



## 2010 *BUFFET BRUNCH*

### *MENU*

SERVED BETWEEN 9AM AND 2PM

**\$28.50**

PER PERSON

PLUS 8.75% TAX  
& 20% GRATUITY

(TAX MAY RISE IN APRIL 2010)

### **SELECTIONS**

MIXED EXOTIC LETTUCE WITH CHOICE OF TWO DRESSINGS

FRESH SLICED SUMMER MELONS AND BERRIES

ROASTED SEASONAL VEGETABLES

APPLEWOOD SMOKED BACON

FARFALLE PASTA WITH MUSHROOMS AND SCALLIONS

HANDMADE PORK HERBED SAUSAGE

EGGS BENEDICT

SAUTEED CHICKEN BREAST WITH MANGO, BELL PEPPER AND CILANTRO SALSA

FRESH BAKED ARTISAN ROLLS WITH WHIPPED BUTTER

### **BEVERAGES**

FRESH ORANGE JUICE

PINEAPPLE JUICE

CRANBERRY JUICE

FRESHLY BREWED COFFEE

VARIETY OF HERB TEAS

*\*THERE WILL BE ADDITIONAL CHARGES FOR SUBSTITUTIONS*

RESTAURANT  
530-544-4050

ADDRESS:  
PO BOX 1631  
ZEPHYR COVE, NV, 89448

CONTACT: ROWENA PEGG

[PEGASUS423@GMAIL.COM](mailto:PEGASUS423@GMAIL.COM)



2010 ***BASIC BUFFET BRUNCH MENU***  
SERVED BETWEEN 9AM AND 2PM

**\$20.50**

PER PERSON

PLUS 8.75% TAX

& 20% GRATUITY

(TAX MAY RISE IN APRIL 2010)

**SELECTIONS**

FRESH AND NATURAL FRUIT SALAD

MIXED GREEN SALAD WITH CHOICE OF TWO DRESSINGS

SCRAMBLED EGGS

APPLEWOOD SMOKED BACON

FARM RAISED PORK SAUSAGE

BELGIAN WAFFLE WITH WARM MAPLE SYRUP

TOAST WITH WHIPPED BUTTER AND A VARIETY OF FRUIT JAMS

GRILLED SLICED TOMATOES

SEASONED HOMEFRIES WITH RED BELL PEPPERS

**BEVERAGES**

FRESH ORANGE JUICE

PINEAPPLE JUICE

CRANBERRY JUICE

FRESHLY BREWED COFFEE

VARIETY OF HERB TEAS

*\*THERE WILL BE ADDITIONAL CHARGES FOR SUBSTITUTIONS*

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## 2010 HORS D'OEUVRES SELECTION

**\$3.95**

EACH SELECTION  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### COLD TRAYED APPETIZERS

SMOKED SALMON ON CROSTINI  
AHI TUNA POKI & WASABI CREAM  
PORTOBELLO MUSHROOM CROSTINIS  
BELGIAN ENDIVE (BASIL, CREAM CHEESE & SUNDRIED TOMATOES)  
ROMA TOMATO AND CREMINI BRUSCHETTA  
SEARED AHI ON WATERMEON WITH SWEET SOY AND WASABI CREAM  
HONEYDEW MELON WRAPPED IN PROSCIUTTO  
SIERRA STYLE DEVEILED EGGS

### HOT APPETIZERS

BAKED BRIE IN PUFF PASTRY  
ARTICHOKE SPINACH DIP  
MINI FISH TACOS WITH CILANTRO SLAW AND JALAPENO REMOULADE  
SKEWERED COCONUT SHRIMP  
INDIVIDUAL YORKSHIRE PUDDING  
LARGE MUSHROOMS STUFFED WITH A SPICY SAUSAGE FILLING  
BACON WRAPPED DIVER SCALLOPS  
DUNGENESS CRAB CAKES WITH RED PEPPER AIOLI  
GOAT CHEESES AND MANGO CHICKEN QUESADILLA  
SPANIKOPITA (PUFF PASTRY STUFFED WITH SPINACH AND FETA CHEESE)  
BEEF TENDERLOIN BOUCHEE (IN PASTRY CUP WITH BEARNAISE SAUCE)  
TENDERLOIN CARPACCIO ON CROSTINI  
BEER BATTERED FISH N CHIPS  
SLICED CHATEAUBRIAND, ROASTED RED PEPPERD AND GARLIC AIOLI ON FOCACCIA

