

INCLUDED

INCLUDED IN PRICE OF EVERY MEAL ARE ONE OF THE FOLLOWING TWO OPTIONS:

DELICIOUS FRESH BAKED DESSERTS

freshly baked chocolate chip cookies, raisin oatmeal cookies, and brownies.

- OR -

BRING YOUR OWN

cake cutting service to include the cutting of your cake, plated and served to your guests at their tables.

PREMIUM (SUB FOR INCLUDED AT AN ADDITIONAL CHARGE)

FRUIT CRISPS (PER PERSON) +\$2

fruit baked with streusel topping served a la mode. choice of apple or berry

CHOCOLATE MOUSSE (PER PERSON) +\$2

fresh mousse made with heavy cream & garnished with chocolate chip cookie

VANILLA BEAN ICE CREAM (PER PERSON) +\$1.5

with chocolate chip cookie garnish

BUNDT BOBBETS (PER PERSON) +\$2

fresh baked bundt cake with warm fruit topping served á la mode. choice of apple or berry

CHEESE CAKE (PER PERSON) +\$3

plain, or with cherries or strawberries

CARROT CAKE (PER PERSON) +\$3



Geezers will allow a guest to hire entertainment for a banquet if the party is in The Green or The Patio. We do require certain guidelines to be followed by the hired entertainment. These guidelines are as follows and must be agreed upon by both the entertainer and the host of the party:

1. The entertainer must have a valid business license or valid picture I.D. This license must be presented to Geezers one week prior to the function unless other arrangements are made by the banquet manager.
2. The entertainer must arrive in a timely fashion prior to the function, and test all necessary equipment prior to guest arrival. If this is not done, and there are problem with lighting, sound, or tripped breakers, then the manager on duty may or may not be able to assist with a solution.
3. The entertainer must be respectful of other guests and functions in the restaurant. It is up to the discretion of the manager on duty to determine if the entertainer is a problem for other guests.
4. The entertainer must keep the volume at reasonable levels. The manager on duty will determine what is reasonable.
5. The manger on duty has the right to request the volume be decrease if he/she deems it to be too loud. If the entertainer does not comply, then the manager on duty will shut off power to the equipment, and has the right to shut down the function. The host of the function will forfeit all monies paid irregardless of the status of the function.
6. Live bands for the most part are not allowed, but certain exceptions can be made. The type of live entertainment and the instruments used must be approved by the manager at the time of booking your function. You will run the risk of having your entertainment canceled and removed if you do not comply with the agreed upon entertainment on the day of your function. Please complete the section below for the type of live entertainment for your event.

Number of live entertainers: _____

Types of Instruments used:

Both the host and the entertainer must sign and date this agreement. In signing this agreement, both the host and entertainer are in full agreement with the above conditions.

Host

Entertainer

Date: ____ / ____ / ____

Date: ____ / ____ / ____

BANQUET ENTERTAINMENT AGREEMENT



A deposit in the amount of \$_____ has been given for the use of The _____ & _____ room(s) on the date of ____/____/____. Customer agrees to the Terms and Conditions and the Banquet Entertainment Agreement. The Non-Refundable and Non-Transferable deposit has been given and a guarantee of payment for the following **attendance numbers or dollar amounts** for each room specified above are paid for in the time frame stated. If the amounts are not paid by the specified dates, the restaurant has the right to cancel the event and all amounts paid are forfeited.

The Green:

- Maximum seating capacity 102
- Minimum purchase of **\$2,000**

The Patio:

- Maximum seating capacity 50
- Minimum purchase of **\$1,000**

The Brewery:

- Maximum seating capacity for brewery & patio 48
- Minimum purchase of **\$500**

The Green & The Patio:

- Maximum seating capacity for the green & patio 150
- Minimum purchase of **\$3,000**

**All amounts are in addition to a 21% service charge and tax.
*Appetizer menu items do not include linen or beverages.***

I have read, understand, and accept the terms and condition stated in the "Terms & Conditions" as well as the "Banquet Entertainment Agreement", and am authorized to sign on behalf of said persons, persons and/or company I represent.

Agreed By: _____ / ____/____/____
Date

Approved By: _____

Company: _____

BANQUET DEPOSIT CONTRACT



1. In arranging for a function a non-refundable and non-transferable deposit will be required as well as a credit card to guarantee attendance numbers. 50% of the estimated total is due 30 days prior to your event. The final guest count and 100% payment is due 10 days prior to your event.
2. No food or beverages of any kind will be allowed to be brought into the restaurant by the patron, his/her guests or invitees unless approved by the restaurant.
3. The restaurant reserves the right to change the room or area as specified in this contract if the number of guests changes or if deemed necessary by the restaurant.
4. **NO CONFETTI, GLITTER, RICE, BIRDSEED, OR CONFETTI POPPERS** are allowed in the restaurant. **NO TAPE OR OPEN FLAME CANDLES.** The host is responsible for any damage done to the restaurant during the period of time his/her guests are under his/her control, or the control of any independent contractor hired by the host. The host is responsible for the conduct of his/her guests including, but not limited to, underage guests consuming alcoholic beverages. If this becomes a problem, the restaurant reserves the right to end the event.
5. The room will be set for 10% above guaranteed number of guests.
6. The restaurant will apply a taxable 21% service charge to all food and beverages.
7. All federal, state, and municipal taxes which may be imposed or are applicable, are in addition to the prices listed herein.
8. Menu selection is to be submitted to the restaurant staff no later than 30 days prior to the event date.
9. We are not responsible for damage or loss of any items left in the restaurant prior to, during or following any function.
10. All events are limited to a three (3) hour maximum for daytime events (*must be completed by 3:30pm*), and a five (5) hour maximum for evening events. If your event exceeds this time limit, additional charges will be imposed. Server rate is \$40.00 per server, per hour.
11. Menu selections subject to price increases, usually no more than 5%.
12. **NO TAPE!** Not on floors, walls, windows. No exceptions.
13. The "Last Call" for alcohol will be the same time as the restaurant, unless you have a banquet bartender, or other arrangements have been made.

Signature

Print your Name

_____/_____/_____
Date

_____/_____/_____
Date of Event

Cindy Heid
562.946.3605
FAX: 562.941.1965

TERMS AND CONDITIONS