



EAGLE GRILLE & MILLER'S DOCKSIDE EVENT MENU



220 HARBOR DRIVE
P.O. BOX 727 (MAILING ADDRESS)
BOCA GRANDE, FL 33921
PHONE (941) 964-8000
FAX (941) 964-8055

EAGLEGRILLE.COM

[E-MAIL~MANAGER@EAGLEGRILLE.COM](mailto:MANAGER@EAGLEGRILLE.COM)



"TWO WONDERFUL WATERFRONT RESTAURANTS
LOCATED AT BEAUTIFUL BOCA GRANDE MARINA"

****ALL PLANNED EVENT MENUS ARE CUSTOM DESIGNED FOR YOUR FUNCTION.
BELOW MENU SUGGESTIONS WILL BE PRICED BASED ON CURRENT OR FUTURE MARKETS PRICING****

SOUPS -APPETIZERS-SALADS

SOUPS CUP

**GAZPACHO WITH SHRIMP
MIAMI BLACK BEAN & RICE
GASPARILLA CLAM CHOWDER (RED)
ROASTED CHICKEN MUSHROOM AND CORN
CREAM OF VIDALIA ONION
CHEESE BROCCOLI SOUP**

APPETIZERS

~CHILLED~

OYSTERS ON THE HALF SHELL (6)
TRADITIONAL COCKTAIL & MIGNONETTE SAUCES

JUMBO GULF SHRIMP COCKTAIL (4)
WITH SPICY GAZPACHO SAUCE

LUMP CRAB STACK
LAYERS OF BLUE LUMP CRAB, AVOCADO AND CUCUMBER
FINISHED WITH ROAST TOMATO OIL

CARPACCIO OF BEEF
THIN SLICES OF VERY RARE BEEF
TENDERLOIN CROSTINI'S, FENNEL SLAW
AND TRUFFLE OIL

GOAT CHEESE BRUSCHETTA
TOMATO BASIL CRUDO ON CIABATTA CRISPS
& OLIVE TAPENADE

SMOKED SALMON PLATE
MARINATED RED ONION, & CUCUMBERS,
CAPERS, DILL DRESSING AND TOAST POINTS

TUNA NACHOS
CRISPY WONTON CHIPS TOPPED WITH SESAME SEARED AHI TUN
GARNISHED WITH SEAWEEED SALAD AND PICKLED CUCUMBERS
WASABI CREAM AND PONZU