### PLACED ITEMS

**\$165.00/PLATTER**

#### **SMOKED SALMON PLATTER**

CAPERS, RED ONIONS, HARD BOILED EGGS, DILL, CREAM CHEESE (SERVES 50-60, APPROX 2

PIECES PER PERSON)

**\$125.00/LARGE TRAY (UP TO 100 PPL)**

#### **FRESH SEASONAL FRUIT PLATTER**

**\$70.00/SMALL TRAY (UP TO 50 PPL)**

**\$175.00/LARGE TRAY (UP TO 100 PPL)**

#### **ASSORTED CHEESE, CRACKER AND FRUIT PLATTER**

**\$90.00/SMALL TRAY (UP TO 50 PPL)**

GORGONZOLA, SMOKED GOUDA, HERB GOAT CHEESE, GRUYERE, MISC CHEESES AND CRACKERS AND FRUIT

**\$140.00/LARGE TRAY (UP TO 100 PPL)**

#### **VEGETABLE PLATTER**

**\$75.00/SMALL TRAY (UP TO 50 PPL)**

BROCCOLI, CARROTS, ZUCCHINI, BELL PEPPERS, CELERY WITH RANCH DIP

**\$200/LARGE TRAY (UP TO 100 PPL)**

#### **ICED JUMBO PRAWNS**

**\$125/SMALL TRAY (UP TO 50 PPL)**

LARGE PEELED SHRIMO DISPLAYED ON CRUSHED ICE WITH A SPICY COCKTAIL SAUCE

**\$75.00/HOUR**

#### **CHOCOLATE FOUNTAIN**

MOLTEN BELGIAN MILK CHOCOLATE WITH A CHOICE OF 4 OF THE FOLLOWING: STRAWBERRIES, MARSHMELLOW, BANANAS, PUND CAKE, RICE KRISPY TREATS, PRETZELS, PINEAPPLE, OR HONEYDEW

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## 2010 BUFFET DINNER MENU

**\$35.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### ITALIAN BUFFET

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
GARLIC BREAD OR ROLLS AND BUTTER  
CHOICE OF 2 ENTREES:  
-CHICKEN FETTUCINI ALFREDO  
-LASAGNA (MEAT OR VEGETARIAN)  
-PASTA PRIMAVERA  
-CHICKEN MARSALA WITH LIGUINI  
-SEAFOOD CANNELLONI  
-CHICKEN PICATTA  
-SHRIMP SCAMPI WITH LINGUINI  
ASSORTED COOKIES OR BROWNIES  
COFFEE OR TEA

**\$40.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### MEDITERRANEAN BUFFET

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
GARLIC BREAD OR ROLLS AND BUTTER  
CHOICE OF 2 ENTREES:  
-TANDORI CHICKEN  
-SEASONED LAMB CHOPS  
-BALSAMIC MARINATED PORTOBELLO MUSHROOMS  
-GRILLED SEASONED PORK CHOPS  
-VEGETABLE PURSE (ROASTED VEGETABLES, ASIAGO CHEESE IN PUFF PASTRY)  
-PAELLA  
-STUFFED MONKFISH  
ASSORTED COOKIES OR BROWNIES  
COFFEE OR TEA

**\$42.00**

PER PERSON  
CHOICE OF 2 DRESSINGS  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### SIERRA DUO

