



Check availability for the date you desire and the room that will accommodate the number of guests you expect. The room decision can be impacted by whether or not your event will have music. A ten day courteous hold can be placed on the room that will fit your needs 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 the 10 day courteous 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 the 10 day hold.)* As soon as you are absolutely confident that the date will work for you, you will then need to make the minimum deposit on the room. This deposit is non-refundable so don't make your deposit unless you are 100% certain the date will work.



One month prior to your event (30 days) you will need to finalize your menu and make a 50% deposit for your event. The 50% deposit will be less the amount of your initial deposit to hold the room.



10 days prior to your event you will need to make all the final arrangements such as set-up, linen color, and any special instructions. At this time you will need to pay the entire balance due for the event. After all this is done, you can relax for the next 10 days because Geezers will take care of everything!

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.
- Saturdays are really good from 7:00 am till 3:00 pm, but Sundays are never a good time given our fabulous Sunday Brunch...which by the way, is a great time to "Host" a banquet.

HI THERE!

THANK YOU
for choosing
Geezers for your
next special event!
We are thrilled to
partner with you
to make this a
successful one for
you and your
guests!

Attached you will
find many options in
buffets and plated
meals....booking a
banquet with us is
as easy as
1, 2, 3...

Click the link below to
shoot Kim an email
and book your next
event today!

Kim@thegeezer.com
www.thegeezer.com

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**We have three great options
to accomodate any size party!**

The Green

- Minimum of 75 guests for menu items **OR** Minimum purchase of \$1,250 of Appetizers*
- Seats from 75 to 102 (75 with preset dance floor).
- With "The Patio" added you can seat up to 165. In this configuration, the minimum purchase is 125 menu items, or \$2,050 of Appetizers*
- **DEPOSIT REQUIREMENTS:** \$500 for just the green, \$750 for the green & the patio. (In June and December these amounts are doubled to \$1,000 and \$1,500 respectively.)
All deposits are non-refundable & non-transferable

The Patio

- Minimum of 50 people for Menu items **OR** Minimum purchase of \$800 of Appetizers*
- Seats from 50 – 65 (55 with preset dance floor)
- **DEPOSIT:** \$250 & \$100 Refundable Damage Deposit (\$500 in June & December)
All deposits are non-refundable & non-transferable

The Brewery

- Minimum of 25 people for Menu items **OR** Minimum purchase of \$425 of Appetizers*
- Seats from 25 – 50
- No Entertainment allowed in The Brewery
- **DEPOSIT:** \$100 (\$200 in June & December)
All deposits are non-refundable & non-transferable

Smaller Gathering?

- For groups of less than 25 we have great "semi-Private" options in the restaurant.

You have the 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 book a room*)
- At the time of menu selection, you need to pay 50% of the remaining balance on your function.
- 100% payment is required 10 days before your event. This way you can relax and be confident that everything is taken care of to make your event awesome!
- **AND ONE MORE TIME (just for good measure)...ALL DEPOSITS ARE NON-REFUNDABLE AND NON TRANSFERABLE.**



appetizers



Pricing for 50 pieces unless otherwise noted

- **Sautéed Mushrooms - 40**
In garlic butter
- **Mini –Quiche - 45**
Available seafood, vegetable or ham, bacon & sausage
- **Hot Wings - 85**
In “geezer weezer” sauce, also available wasabi style
- **Naked Wings - 65**
Available hot, bbq or wasabi style
- **Meatballs - 42.5**
Available Swedish style, BBQ or marinara
- **Seafood Mushrooms - 65**
Jumbo caps stuffed with seafood
- **Armadillo Eggs - 63**
Cheese stuffed jalapeños served with ranch
- **Mozzarella Cheese Sticks - 49.5**
Deep fried mozzarella served with marinara sauce
- **Fried Zucchini - 42.5**
Served with ranch dressing
- **Sliders - 120**
- **Carving Station – 12.5 (Price per pound)**
Roast beef – 10lb minimum Turkey – 5 lb minimum
Served with sandwich rolls & condiments



*Parties available during Happy Hour
in our brewery or patio only*

- **Plan #1 - \$160 (up to 15 people)**
Eight 9 inch round pizzas, 50 naked hot wings, chips & salsa
- **Plan #2 - \$250 (up to 25 people)**
Twelve 9 inch round pizzas, 50 naked hot wings, chips & salsa, vegetables & dip
- **Plan #3 - \$450 (up to 50 people)**
Twenty 9 inch round pizzas, 100 naked hot wings, chips & salsa, vegetables & dip, fruit, cheese & cracker platter

