

Cliff House Banquets Fall 2022 (Valid until 3/2023)

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 \$500.00 per 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 two weeks 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. Payment is nonrefundable and contracted service cannot be canceled. Final payment is required 2 weeks 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 two weeks 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 event space. 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 20% 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. Menu prices subject to change. Checks not accepted.

ROOM CHARGE & SERVICE CHARGES:

Outside Dessert Plating \$3.00 per guest Non Hosted Bar \$150.00 Ceremony \$300.00
Table rearrangements \$100.00 for semi private, \$200.00 entire upstairs or downstairs area.
5% service charge for setup, cleanup, and staffing 100% of this service charge is retained by the Cliff House.

FOOD AND BEVERAGE MINIMUMS:

See next page for minimums. Room rentals are for a maximum of 4 hours including setup, any additional hours will be charge \$200.00 per hour.

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 Number: _____

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: _____

Food and Beverage Minimums:

Minimums are before service charges, gratuities and taxes. All hosted food and beverage does go towards this minimum. These minimums are not in addition to food and beverage purchases.

Cliff Side Room (semi private) seating up to 32 guests
Sunday to Thursday \$1500 / \$2000.00 (December)
Friday and Saturday \$2500 / \$3000.00 (December)

Downstairs Lounge Side (semi private) seating up to 40 guests
Sunday to Thursday \$2000 / \$2500 (December)
Friday and Saturday \$3000 / \$3500 (December)

Entire Downstairs seating up to 80 guests
Sunday to Thursday \$3500 / \$4000 (December)
Friday and Saturday \$4500 / \$5500 (December)

Upstairs seating (semi private) up to 50 guests
Sunday to Thursday \$2000 / \$2500 (December)
Friday and Saturday \$2500 / \$3000 (December)

Entire Upstairs seating holds up to 90 guests
Sunday to Thursday \$4000 / \$5000 (December)
Friday and Saturday \$6500 / \$7500 (December)

Cascade Room seating up to 14 guests
\$400 minimum / \$500 (December)

Call 253-927-0400 ext 3 for luncheon minimums

Cliff House Restaurant

6300 Marine View Drive * Tacoma * cliffhousetacoma@gmail.com
253-970-4565

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

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|---|---|
| -Spinach & Artichoke Dip-Crostini
\$125 | -Tomato, Olive, Basil Bruschetta \$125 |
| -Thai Peanut Chicken Sauté \$130 | -Whole Poached Side Salmon, salmon
mousse – market price |
| - Beef Tenderloin Sautee \$180 | - Crab Cakes \$180 |
| -Mushroom, Onion, Gorgonzola,
Bruschetta \$115 | -Fried Calamari & Aioli \$130 |
| -Sweet Thai Chili Prawns \$180 | -Sausage Stuffed Mushrooms \$125 |
| -Fresh Vegetable Crudité-Ranch \$125 | -Mini Meatballs \$125 |
| -Wasabi & Ginger Seared Tuna \$175 | - Shrimp Cocktail \$180 |
| -Assorted Cheese and Crackers \$125 | -Assorted Dessert Buffet \$180 |
| - Meat and Cheese Platter \$150 | - Champagne Toast \$4.50 per person |
| - Tomato, mozzarella & basil \$125 | - Sodas, coffee, or iced tea \$3.99 per
person |
| -Hummus with Flat Bread \$120 | |
| -Fruit Platter \$125 | |

Cascade Buffet Selection

\$45.99 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Raspberry Salad (*romaine, 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*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sautéed Seasonal Vegetables
- Garlic Mashed Potatoes
- Sautéed Green Beans
- Bowtie Pana (*bowtie pasta, cream sauce, peas, ham*)

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
- Chicken Carciofini (*Artichokes, capers, white wine sauce*)

"Buffets Include Bread & Butter"

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

-Assorted Dessert Buffet \$9.00 a guest

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

Add Additional Entrees

\$8.00 per guest

Chicken Marsala (*marsala wine mushroom sauce*)
Chicken Piccata (*white wine lemon caper sauce*)
Chicken Florentine (ham, mozzarella, spinach, sherry cream sauce)
Balsamic and Soy Glazed Pork Loin with Gorgonzola Crumbles
Dijon Herb Crusted Pork Loin with a Dijon Tarragon Cream Sauce
Chicken Carciofini (*Artichokes, capers, white wine sauce*)
Chicken Florentine (ham, mozzarella, spinach, sherry cream sauce)
Roasted Ham Roasted Turkey

\$11.00 per guest

Salmon Buerre Blanc
Roasted Baron of Beef

\$20.00 per guest

Dry Aged Slow Roasted Prime Rib with au jus and horseradish cream
USDA Choice Strip Loin

Market Price

Roasted Beef Tenderloin

-Assorted Dessert Buffet \$9.00 a guest
(*Lemoncello cake, chocolate decadent cake, cannoli, chef's choice cheesecake*)