SUMMER SALAD WITH CITRUS VINAIGRETTE, OR CAESAR SALAD, OR FIELD OFF GREENS WITH  
FRESH BAKED CORNBREAD OR ROLLS WITH WHIPPED HONEY BUTTER  
CHOICE OF 2 ENTREES:  
-SLICED TRI TIP WITH MUSHROOM DEMI GLAZE  
-HERB ROASTED CHICKEN BREAST  
-RASPBERRY BBQ BABY BACK RIBS  
-MARINATED GRILLED PORTOBELLO MUSHROOMS  
-ESPRESSO RUBBED PORK TENDERLOIN  
CORN ON THE COB  
RED JACKET POTATO SALAD  
ASSORTED COOKIES OR BROWNIES  
COFFEE OR TEA

**\$45.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)  
LEMON BUTTER

### AMERICAN FAVORITE

CAESAR SALAD, OR FIELD OFF GREENS WITH CHOICE OF 2 DRESSINGS  
SPECIALTY ARTISAN ROLLS AND WHIPPED BUTTER  
CHOICE OF 2 ENTREES:  
-TENDER ROASTED PRIME RIB WITH AU JUS AND HORSERADISH  
-PAN ROASTED CHICKEN WITH SAUTEED ARTICHOKE, MUSHROOMS, SUNDRIED TOMATOES &  
-ROSEMARY ROASTED LAMB WITH FRESH MINT SAUCE  
-JUMBO FRESH WATER PRAWNS AND PASTA PROVENCAL  
-MARINATED SEA BASS WITH A SPICY MANGO SALSA  
FRESH SAUTEED SEASONAL VEGETABLES  
OVEN ROASTED RED POTATOES OR GARLIC MASHED POTATOES  
VARIETY OF CHEESECAKES, CAKES OR PIES  
COFFEE OR TEA

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## 2010 BUFFET DINNER MENU

(CONT'D)

**\$50.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### SURF N TURF

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
SPECIALTY ARTISAN ROLLS AND WHIPPED BUTTER  
CHOICE OF 2 ENTREES:  
-GRILLED FILET MIGNON WITH BEARNAISE SAUCE  
-WILD CAUGHT GRILLED SALMON WITH HOLLANDISE SAUCE  
-CRAB STUFFED LOBSTER TAIL  
-MACADAMIA CRUSTED HALIBUT  
-BEEF WELLINGTON OR HALIBUT WELLINGTON OR ROASTED VEGETABLE WELLINGTON  
-SEARED AHI WITH MANGO SALSA, SWEET SOY AND WASABI CREAM  
-STUFFED VEGETABLE PORTOBELLO  
FRESH SAUTEED SEASONAL VEGETABLES OR ASPARAGUS  
OVEN ROASTED RED POTATOES OR GARLIC MASHED POTATOES  
VARIETY OF CHEESECAKES, CAKES OR PIES  
COFFEE OR TEA

**\$55.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### SUNSET DELIGHT BUFFET

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
SPECIALTY ARTISAN ROLLS AND WHIPPED BUTTER  
CHOICE OF 2 ENTREES:  
-GRILLED LOBSTER TAIL  
-ROASTED RACK OF SPRING LAMB WITH A OLIVE TEMPANADE  
-WILD CAUGHT STUFFED SHRIMP AND CRAB SALMON WITH A LIGHT DILL ROQUEFORT SAUCE  
-ROASTED ESPRESSO RUBBED VENISON LOIN WITH A BLACKNERRY DEMI GLAZE  
-VEGETABLE PURSE (ROASTED VEGETABLES, ASIAGO CHEESE IN PUFF PASTRY)  
-TEQUILA ROASTED LEG OF LAMB WITH A SPICY MANGO REDUCTION  
-GRILLED MEDIUM RARE DUCK BREAST WITH AN ORANGE GRAND MARNIER DEMI GLAZE  
FRESH SAUTEED SEASONAL VEGETABLES OR ASPARAGUS  
OVEN ROASTED RED POTATOES OR GARLIC MASHED POTATOES  
VARIETY OF CHEESECAKES, CAKES OR PIES  
COFFEE OR TEA