Serves approximately 25 unless otherwise noted

- **Chips & Salsa - 25**
- **Vegetables & Dip (Ranch or Hummus) - 50**
- **Fruit Platter - 60**
- **Cheese & Crackers - 60**
- **Fruit, Cheese, & Crackers - 95**
- **Smoked Salmon - 40 (Price per pound)**
- **Jumbo Shrimp on Ice - 20 (Price per dozen)**
- **Finger Sandwiches - 50**
- **Large Caesar Salad - 65**
- **Fresh Strawberries - 75 (in season only)**
Served with liqueur flavored whipped cream
- **Dessert Platter - 34**
1 dozen each: chocolate chip cookies, oatmeal raisin cookies & mini pan brownies



- **Cheese - 7**
4 cheeses, tomatoes & peppers
- **Sausage - 8.5**
Peppers & red onion
- **Pepperoni - 8.5**
- **Vegetarian - 8**
Broccoli, onion, mushrooms, carrots, olives, tomato & peppers
- **BBQ Chicken - 9**
With tomato, flame roasted peppers & onion
- **Thai Chicken - 9**
Roasted peanut sauce with soy & garlic, carrots, onions, sesame seeds, & three cheeses
- **Goat Cheese - 10**
Three cheeses, sliced roma tomato & goat cheese
- **Meat - Meat - 9.5**
For the meat lover! Italian sausage, pepperoni, chopped ham, bacon & chopped meatballs



breakfast buffets

Minimum 25 guests - served before 11 am

Continental - 9 per person

Juice, fresh fruit, muffins, croissants, bagels, cream cheese, coffee & tea

Add Yogurt - 2

Add Quiche Lorraine - 4 each

Americana - 14 per person

Juice, fresh fruit, mini- muffins, scrambled eggs, chefs potatoes, choice of ham, bacon or sausage, coffee & tea

Mimosa Makins Bar add 6 per person

Create you own Mimosa or Hibiscus! For every 10 of your guests we will provide 3 bottles of champagne, fresh seasonal berries, orange juice and cranberry juice. Minimum number of guests for set-up is 25. Additional bottles of champagne can be purchased at \$12. Available only for guests over the age of 21.

lunch and dinner buffets

Includes beverage and dessert. Minimum 25 guests.

Sandwich Buffet 17 per person (Available until 3:30 pm only)

Caesar Salad, Fresh Fruit, Pasta Salad, Assorted Cheeses, Sliced Smoked Turkey, Cure 81 Ham, Lean Roast Beef and Salami, Condiments, Assorted Sandwich Rolls

Polynesian Buffet 19 per person

Mixed Greens with poppyseed dressing, Fresh Fruit, Rice Pilaf, Teriyaki Chicken Breast with pineapple garnish, Baby Back Ribs, Bruschetta Bread

Mexican Buffet 19 per person

Fresh Fruit, Mexican Caesar, Corn & Flour Tortillas, Salsa, Guacamole, Sour Cream, Mexican Rice, Refried Beans, Chicken Fajitas, Carne Asada

BBQ Lovers 19 per person

BBQ Baby Back Ribs, BBQ Chicken, Potato Salad, Fruit Salad, Baked Beans, Mixed-Greens with ranch dressing, Bruschetta Bread

Tri-Tip Buffet 20 per person

Mixed Greens with ranch dressing, Grilled Marinated Tri-Tip, Baked Beans and Mashed Potatoes, Roasted Corn & Peppers, Fresh Fruit, Bruschetta Bread

carving board buffets

Minimum of 25 guests - \$22 per person

- Caesar Salad and Hot Sourdough Bread
- Turkey Breast or Ham with Cranberry Relish
- Roast Beef with Horse Radish (add \$2)
- 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 a carving station of Turkey, Ham or Roast Beef - \$6.00 per person
Add a carving station of Prime Rib - \$8.00 per person



Ensalata, Pasta and Pizza Pie Buffets

Minimum 25 guests

Includes caesar salad, bruschetta bread, beverage & dessert

Salad & Pasta Buffet 18

Salad, Pasta & Pizza Buffet 19

{ Pastas } (Choose any 3)