SCALLOP CEVICHE
SERVED WITH MANGO POBLANO SALSA
PICKLED ONIONS

APPETIZERS

~HOT~

SOUTHERN FRIED GREEN TOMATO

REMOULADE AND COUNTRY HAM VINAIGRETTE
ADD LUMP CRAB

ESCARGOT

TOSSED WITH YELLOW TOMATOES, GARLIC
AND BASIL OVER ANGEL HAIR PASTA

SPICY CAJUN BBQ SHRIMP

SERVED ATOP WHITE CORN GRITS

GRILLED OYSTERS ON THE HALF SHELL

ACCOMPANIED BY COCKTAIL AND MALT VINEGAR
MIGNONETTE SAUCES

BOCA GRANDE CRAB CAKES

PAN FRIED WITH MANGO ROAST PEPPER
RELISH & LIME MOJO

VEGETABLE NAPOLEON

LAYERS OF GRILLED EGGPLANT, PORTABELLA, TOMATO
FRESH MOZZARELLA, FILO CRISP AND PESTO SAUCE

LOBSTER RISOTTO

CARBONARA STYLE WITH MUSHROOMS,
PROSCIUTTO, PARMESAN, PEAS AND CREAM

SALADS

HARBOR HOUSE SALAD

MIXED GREENS TOSSED WITH STRAWBERRIES,
PECANS, AND GOAT CHEESE CRUMBLES

ICEBERG WEDGE

WITH PEPPER SMOKED BACON, TOMATO, RED ONION
BLEU CHEESE CRUMBLES AND CHOICE OF DRESSING

SPINACH SALAD

GARNISHED WITH GRILLED MUSHROOMS, CRISP PANCETTA
RED ONION AND TOASTED PINE NUTS

CAYO COSTA

BIBB LETTUCE BASE TOPPED WITH AVOCADO,
MANGO PICKLED RED ONION,
HEARTS OF PALM, GRAPEFRUIT

CAPRESE SALAD

SLICED RED AND YELLOW TOMATOES
WITH FRESH MOZZARELLA, AND BASIL CHIFFONADE

BABY ARUGULA

WITH ROASTED TOMATOES SHAVED FENNEL,
PECORINO AND ARTICHOKE HEARTS

CAESAR SALAD

CRACKED PEPPER CROUTONS, SHREDDED
PARMESAN, AND OVEN ROASTED TOMATOES

GREEK SALAD

MIXED GREENS WITH FETA, KALAMATAS, CUCUMBER
PEPPERONCINI, TOMATOES AND RED ONION

ENTRÉE SELECTIONS PLATED

~THE BELOW INCLUDE BREAD AND BUTTER, AND ARE
ACCOMPANIED BY CHEF'S VEGETABLE AND STARCH PREPARATIONS~

MEATS

CLASSIC PRIME RIB ROAST

SERVED WITH TRUFFLED MUSHROOM JUS

PEPPER CRUSTED ROASTED BEEF TENDERLOIN

ACCOMPANIED BY CHEF'S BUTTER AND SAUCE BORDELAISE

GRILLED NEW YORK STRIP STEAK

WITH BÉARNAISE BUTTER AND SHALLOT DEMI GLACE

SKIRT STEAK CHIMICHURRI

CHAR GRILLED WITH A MANGO ROAST PEPPER MOJO

PORK TENDERLOIN

PAN ROASTED WITH A GINGER RUB, SMOKED PINEAPPLE CHUTNEY

CITRUS GRILLED CHICKEN BREAST

FINISHED WITH FRESH AVOCADO AND SOUR ORANGE COULIS

COLORADO LAMB CHOPS

GRILLED WITH POMEGRANATE SYRUP AND MINT PESTO

VEAL CHOP

PAN SEARED WITH HUNTER SAUCE AND FRESH HERBS

ENTREES SELECTIONS PLATED

~THE BELOW INCLUDE BREAD AND BUTTER, AND ARE
ACCOMPANIED BY CHEF'S VEGETABLE AND STARCH PREPARATIONS~

SEAFOOD

FLORIDA POMPANO

WRAPPED AND BAKED IN BANANA LEAF WITH LIME, GINGER, TOMATO AND SCALLION

SEA SCALLOPS

PAN SEARED WITH GRAPEFRUIT BUTTER SAUCE AND TOASTED PISTACHIOS

PAELLA ANTONIO

SHRIMP, SCALLOPS, MUSSELS, CHORIZO AND FRESH FISH
SIMMERED IN A RICH SAFFRON BROTH
ATOP SAFFRON RISOTTO WITH PEAS

SNAPPER BG

SAUTÉED WITH A ROCK SHRIMP, CAPER, LIME AND TOMATO BUTTER SAUCE

GROUPE GASPARILLA

BRONZED AND TOPPED WITH A BLUE CRAB REMOULADE

PAN SEARED TUNA STEAK

WITH WASABI TOBIKO, PICKLED GINGER, TAMARIND SOY DRIZZLE & SEAWEED SALAD

ISLAND SHRIMP SCAMPI

FRESH MANGO, RUM & KEY LIME CILANTRO BUTTER

SOFT SHELL CRABS

CRISPY PAN FRIED WITH ALMOND BROWN BUTTER

KEY WEST LOBSTER TAIL

GRILLED WITH MANGO MOJO SAUCE & PLANTAIN CRISPS

DESSERTS

ICE CREAM & SORBET SELECTIONS