## 2010 BUFFET LUNCH MENU

AVAILABLE 11 AM TO 3 PM

**\$25.00**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### DAY AT THE BEACH

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
CORN BREAD OR ROLLS AND HONEY BUTTER  
CHOICE OF 2 ENTREES:  
-GRILLED CHICKEN BREAST WITH HONEY BBQ SAUCE  
-SIRLOIN CHEESEBURGERS WITH ALL THE FIXINS  
-ALL MEAT KOSHER HOT DOGS  
-GRILLED BALSAMIC MARINATED PORTOBELLO MUSHROOMS  
-BBQ PORK  
-GRILLED SLICED TRI TIP  
ASSORTED COOKIES OR BROWNIES  
COFFEE OR TEA

**\$29.50**

PER PERSON  
PLUS 8.75% TAX  
& 20% GRATUITY  
(TAX MAY RISE IN APRIL 2010)

### FUN IN THE SUN

FIELD OF GREENS WITH CHOICE OF TWO DRESSINGS OR HOMEMADE CAESAR SALAD  
CORN BREAD OR ROLLS AND HONEY BUTTER  
CHOICE OF 2 ENTREES:  
-CHILI RUBBED TRI TIP WITH SALSA FRESCA  
-GRILLED SHRIM SKEWERS BASTED WITH CHIPOTLE LIME BUTTER  
-FISH TACOS WITH JALAPENO REMOULADE AND CILANTRO SLAW  
-CHICKEN PICATTA WITH CAPERS, LEMON BUTTER SAUCE AND LINGUINI  
-PETITE FILET MIGNON WITH A BLUE CHEESE BUTTER  
-PAN SEARED WILD CAUGHT SALMON WITH MANGO SALSA  
CHOICE OF PAN ROASTED POTATOES, GARLIC MASHED OR BASMATI RICE  
ASSORTED COOKIES OR BROWNIES  
COFFEE OR TEA

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## 2010 PLATED DINNER MENU

**\$50.00**

PER PERSON

PLUS 8.75% TAX

& 20% GRATUITY

CROUTONS

(TAX MAY RISE IN APRIL 2010)

RASPBERRY VINAIGRETTE

CHEESE

### BANQUET DINNERS

#### INCLUDE:

CHOICE OF ONE SALAD

FRESH VEGETABLES AND STARCH

FRESHLY BAKED ARTISAN ROLLS

FRESHLY BREWED COFFEE

### SALADS:

#### CAESAR SALAD

ROMAINE LETTUCE TOSSES IN OUR HOMEMADE DRESSING WITH SHAVED PARMESAN AND

#### LAKESIDE SALAD

FRESH BABY GREENS WITH FRESH RASPBERRY, CHERRY TOMATOES, GOAT CHEESE AND

#### SUMMER SALAD

MICRO GREENS WITH ORANGES IN A CITRUS VINAIGRETTE

#### ARUGULA SALAD

WITH HEIRLOOM TOMATOES AND RED ONION

#### MEDITERRANEAN SALAD

FRESH BABY GREENS WITH TOMATO, RED ONION, CUCUMBER, KALAMATA OLIVES AND FETA

#### SEARED AHI SALAD

MICRO GREENS TOSSED IN A WASABI VINAIGRETTE AND PICKLED GINGER

### ENTREES:

#### GRILLED FILET MIGNON WITH SAUCE BEARNAISE

#### GRILLED WILD CAUGHT SALMON

#### ROSEMARY ROASTED RACK OF LAMB WITH MINT SAUCE

#### STUFFED CHICKEN WITH PROSCIUTTO AND FETA CHEESE

#### SHRIMP LINGUINI PROVENCAL

#### CHICKEN PICATTA WITH A WILD RICE MONTAGE

#### ROASTED VENISON WITH ZINFANDEL BERRY SAUCE

#### FRESH GRILLED HALIBUT (in season) WITH OLIVE TAMPONADE

#### GRILLED PORK CHOPS WITH GRANNY SMITH APPLE CHUTNEY

#### PASTA PRIMAVERA IN A LIGHT PROVENCAL SAUCE

#### MED RARE DUCK BREAST WITH A RASPBERRY PORT REDUCTION

FOR GROUPS UNDER 80, PLEASE SELECT 2 ENTRÉE CHOICES. FOR GROUPS OVER 80, HOST TO PROVIDE ENTRÉE CHOICE AND NUMBERS. COMBINATION PLATE OF 2 ENTREES \$5.00 ADDITIONAL.