- **Grilled Chicken Pesto Prima Vera** Chicken Breast, pesto and olive oil, artichoke hearts, roasted yellow & red tomatoes, spinach, broccoli (for an extra kick order blackened)
- **Bow Tie Alfredo with Chicken & Mushroom** Creamy alfredo sauce, chicken breast chunks, mushrooms
- **Lemon Chicken Bowtie** Marinated lemon chicken breast atop bowtie pasta, cream sauce, peppers, fresh spinach, green onion garnish
- **Blackened Chicken Pasta Santa Fe** Blackened chicken breast atop wheel pasta, southwest sauce, peppers, cilantro, cornbread timbale
- **Chicken Lasagna** Chicken, tomato sauce with a touch of cream, peppers, mushrooms, green onion garnish (available southwest style)
- **Southwest Chicken & Pasta** Chicken breast, southwest cream sauce, peppers, cilantro, cornbread timbale, olives
- **Chicken Picatta Bowtie** Chicken, creamy white wine sauce, hint of lemon, capers, peppers, mushrooms, green onion garnish
- **Pasta Carbonara** Bowtie pasta, cream sauce, ham, bacon, sausage
- **Southwest Pasta Carbonara** Pasta wheels, southwest cream sauce, ham, bacon, sausage, timbale
- **Bowtie with Roma Tomatoes** Tomato sauce, garlic, fresh basil, green onion garnish
- **Southwest Pasta & Roma Tomatoes** Pasta wheels, southwest cream sauce, mushrooms, peppers, timbale, cilantro
- **Cheese Ravioli** Available with tomato sauce, meat sauce or cream sauce
- **Bowtie Cheese Lasagna** Tomato sauce with a touch of cream, peppers, green onion garnish (available southwest style)
- **Vegetable Lasagna** Cream sauce with rough mustard, fresh broccoli, carrots, mushrooms, green onion garnish (available Southwest style)
- **Bowtie Alfredo**
- **Penne Pasta Prima Vera** Pesto cream or pesto and olive oil
- **Shrimp Lasagna** Tomato sauce with a touch of cream, sweet cold water shrimp, peppers, mushrooms, green onion garnish (available southwest style)
- **Southwest Shrimp & Pasta Wheels** Southwest cream sauce, sweet cold water shrimp, peppers, cilantro, timbale

{ Pizza }

- **Cheese Pizza** Provolone, mozzarella, white cheddar, tomatoes and peppers
- **Pepperoni Pizza** Tomato sauce, three cheeses and pepperoni
- **Sausage Pizza** Tomato sauce, sweet Italian sausage, tomatoes, peppers and red onions
- **Pizza Meat Meat** For the meat lover. Italian sausage, pepperoni, chopped ham, bacon and chopped meatballs
- **Thai Chicken Pizza** Roasted peanut sauce with soy and garlic, chicken, carrots, onions, sesame seeds & 3 cheeses
- **BBQ Chicken Pizza** BBQ sauce, marinated chicken, fresh tomatoes, flame roasted peppers and onions
- **Vegetarian Pizza** Tomato sauce, cheese, tomatoes, carrots, mushrooms, olives, broccoli, peppers and onions
- **Goat Cheese Pizza** Three cheeses, sliced roma tomatoes and goat cheese



masters buffet

Minimum 50 guests
Includes bruschetta bread, beverage & dessert



The "Twosome" Choose 2 entrées with 6 sides



The "Foursome" Choose 4 entrées with 6 sides

{ Entrées }

- Cheese Lasagna (tomato or meat sauce)
- Chicken Lasagna
- Shrimp Lasagna
- Vegetable Lasagna
- Pesto Chicken Pasta Prima Vera
- Blackened Chicken & Pasta Santa Fe
- Lemon Chicken Bowties
- Pasta Carbonara
- Italian Sausage & Peppers
- Chicken in Mushroom & Sherry Sauce
- Chicken Parmigiana
- Teriyaki Chicken
- Roasted Chicken
- BBQ Chicken
- BBQ Ribs
- Cheese Enchiladas
- Chicken Fajitas with Tortillas
- Carnitas with Tortillas
- Carne Asada with Tortillas

{ Sides }

- Cranberry Walnut Salad
- Caesar Salad
- Chinese Salad
- Rainbow Rotini Pasta Salad
- Fruit Display
- Potato Salad
- Krab Salad
- Shrimp Salad
- Rice Pilaf
- Cucumber & Roma Tomato Salad
- Sautéed Vegetable Medley
- Mexican Rice
- Mashed Potatoes with Gravy
- Herb-Roasted Potatoes
- Baked Beans
- Refried Beans
- Roasted Corn & Peppers