TROPICAL FRUIT CUP WITH LIME –MIDORI SYRUP

PEANUT BUTTER BROWNIE

CARAMELIZED APPLE TART
CINNAMON WHIPPED CREAM

TRIPLE BERRY SHORTCAKE
ACCOMPANIED BY WHIPPED CREAM

MINI CHOCOLATE BUNDT CAKE
WITH WHIPPED CREAM AND BERRIES

COASTAL KEY LIME AND MANGO PIE
OUR “SIGNATURE DESSERT “ BAKED IN A GINGERSNAP CRUST
WITH STRAWBERRY SAUCE

PLANTAIN BREAD PUDDING
FINISHED WITH A DARK RUM SAUCE

COCONUT CRÈME BRULEE
WITH TAHITIAN VANILLA BEAN, GLAZED WITH A VANILLA SUGAR CRUST

TIRAMISU
CLASSIC ESPRESSO SOAKED LADY FINGERS AND MASCARPONE

TRES LECHES
FINISHED WITH CARAMELIZED PINEAPPLE

OPERA CAKE
DELICATE LAYERS OF CHOCOLATE AND COFFEE WITH FRESH RASPBERRIES

CHOCOLATE BREAD PUDDING
MADE WITH VENEZUELAN CHOCOLATE FINISHED WITH WHITE CHOCOLATE
WHIPPED CREAM

CHOCOLATE DIPPED STRAWBERRIES

INDIVIDUAL PLATED MINIATURE DESSERTS & PETITE FOURS FOR EACH TABLE

ENTREES SELECTIONS PLATED

PASTA

CAPRESE PAPPARDELLE

FRESH MOZZARELLA, ROASTED ROMA TOMATOES, BASIL, LEMON,
GARLIC AND OLIVE OIL TOSSED WITH WIDE NOODLES

ADD CHICKEN OR SHRIMP

SHRIMP SCAMPI

GULF SHRIMP TOSSED WITH CHOPPED TOMATO, BASIL, SCALLION, GARLIC
LEMON, WHITE WINE, OLIVE OIL, BUTTER AND ANGEL HAIR PASTA

CLAMS ORECCHIETTE

FRESH LITTLENECK CLAMS WITH CRISP PANCETTA, ITALIAN PARSLEY, GARLIC, WHITE
WINE LEMON JUICE AND OLIVE OIL

COMBINATION PLATES

CHEF'S VEGETABLE, STARCH PREPARATIONS AND APPROPRIATE SAUCES,
BREAD AND BUTTER

PETITE FILET MIGNON

PAIRED WITH CHICKEN, CRAB CAKE, FLORIDA LOBSTER TAIL,
FRIED OR GRILLED GULF SHRIMP, FRESH FISH

VEGETABLE AND STARCH SUGGESTIONS

ASPARAGUS - ROASTED, GRILLED OR STEAMED, VEGETABLE MEDLEY WITH SUNDRIED TOMATOES, FRESH BROCCOLI
CAULIFLOWER, RATATOUILLE, JULIENNE CARROTS WITH HONEY BUTTER, TOMATOES FILLED WITH PEAS,
ROAST GARLIC, CHIVE, HERBED OR HORSERADISH MASHED POTATOES, MAC & CHEESE, POTATO FENNEL GRATIAN
BAKED POTATO HERBED ROASTED POTATOES, RISOTTO WITH PEAS, WILD RICE BLEND, PASTA WITH OLIVE OIL, PARSLEY AND GARLIC
BAKED CHEESE GRITS

HOT HORS D' OEUVRES SELECTIONS

SPANAKOPITA WITH FETA SAUCE
TOSTONES WITH CUBAN PORK AND MANGO RELISH
BAJA CHICKEN SKEWERS WITH SPICY MANGO GLAZE
CONCH FRITTERS WITH SOUR ORANGE REMOULADE
PLANTAIN BACON AND ONION CAKE WITH HERBED AIOLI
COCONUT CURRY CHICKEN SATAY WITH THAI PEANUT SAUCE
BRIE & APPLE IN FILO CUP
MINI PIZZA ASSORTMENT
CHORIZO STUFFED MUSHROOMS WITH GARLIC AIOLI
\$4 PER PIECE

DUCK SPRING ROLLS SWEET CHILI SAUCE
SEAFOOD STUFFED MUSHROOM CAPS
MINI CRAB CAKES WITH LIME CHIPOTLE AIOLI
SESAME BEEF KABOBS
\$4.50 PER PIECE

COCONUT CRUSTED SHRIMP WITH MANGO CHUTNEY
BACON-WRAPPED SCALLOPS WITH WHITE BALSAMIC HONEY MUSTARD GLAZE
SUGARCANE PORK FRESH PINEAPPLE, PEPPERS & MOJO GLAZE
JUMBO SHRIMP WITH PROSCIUTTO AND PESTO SAUCE
\$5 PER PIECE

SUGARCANE LOBSTER TAIL HERB COULIS
MINI BACON WRAPPED BEEF Tournedos & Béarnaise
LUMP CRAB STUFFED ARTICHOKE BOTTOMS LEMON HOLLANDAISE
\$6 PER PIECE

COLD HORS D' OEUVRES SELECTIONS

ROASTED TOMATO BRUSCHETTA WITH BALSAMIC GLAZE
ASSORTED GOURMET DEVILED EGGS
JERK CHICKEN LETTUCE WRAPS
GOAT CHEESE SUNDRIED TOMATO PESTO FILO CUP
SHRIMP CEVICHE SHOOTERS
ITALIAN ANTIPASTO SKEWER