**DESSERT MAY BE SELECTED OFF OUR BANQUET DESSERT MENU**

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**\$8.00**

PER PERSON

PLUS 8.75% TAX  
& 20% GRATUITY

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## DESSERTS:

**HOMEMADE STRAWBERRY SHORTCAKE WITH WHIPPED CREAM**

**WARM CHOCOLATE MOLTEN LAVA CAKE WITH RASPBERRY SAUCE**

**CRÈME BRULEE**

**CHEESECAKE VARIETY**

**FRUIT AND BERRY TART**

**CAKE OR PIE VARIETY**

**ICE CREAM (CAN BE ADDED TO ANY DESSERT FOR AN ADDITIONAL \$1.00)**

## 2010 BAR PRICES

### BEYOND THE BASICS:

SAPPHIRE BAY SANGRIA (16OZ) \$7.00/\$23.00 PITCHER  
CHAMPAGNE MIMOSA (7 OZ) \$5.00/\$20.00 CARAFE  
BLOODY MARY (16 OZ-ASIAN VODKA) \$8.00/\$24.00 PITCHER  
SAX ON THE BEACH (16OZ) \$8.00/\$24.00 PITCHER

### BEER:

MT TALLAC SUMMER BLONDE \$6.00/\$20.00 PITCHER  
CANNE D DOMESTIC \$3.50  
CANNED MICRO BREWS \$4.50

#### \*YOU MAY BRING IN YOUR FAVORITE BEER

\$300 DOMESTIC KEG  
\$350 MICRO BREW KEG

### WINE:

#### WHITES:

FERRARI CARANO FUME BLANC \$10.00 / \$38.00 BOTTLE  
CLOS DU BOIS CHARDONNAY \$10.00 / \$38.00 BOTTLE  
TOASTED HEAD CHARDONNAY \$9.50 / \$35.00 BOTTLE  
RED TREE PINOT GRIGIO \$7.00 / \$28.00 BOTTLE  
HOUSE CHARDONNAY \$5.00 / \$20.00 BOTTLE

#### REDS:

CG DIARIE ZINFANDEL \$9.50 / \$35.00 BOTTLE  
LOLONIS LADYBUG CUVÉE \$7.00 / \$28.00 BOTTLE  
FRANCIS FORD COPPOLA DIRECTORS CUT CABERNET \$12.00 / \$50.00 BOTTLE  
HOUSE MERLOT OR CABERNET \$5.00 / \$20.00 BOTTLE

#### OTHER:

BERRINGER WHITE ZINFANDEL \$6.00 / \$22.00 BOTTLE  
FREIXENET CORDON NEGRO \$6.00 / \$22.00 BOTTLE  
DOMAINE CHANDON (SPLIT) \$12.00 / \$35.00 BOTTLE

**\*WINES AND BEERS ARE SUBJECT TO CHANGE \***

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## 2010 RATES AND ADDITIONAL CHARGES

### RECEPTION FEES:

Reception Fee: Set Up, Linens, Table Preparations, Utensils, Cake Cutting	\$10.00 per person
Bartender (For events under 50 people)	\$275.00
Linen Only (A fee will be assessed when linen requested & <b>not</b> paying reception fee)	\$10.00 table
Cake Fee Only (A fee will be assessed when cake cutting requested & <b>not</b> paying reception fee)	\$2.50 per person
Outside Rentals – All rental items will be assessed at actual cost plus service charge and tax (i.e. tent, dance floor)	

### DINING PATIO MINIMUMS:

The dining patio minimum is required for the use of the restaurant during the busy summer months of July and August and on certain weekends and holidays. There are no events on 4<sup>th</sup> of July or Labor Day due to Fireworks Show. Food, beverage, Restaurant closure and event fees apply toward the minimum. Special Services, Taxes and Gratuities do not apply toward the minimum. Dining patio minimums will be charged regardless of consumption.

