

RESERVATIONS AND DEPOSITS

Receipt of a signed contract and deposit will secure the date(s). A deposit is required to confirm your reservation in the amount of \$200.00 (Cliff Side), \$200.00 (Cliff Hanger Room) or \$1000.00 for weddings. The deposit is refundable up to three (3) days after the initial reservation and will be deducted from the balance due at the conclusion of the event. Your deposit is non-refundable if event is canceled.

GUARANTEE, MINIMUMS, PAYMENTS AND MENUS

A guaranteed minimum head count and entrée choice if applicable is required one week prior to your event date (3 weeks for weddings). Final billing will be based on this number or the actual number of guests that attend the function, whichever is greater. Any special arrangements made through the Cliff House's (i.e. audio-visual equipment, specialty cakes, floral arrangements, etc) must be paid for in full 48 hours prior to the event (3 weeks for weddings). Payment is nonrefundable and contracted service cannot be canceled. Final payment is required 48 hours prior to the event (3 weeks for weddings) unless approved prior to the event in writing. Any catering that cannot be completed due to act of God shall still be charged 100% of total bill. The Cliff House is not responsible for loss or damage to any property brought into or left in the restaurant by an organization or its guests. **NO CANDLES, CONFETTI OR GLITTER ALLOWED**, a \$250.00 cleanup fee will be assessed if they are used.

Menu selections should be confirmed one week prior to your event date (3 weeks for weddings). No food or beverage may be consumed in the restaurant other than provided by the Cliff House or a licensed bakery. Due to health code regulations, food may not be removed from the facility. Buffet selections are not "All You Can Eat" additional charges may occur for additional food preparations. No beer, wine or alcohol may be removed from the event space. The complete final bill is subject to 18% automatic gratuity (77% of this is retained by the staff that served you) and applicable sales tax. All payments will be on one final bill, separate checks and payments are not permitted unless approved in writing ahead of time. Checks not accepted without prior written approval.

ROOM CHARGE & SERVICE CHARGES:

Outside Dessert Plating \$2.00 per guest Non Hosted Bar \$100.00 Ceremony \$300.00
5% service charge for setup, cleanup, and staffing 100% of this service charge is retained by the Cliff House.

FOOD AND BEVERAGE MINIMUMS:

Minimums include food and hosted beverages, any shortages will result in an additional room fee to equal up to the minimum. Room charges and services fees do not go towards the food and beverage minimums. Room rentals are for a maximum of 4 hours including setup, any additional hours will be charge \$125.00 per hour.

Call banquet department for special room pricing. Double minimums and deposit if both rooms are reserved.

Cliff Side Room or Cliff Hanger Room

Seating up to 45 guests
Friday & Saturday Evenings \$1000
Sunday – Thursday \$800
Monday – Friday Luncheon \$700

December

Seating up to 45 guests
Friday & Saturday Evenings \$1500
Sunday – Thursday Evenings \$1000
Monday – Friday Luncheon \$700

NON PAYMENT

Under Washington Law, any person who willfully obtains food or beverage at a restaurant without paying, with intent to defraud the proprietor, is guilty of a crime. In the event of non-payment, the Cliff House's will enforce its full legal remedies in accordance with applicable laws.

Name: _____

Mailing Address: _____

Phone Numbers: _____

A signature below indicates that you have read and agree to the terms of this agreement as outlines in the pages above.

Signature: _____ Date: _____

Room Reserved: _____

Event Date, Time & Estimated Number of Guests: _____

Cliff House Restaurant

6300 Marine View Drive * Tacoma *cliffhousetacoma@gmail.com
253-927-0400

The Cliff House can accommodate any type of event from formal dinner parties to casual cocktail receptions. We feature a variety of affordable menu packages or we can custom design a menu for your special event. We have a semi private room seating up to 50 guests, a room seating up to 14, and a private area seating up to 250 guests. Each banquet facility boasts amazing view of Commencement Bay and Mt. Rainier.

Hors d' Oeuvres

Trays starting at 20 guests

- Crab & Artichoke Dip-Crostini \$150
- Thai Peanut Chicken Sauté \$100
- Beef Tenderloin Sautee \$150
- Mushroom, Onion, Gorgonzola, Bruschetta \$100
- Sweet Thai Chili Prawns \$125
- Fresh Vegetable Crudité-Ranch \$85
- Wasabi & Ginger Seared Tuna \$150
- Assorted Cheese and Crackers \$100
- Italian Meat and Cheese Platter \$125
- Tomato, mozzarella & basil \$100
- Hummus with Flat Bread \$75
- Fruit Platter \$100
- Tomato, Olive, Basil Bruschetta \$85
- Crab Cakes \$150
- Fried Calamari & Aioli \$100
- Sausage Stuffed Mushrooms \$100
- Mini Meatballs \$75
- Shrimp Cocktail \$150
- Assorted Dessert Buffet \$150
(lemoncello cake, chocolate decadent cake, chef's choice cheesecake)
- Champagne Toast \$4 per person
- Sodas, coffee, or iced tea \$3.99 per person

Cascade Buffet Selection

\$33.99 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (cream sauce, peas, smoked ham)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Sautéed Green Beans

Choose One Entree:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Chicken Cacciatore (*green peppers, mushrooms, onions, plum tomato sauce*)
- Balsamic Glazed Pork Loin with Gorgonzola
- Herb Crusted Cod
- Chicken Carciofini (Artichokes, capers, white wine sauce)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.99 per person

-Assorted Dessert Buffet \$7.50 a guest

(*lemoncello cake, chocolate decadent cake, chef's choice cheesecake*)

Rainier Buffet Selection

\$39.99 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (cream sauce, peas, smoked ham)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Sautéed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Dijon Herb Crusted Pork Loin
- Salmon Beurre Blanc
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.99 per person

-Assorted Dessert Buffet \$7.50 a guest

(*lemoncello cake, chocolate decadent cake, chef's choice cheesecake*)

Olympic Buffet Selection

\$44.99 per person

(20 person minimum)

Choose Two Salads:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Spinach Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Bowtie Panna (cream sauce, peas, smoked ham)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Sautéed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Herb Crusted Cod
- Balsamic Soy Glazed Pork with Gorgonzola
- Salmon Beurre Blanc
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

Choose One Carving Station:

Ham * Roasted Turkey Breast * Roasted Sirloin Top Roast (add \$7/person)

Prime Rib or New York Roast (add \$10/person) * Beef Tenderloin (\$15 / person)

“Buffets Include Bread & Butter”

Sodas, coffee, or iced tea \$3.99 per person

-Assorted Dessert Buffet \$7.50 a guest

(*lemoncello cake, chocolate decadent cake, chef's choice cheesecake*)