



2012 BUFFET OR FAMILY STYLE BRUNCH MENU

SERVED BETWEEN 9AM AND 2PM

\$28.50

PER PERSON

PLUS 7.75% TAX
& 20% GRATUITY

(TAX MAY RISE IN APRIL 2012)

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



2012 BASIC BUFFET OR FAMILY STYLE BRUNCH MENU

SERVED BETWEEN 9AM AND 2PM

\$20.50

PER PERSON

PLUS 7.75% TAX
& 20% GRATUITY

(TAX MAY RISE IN APRIL 2012)

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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2012 HORS D'OEUVRES SELECTION

\$4.50

PER PERSON-3 CHOICES MAX
PLUS 7.75% TAX
& 20% GRATUITY

(TAX MAY RISE IN APRIL 2012)

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 DEVILED 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, MARSHMALLOW, BANANAS, PUND CAKE, RICE KRISPY TREATS, PINEAPPLE, OR HONEYDEW



2012 BUFFET OR FAMILY STYLE DINNER MENU

\$35.00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
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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 LINGUINI
-SEAFOOD CANNELLONI
-CHICKEN PICATTA
-SHRIMP SCAMPI WITH LINGUINI
ASSORTED COOKIES OR BROWNIES
COFFEE OR TEA

\$40.00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

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

\$45.00

PER PERSON
PLUS 7.75% TAX

& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

SIERRA DUO

SUMMER SALAD WITH CITRUS VINAIGRETTE, OR CAESAR SALAD, OR FIELD OF GREENS WITH CHOICE OF 2 DRESSINGS
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

RESTAURANT
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2012 BUFFET DINNER MENU (cont'd)

\$47.00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
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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, SUN-DRIED TOMATOES & LEMON PICATTA SAUCE
-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

\$55 .00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

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

\$60.00

PER PERSON
PLUS 2.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

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 BLACKBERRY 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

RESTAURANT
530-544-4050

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2012 BUFFET OR FAMILY STYLE LUNCH MENU

\$30.00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

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

\$38.50

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2012)

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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2012 PLATED DINNER MENU

\$50.00

PER PERSON
PLUS 7.75% TAX
& 20% GRATUITY
(TAX MAY RISE IN APRIL 2011)

SALADS:

CAESAR SALAD

ROMAINE LETTUCE TOSSES IN OUR HOMEMADE DRESSING WITH SHAVED PARMESAN

LAKESIDE SALAD

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

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

BANQUET DINNERS

INCLUDE:

CHOICE OF ONE SALAD
FRESH VEGETABLES AND STARCH
FRESHLY BAKED ARTISAN ROLLS
FRESHLY BREWED COFFEE

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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2012 DESSERT MENU

\$8.00

PER PERSON

PLUS 7.75% 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)

2012 BAR PRICES

The soon to be famous "SAXY HORN"

A delicious blend of vodka and two fruit smoothie flavors and topped with pomegranate liqueur
9.00 glass/27.00 pitcher

Sapphire Bay Sangria Rosa	7.00 glass	24.00 Pitcher	Bloody Mary	7.00 glass	24.00 Pitcher
Champagne Mimosa	6.00 glass	23.00 Carafe	Pom Royale	7.00 glass	27.00 Carafe
Tequila Sunrise	7.00 glass	24.00 Pitcher	Red Beer	7.00 glass	24.00 Pitcher
Raging Sunset	7.00 glass	23.00 Pitcher			

Beers:

On Tap-	16 oz glass	7.00	Pitcher	24.00
Bud Light Can or Michelob Ultra		\$4.00	Corona Can	\$5.00 can

Wines: (Local from El Dorado, Amador, Lodi, and Nevada County)(SUBJECT TO CHANGE)

	Glass	Bottle
Bliss Zinfandel '07 (Mendocino)	8.00	32.00
Scott Harvey Barbera '07(Amador)	10.00	40.00
TooGood Winery Foreplay '07(Fairplay-El Do)	9.00	36.00
Bliss Cabernet Sauvignon '07 (Mendocino)	8.00	32.00
Six Sigma Sauvignon Blanc-Organic	9.00	36.00
Cartlidge & Brown Chardonnay (Amador)	9.00	40.00
Cecchetti Red Tree Pinot Grigio '08 (Lake)	6.00	26.00
Beringer White Zinfandel	5.00	22.00
Domaine Chandon		12.00 split
House Cabernet, Merlot, Chardonnay, Chablis or Sparkling Wine	5.00	20.00
Wine of the Week	6.00	26.00

*WINES AND BEERS ARE SUBJECT TO CHANGE *



2012 RATES AND ADDITIONAL CHARGES

RECEPTION FEES:

Reception Fee:

Set Up, Linens, Table Preparations, Utensils, Cake Cutting, Decorating \$10.00 per person

Bartender (For events under 50 people)

\$275.00

Linen Only

(A fee will be assessed when linen requested & **not** paying reception fee)

\$10.00 table

Cake Fee Only (A fee will be assessed when cake cutting requested & **not** 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 4th 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.

	Friday	Saturday
May, June 1–15, Sept 7–30	\$1000	\$2000
June 16–Sept 6	\$2000	\$4000

RESTAURANT CLOSURE:

A one time non-refundable fee of \$2000 is assessed to reserve the restaurant during the day or evening.

Not available 4th 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

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.



2012 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 180 DAYS PRIOR TO EVENT DATE, THEN 50% OF DEPOSIT IS REFUNDABLE BETWEEN 91 AND 179 DAYS. 90 DAYS AND UNDER THERE IS NO REFUND. **THE \$2000 RESTAURANT CLOSURE DEPOSIT IS NOT REFUNDABLE-WHICH 50% IS INCLUDED IN DEPOSIT.**

GUARANTEES:

THE MINIMUM NUMBER OF PEOPLE ATTENDING THE FUNCTION MUST BE GUARANTEED 14 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 WINE 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, BISTRO AND TEA LIGHTS ARE USED
- ANIMALS AND INSECTS ARE A PART OF NATURE AND DO MAKE THEIR WAY INTO THE BEACH GRILL AT TIMES