



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](mailto:salesandevents@thegeezer.com)

[www.thegeezer.com](http://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.

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 food purchase of \$2000.  
With The Patio option added, the minimum food 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 food 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 46 when the attached patio is used for seating.

The Brewery has a minimum food 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*



## 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](mailto: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

<b>SAUTÉED MUSHROOMS</b>	<b>\$60</b>
In garlic butter	
<b>MINI QUICHE</b>	<b>\$75</b>
Available: seafood, vegetable or ham, bacon & sausage	
<b>HOT WINGS</b>	<b>\$100</b>
In “geezer weezer” sauce, also available wasabi style	
<b>NAKED WINGS</b>	<b>\$90</b>
Available hot, bbq or wasabi style	
<b>MEATBALLS</b>	<b>\$75</b>
Available Swedish style, BBQ, or marinara	
<b>SEAFOOD MUSHROOMS</b>	<b>\$100</b>
Jumbo caps stuffed with seafood	
<b>MOZZARELLA CHEESE STICKS</b>	<b>\$75</b>
Deep fried mozzarella served with marinara sauce	
<b>FRIED ZUCCHINI</b>	<b>\$75</b>
Served with ranch dressing	
<b>CARVING STATION (PRICE PER POUND)</b>	<b>\$20</b>
<b>ROAST BEEF</b> – 10lb min	<b>TURKEY</b> – 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 “19<sup>th</sup> Hole” offerings.

## COLD

Serves approx. 25 unless otherwise noted

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

## 19<sup>TH</sup> HOLE PLANS

<b>PLAN #1 (MAX 15 PEOPLE)</b>	<b>\$200</b>
Eight 9” round pizzas *	
50 naked hot wings	
Chips & salsa	
<b>PLAN #2 (MAX 25 PEOPLE)</b>	<b>\$300</b>
Twelve 9” round pizzas *	
50 naked hot wings	
Chips & salsa	
Vegetables & dip	
<b>PLAN #3 (MAX 50 PEOPLE)</b>	<b>\$550</b>
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



## 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	

### \$35 PER PERSON

#### GRILLED LEMON CHICKEN BREASTS

lemon marinated, also available blackened

#### STUFFED CHICKEN

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

#### CHICKEN IN MUSHROOM SHERRY

boneless breast in creamy sherry sauce

### \$55 PER PERSON

#### FILET MIGNON *topped with:*

garlic butter, mushrooms and bleu cheese crumbles  
\* please note this is available as a pre-order item only

#### PRIME RIB AU JUS

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

### \$55 PER PERSON

#### PETITE FILET COMBINATION

add any chicken entree

### \$75 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

### \$45 PER PERSON

#### SALMON *choice of:*

grilled, bourbon molasses or blackened

#### SLICED ROAST BEEF

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

### \$46 PER PERSON

#### HANGING TENDER

well marbled steak with great flavor, topped with fire roasted peppers and onions.

## WINE

Geezers proudly features these fine varietal wines for  
**\$14 PER BOTTLE**

**CABERNET SAUVIGNON  
MERLOT**

**CHARDONNAY  
WHITE ZINFANDEL**

**PINOT NOIR MONT PELLIER \$24**

**CABERNET SAUVIGNON RAYMOND RESERVE \$21**

**CHIANTI PRIMO SOLE, ITALY \$21**

**CHARDONNAY CARMENET \$30**

**RIESLING PACIFIC RIM \$21**

**SAUVIGNON BLANC GREG NORMAN - 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



## BREAKFAST

Minimum 25 guests - served before 11am

### CONTINENTAL (PER PERSON) \$10

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

Yogurt - add \$2

Quiche Lorraine - add \$4 each

### AMERICANA (PER PERSON) \$15

- juice
- fresh fruit
- mini - muffins
- scrambled eggs
- chef's potatoes
- choice of ham, bacon or sausage
- 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 - \$40 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 - \$12/pp
- Prime Rib - \$16/pp

## LUNCH & DINNER

Includes beverage & dessert. Minimum of 25 guests.

### SANDWICH BUFFET (PER PERSON) \$26

Available until 3:30 pm only

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

### POLYNESIAN BUFFET (PER PERSON) \$32

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

### MEXICAN BUFFET (PER PERSON) \$32

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

### BBQ LOVERS BUFFET (PER PERSON) \$32

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

### TRI-TIP BUFFET (PER PERSON) \$32

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

add chicken for \$4/pp



## MASTERS BUFFET

### THE "TWOsome" (PER PERSON)

**\$35**

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

### THE "FOURsome" (PER PERSON)

**\$38**

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

#### 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

#### SUBSTITUTE AN ENTREE FOR A CARVING STATION (PRICE IS PER PERSON)

- TURKEY \$12
- HAM \$12
- ROAST BEEF \$14
- PRIME RIB \$18





## SALAD, PASTA AND PIZZA PIES

### SALAD & PASTA (PER PERSON)

\$25

Minimum 25 guests

includes:

- caesar salad
- bruschetta bread
- beverage
- dessert

### SALAD, PASTA & PIZZA (PER PERSON)

\$27

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)

### PAN BROWNIE A LA MODE (PER PERSON) +\$2

we start with our fresh baked pan brownie, heat it up, add  
chocolate syrup & top it off with vanilla bean ice cream

### 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  
à la mode. choice of apple or berry

### CHEESE CAKE (PER PERSON) +\$3

plain, or with cherries or strawberries



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 in food**

**The Patio:**

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

**The Brewery:**

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

**The Green & The Patio:**

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

**All amounts are in addition to a 25% service charge and fees.**

**\*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 restaurant will apply a taxable 25% service charge to all food and beverages.
6. All federal, state, and municipal taxes which may be imposed or are applicable, are in addition to the prices listed herein.
7. Menu selection is to be submitted to the restaurant staff no later than 30 days prior to the event date.
8. We are not responsible for damage or loss of any items left in the restaurant prior to, during or following any function.
9. All events are limited to a four (4) hour maximum for daytime events (*must be completed by 4:00pm*), and a four (4) hour maximum for evening events. If your event exceeds this time limit, additional charges will be imposed. Server rate is \$50.00 per server, per hour.
10. Menu selections subject to price increases, usually no more than 5%.
11. **NO TAPE & NO BALLOONS.** Not on floors, walls, windows. No exceptions.
12. The "Last Call" for alcohol will be the same time as the restaurant.

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Print your Name

\_\_\_\_/\_\_\_\_/\_\_\_\_  
Date

\_\_\_\_/\_\_\_\_/\_\_\_\_  
Date of Event

Cindy Heid  
562.946.3605  
FAX: 562.941.1965