	<b>Friday</b>	<b>Saturday</b>
May, June 1-15, Sept 7-30	\$1000	\$2000
June 16-Sept 6	\$3000	\$5000

### RESTAURANT CLOSURE:

A one time non-refundable fee of \$1500 is assessed to reserve the restaurant during the day or evening.

Not available 4<sup>th</sup> of July or Labor Day.

Restaurant Closure is for 3 hours with a \$600 charge for each hour after 3 hours.

Late arrival to event does not extend 3 hour time limit.

### NO MINIMUMS REQUIRED FOR SUNDAY THROUGH THURSDAY EVENTS

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A 20% Service Charge will be applied to all food, beverage, fees & any services provided or contracted by the restaurant. Tax will be added to all charges. Menus, prices & banquet information are subject to change up to 30 days prior to function. While planning event please advise your contact of any disabilities, food, or beverage allergies or other requests for you or your guests.



## 2010 GENERAL POLICIES

THANK YOU FOR YOUR INQUIRY ABOUT PLANNING YOUR SPECIAL EVENT AT THE LAKESIDE BEACH GRILL. WE HAVE OUR SPECIAL EVENT MENU AND DEPENDING ON THE DAY OF YOUR EVENT, MINIMUMS WILL APPLY. PLEASE CONTACT US TO CREATE ANY MENU FOR YOUR EVENT INCLUDING ITEMS NOT LISTED ON OUR MENUS.

### **CONTRACTS:**

A CONFIRMATION LETTER AND EVENT ORDER MUST BE SIGNED UPON RECEIPT OF DEPOSIT. A REVISED, SIGNED EVENT ORDER MUST ACCOMPANY ALL CHANGES. PLEASE READ THE EVENT ORDER CONTRACT CAREFULLY. IN ADDITION TO FINAL COMPLETED EVENT ORDER/CONTRACT CONFIRMING FOOD, BEVERAGE, ATTENDANCE, RENTALS, SET UP & RATES MUST BE SIGNED 72 HOURS PRIOR TO THE EVENT. FINAL PAYMENT IS DUE AT THE CONCLUSION OF YOUR EVENT.

### **DEPOSITS:**

A 50% DEPOSIT IS REQUIRED TO BOOK AND HOLD YOUR SPECIFIC REQUESTED DATE. THE INITIAL DEPOSIT IS 100% REFUNDABLE UP TO 30 DAYS PRIOR TO EVENT DATE. AFTER WHICH ONLY 50% OF DEPOSIT IS REFUNDABLE. **THE \$1500 RESTAURANT CLOSURE DEPOSIT IS NOT REFUNDABLE.**

### **GUARANTEES:**

THE MINIMUM NUMBER OF PEOPLE ATTENDING THE FUNCTION MUST BE GUARANTEED 7 DAYS PRIOR TO EVENT. THE ACTUAL NUMBER OF ATTENDEES MAY EXCEED THE GUARANTEE NUMBER BY 5% IF NOTICE OF INCREASE IS RECEIVED BY THE BANQUET COORDINATOR NO LESS THAN 48 HOURS BEFORE THE SCHEDULED EVENT START TIME, BUT MAY NOT BE DECREASED. SHOULD THE NUMBER OF ATTENDEES EXCEED 5%, THE RESTAURANT HAS THE RIGHT TO REVISE THE EVENT ORDER/CONTRACT AS NECESSARY TO ACCOMMODATE THE GUESTS. SUCH REVISION MAY INCLUDE ADDITIONAL CHARGES PER THE NUMBER OF ATTENDEES EXCEEDING 5% IN ACCORDANCE WITH THE RATES & ADDITIONAL CHARGES.