Add a carving station of Turkey, Ham or Roast Beef - \$6 per person
Add a carving station of Prime Rib - \$8 per person



plated sandwiches

Served until 3:30 pm | Includes beverage & dessert

Served with your choice of one side: Caesar salad, pasta salad, fresh fruit, french fries

16 PER PERSON

- Geezer Grinder
- Breast of Chicken
- Turkey Meatloaf
- Smoked Turkey
- BLT Breast of Chicken
- Blackened Chicken
- Turkey Club
- Southwest Smoked Turkey
- Tuna Salad
- Cure 81 Ham
- Lean Roast Beef

plated salads

Served until 3:30 pm | Served with bruschetta bread, beverage & dessert

19 PER PERSON

- Caesar Salad
- Chicken Caesar Salad
- Chinese Chicken Salad
- Kitchen Sink Salad
- Cobb Salad
- Chicken & Glazed Walnut Salad
- Greek Salad
- Santa Fe Chicken Salad
- Kale Salad with Chicken

plated pastas

Served with caesar salad, bruschetta bread, beverage & dessert

19 PER PERSON

- **Bowties with Roma Tomatoes** Garlic, fresh basil
- **Fettuccini Alfredo** Thin fettuccini with creamy alfredo sauce
- **Vegetable Lasagna** Cream sauce with a touch of rough mustard, broccoli, carrots (available southwest style)
- **Bowtie Cheese Lasagna** Touch of cream, peppers (available southwest style)
- **Penne Prima Vera** With pesto cream sauce or pesto & olive oil
- **Southwest Pasta with Roma Tomatoes** Pasta wheels, southwest cream sauce, mushrooms, peppers, cornbread timbale, cilantro



20 PER PERSON

- **Grilled Chicken Pesto Primavera** Pesto and olive oil, artichoke hearts, roasted yellow and red tomatoes, spinach, broccoli
- **Chicken Picatta Bowties** Lemony cream sauce, mushrooms, capers
- **Santa Fe Chicken and Pasta** Southwest sauce, peppers, olives, mushrooms, cilantro, timbale
- **Lemon Chicken Bowties** Marinated lemon chicken breast atop bowtie pasta, cream sauce, peppers, fresh spinach, green onion garnish
- **Blackened Chicken Pasta Santa Fe** Blackened chicken breast atop wheel pasta, southwest sauce, peppers, cilantro, cornbread timbale
- **Pasta Carbonara** Cream sauce, ham, bacon, sausage (available southwest style)
- **Chicken and Mushroom Fettuccini** Creamy alfredo sauce, chicken breast chunks, mushrooms
- **Shrimp Lasagna** Creamy tomato sauce, sweet bay shrimp, peppers, mushrooms (available southwest style)
- **Chicken Lasagna** Creamy tomato sauce, chicken, peppers, mushrooms (available southwest style)
- **Clam Linguini** With your choice of cream sauce or broth
- **Southwest Shrimp and Pasta** Southwest sauce, wheel pasta, sweet cold water shrimp, peppers, cilantro, cornbread timbale
- **Jumbo Cheese Ravioli** With choice of tomato sauce, cream sauce, or meat sauce
- **Spaghetti with Meatsauce** Ground Italian sausage, peppers
- **Spaghetti with Meatballs** Meatballs, peppers



plated entrees

Served with caesar salad, bruschetta bread, sautéed vegetables, beverage & dessert

Choose one of the following starches:

Bowties with Roma Tomatoes
Bowtie Alfredo
Herb-Roasted Potatoes
Rice Pilaf
Red Skinned Mashed Potatoes

24 PER
PERSON

- Grilled Lemon Chicken Breasts Lemon marinated chicken breasts. Available blackened.
- Brown Sugar Chops Two center cut chops with baked apples
- Chicken Parmigiana Boneless breast with Italian seasoning and fresh parmesan
- Chicken in Mushroom Sherry Sauce Chicken breast covered in a creamy sherry sauce
- Chicken California Topped with tomato, avocado, pepper jack cheese
- Stuffed Chicken Breast Stuffed with cheese and spinach, wrapped in puff pastry, drizzled with a creamy sauce