### **FOOD & BEVERAGE:**

FOOD (WITH THE EXCEPTION OF CAKES) AND BEER MUST BE PURCHASED FROM THE RESTAURANT. WINE MAY BE BROUGHT IN AT A CORKAGE FEE OF \$15.00 A BOTTLE OR \$125.00 A CASE. MENUS & PRICES ARE SUBJECT TO CHANGE UP TO 30 DAYS PRIOR TO YOUR EVENT. BEVERAGE PRICES ARE SUBJECT TO CHANGE AT ANY TIME WITHOUT NOTICE. CHILDREN 10 AND UNDER, ATTENDING EVENTS SERVING BUFFETS WILL BE CHARGED HALF PRICE. THERE IS NO CHARGE FOR CHILDREN IN HIGH CHAIRS. BANQUET INFORMATION AND MENUS USUALLY CHANGE IN OCTOBER. SPECIAL PRICING MUST BE CONFIRMED WITH BANQUET MANAGER 30 DAYS PRIOR TO YOUR EVENT. QUOTES FOR PARTIES ARE HELD FOR 7 DAYS.

### **DAMAGE:**

THE CONTRACTED CLIENT IS RESPONSIBLE FOR THE CONDUCT OF THEIR GUESTS AND AGREE TO PAY THE RESTAURANT ANY AND ALL DAMAGES ARISING FROM THE OCCUPANCY AND USE OF THE RESTAURANT FACILITIES BY THE CLIENT, CLIENT CONTRACTORS, GUESTS & ANY PERSONS PRESENT AT THE FUNCTION. PAYMENT FOR SUCH DAMAGES SHALL BE DUE IMMEDIATELY UPON RECEIPT OF THE RESTAURANT INVOICE DETAILING REPAIR COSTS. THE RESTAURANT WILL NOT ASSUME RESPONSIBILITY FOR LOST OR DAMAGED PROPERTY LEFT IN THE RESTAURANT BEFORE, DURING OR AFTER THE EVENT. ANY DAMAGES OR INJURIES CLAIMED BY THE CONTRACTING CLIENT & / OR ATTENDEES NOT REPORTED WITHIN 72 HOURS OF THE CONCLUSION OF THE EVENT SHALL BE WAIVED BY CONTRACTING CLIENT.

### **SIGNS & DECORATIONS:**

A MINIMAL AMOUNT OF PRE-APPROVED SIGNAGE IS PERMITTED. SIGNS SHOULD BE FREE STANDING OR ON AN EASEL. NO TACKS, NAILS OR STAPLES ARE TO BE USED TO AFFIX SIGNS OR DECORATIONS. NATURAL CONFETTI, RICE, BIRDSEED AND ROSE PETALS ARE ALLOWED.

### **PERFORMANCE:**

IN THE EVENT THAT THE RESTAURANT CANNOT PERFORM ACCORDING TO THE CONTRACT SIGNED DUE TO CIRCUMSTANCES BEYOND ITS CONTROL OR OTHER ACTS OF GOD ALL DEPOSITS OR MONIES PAID WILL BE APPLIED TO A FUTURE DATE AGREED UPON BY THE RESTAURANT & CLIENT NOT TO EXCEED ONE YEAR OF THE ORIGINAL DATE. IN THE EVENT THE CUSTOMER CANNOT PERFORM ACCORDING TO THE SIGNED CONTRACT FOR ANY REASON ALL DEPOSITS & MONIES PAID WILL BE KEPT BY THE RESTAURANT ACCORDING TO THE DAMAGE PROVISION LISTED ABOVE.

### **DISCLOSURES:**

- THE LAKESIDE BEACH GRILL IS AN ALL OUTDOOR RESTAURANT AND IS SUSCEPTABLE TO WEATHER CONDITIONS
- THERE IS NO FIXED LIGHTING – CANDLES, TORCHES AND TEA LIGHTS ARE USED
- ANIMALS AND INSECTS ARE A PART OF NATURE AND DO MAKE THEIR WAY INTO THE BEACH GRILL AT TIMES