26 PER
PERSON

- Mahi Mahi Choice of grilled or blackened
- Salmon Choice of grilled or blackened or bourbon molasses
- Boneless Short Ribs Atop a mound of garlic mashed potatoes, no starch choice
- Sliced Roast Beef **

36 PER
PERSON

- Filet Mignon Topped with garlic butter, mushrooms, bleu cheese crumbles
- Prime Rib Au Jus **

38 PER
PERSON

- Petite Filet Combination with any Chicken Entrée

57 PER
PERSON

- Petite Filet Combination** with choice of Jumbo Shrimp or Petite Lobster Tail

****Pre-Order Items Only**



desserts

{ Included in meal price }

- **Fruit Crisps** Fruit baked with streusel topping served a la mode. Choice of apple or berry.
- **Chocolate Mousse** With chocolate chip cookie garnish
- **Vanilla Bean Ice Cream** With chocolate chip cookie garnish
- **Bundt Bobbets** Mini-bundt cakes with warm fruit topping served a la mode. Choice of apple or berry
- **Assorted Cookies** Chocolate chip/oatmeal raisin/mini brownies. Plated 1 dozen per table of 6 **OR** on your buffet.

{ Up-charge Desserts (all listed prices are per person) }

- **Cheesecake** Plain, cherry or strawberry (in season) - 2
- **Carrot Cake** - 2
- **Brownie Sundae** Heated pan brownie, hot fudge, ice cream, topped with whipped cream - 1.5
- **Dessert Bar** Available on buffets only, our chef's favorites on display for your guests to choose from - 4
- **Ice Cream Sundae Bar** Vanilla bean ice cream, fresh baked waffle bowls, a wide assortment of fun toppings - 7.5

wine list

Geezers proudly features these fine varietal wines for \$14 each

Cabernet Sauvignon | Merlot | Chardonnay | White Zinfandel

{ Red Wine }

Merlot (Rodney Strong) - \$19

Pinot Noir (Mark West) - \$23

Cabernet Sauvignon (10 Span)- \$18

Chianti (Querceto, Italy) - \$18

{ White Wine }

Chardonnay (Chateau St. Michelle) - \$30

Riesling (Pacific Rim) - \$18

Sauvignon Blanc (Matua - New Zealand) - \$24

{ Sparkling Wine }

J. Roget (Extra dry, California) - \$12

Martinellis Cider \$6

Domaine St. Michelle (Washington) - \$15

included extras

If minimums are met, confer with a banquet manager to receive the minimum requirements:

- White tablecloths
Linen not included in appetizers parties
- Colored Napkins *Subject to availability.*
Linen not included in appetizers parties
- Cake Cutting *In lieu of included dessert*
- Registration Table, Cake Table
- Head table with Skirting
- Podium and Microphone, Projection Screen
- American Flag
- DVD/LAPTOP/ACCESS with Flat Panel Monitors available in all areas
- Wireless Internet available in all areas
- Commemorative Menu
On parties of less than 40 guests

additional services

- White linen tablecloths - \$6 each
Appetizers parties
- Linen Napkins \$.75 each
Appetizers parties only
- Balloons - \$.75 per balloon
- Beverage Service - \$3 per person
Appetizers parties
- Cake Cutting - \$.50 per person
Appetizers parties
- Corkage Fee - \$10 per 750 ml Bottle
- Bar Set-Up Fee - \$100
\$250 minimum alcohol purchase required, service available in The Green only



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.

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

____ / ____ / ____
Date

Entertainer

____ / ____ / ____
Date



BANQUET DEPOSIT CONTRACT

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:

- Minimum of 75 **Adults** for **Menu** items **or**
- Minimum purchase of **\$1,250.00 of Appetizers***

The Patio:

- Minimum of 50 **Adults** for **Menu** items **or**
- Minimum purchase of **\$800.00 of Appetizers***

The Brewery:

- Minimum of 25 **Adults** for **Menu** items **or**
- Minimum purchase of **\$425.00 of Appetizers***

The Green & The Patio:

- Minimum of 125 **Adults** for **Menu** items **or**
- Minimum purchase of **\$2,050.00 of Appetizers***

All amounts are in addition to an 18% 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: _____



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 taper 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 18% 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 four (4) hour maximum for daytime events and a five (5) hour maximum for evening events. If your event exceeds this time limit, additional charges will be imposed. Server rate is \$25.00 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



Kim Malavenda
Restaurant Manager, Banquet Sales

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