\$4 PER PIECE

ASPARAGUS SPEAR WRAPPED IN ROAST BEEF HORSERADISH CREAM
CARIBBEAN SMOKED SALMON WITH MANGO RELISH & LIME CREAM
CAJUN SHRIMP SALAD STUFFED BELGIAN ENDIVE
ASSORTED SUSHI ROLLS
OYSTER SHOOTERS WITH LIME, CUCUMBER AND HORSERADISH
BEEF TENDERLOIN CARPACCIO ON CIABATTA WITH ROSEMARY OIL
SESAME TUNA ON WONTON CHIP WITH WASABI CREAM AND PICKLED GINGER
GORGONZOLA, CARAMELIZED ONION BOUCHEE

\$5 PER PIECE

NEW POTATO SCALLION SOUR CREAM AND CAVIAR
LUMP CRAB ON FRIED GREEN TOMATO WITH REMOULADE
LAMB CARPACCIO ON CUBAN TOAST WITH ARUGULA AND TOMATO
MINI NEW ENGLAND LOBSTER ROLLS WITH FRESH CHERVIL

\$6 PER PIECE

SPECIALTY DISPLAYS

~PRICED PER PERSON~

FRESH GARDEN VEGETABLE CRUDITÉS

SERVED WITH GARLIC RANCH AND TOMATO BALSAMIC DIPPING SAUCES

\$4.50

FIRE ROASTED VEGETABLE DISPLAY

MARINATED AND GRILLED ZUCCHINI AND YELLOW SQUASH, RED, YELLOW PEPPERS ASPARAGUS AND PORTOBELLO MUSHROOMS PRESENTED WITH HUMMUS, PITA WEDGES AND ASSORTED DIPPING SAUCES.

\$6

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

CHEVRE, GORGONZOLA, BOURSIN, BRIE, SMOKED CHEDDAR, MANCHEGO, HAVARTI, FONTINA CHEESES WITH TOASTED FRENCH BREAD AND CRACKERS

\$7.50

DISPLAY OF THE SEASON'S FINEST FRUITS

GARNISHED WITH FRESH BERRIES AND GRAPES, WITH YOGURT HONEY DIP

\$5.50

BAKED BRIE DISPLAY

WHEELS OF BAKED BRIE WITH RASPBERRIES EN CROUTE
SERVED WARM, GARNISHED WITH FRESH FRUIT, FRENCH BREAD
AND CRACKERS

\$8.50

SPECIALTY DISPLAYS (CONT.)

ITALIAN DELICATESSEN PLATTER

SLICED GENOA SALAMI, CAPICOLA, PEPPERONI, PROSCIUTTO,
PIQUANT PROVOLONE, OLIVE SALAD, ARTICHOKE HEARTS, PEPPERONCINI,
ROASTED RED PEPPERS, SUN-DRIED TOMATOES AND
BUFFALO MOZZARELLA, GRAPE TOMATO INSALADA.
GARLIC BREADSTICKS, FOCACCIA & CIABATTA BREADS.
\$14.00

NORWEGIAN SMOKED SALMON DISPLAY

CAPERS, CHOPPED EGG, RED ONION, DILL CRÈME FRAICHE,
COCKTAIL BREADS AND CRACKERS
\$14.00

CHILLED JUMBO SHRIMP COCKTAIL

GULF SHRIMP SERVED ON ICE WITH
LEMONS AND SPICY COCKTAIL SAUCE
(MARKET PRICE)

MÉLANGE OF SEAFOOD DISPLAY

JUMBO SHRIMP, CHILLED OYSTERS ON THE HALF SHELL, SCALLOP
AND MUSSELS CEVICHE, WHOLE POACHED SALMON
SERVED WITH PROPER ACCOMPANIMENTS
(MARKET PRICE)

NACHOS BAR

TORTILLA CHIPS, CON QUESO, BLACK BEAN SALSA, JALAPENOS,
GUACAMOLE, SALSA, SOUR CREAM
\$6.50
ADD CHICKEN...\$7 ADD BEEF...\$9

PRIVATE PARTY RULES

BANQUETS & FUNCTIONS

A DEPOSIT OF **\$500.00** IS REQUIRED TO RESERVE SPACE FOR A FUNCTION.

AT THE SIGNING OF THE CONTRACT **10% OF THE CONTRACTED TOTAL** IS DUE.

ALL BANQUET ARRANGEMENTS ARE ON A TENTATIVE BASIS UNTIL COMPLETION OF THIS FORM AND PAID DEPOSIT.

SMOKING IS PROHIBITED IN THE EAGLE GRILLE - MILLER'S DOCKSIDE. SMOKING AREAS AND RECEPTACLES ARE PROVIDED ON THE PROPERTY.

THE EAGLE GRILLE - MILLER'S DOCKSIDE RESERVES THE RIGHT TO SUBSTITUTE AN ALTERNATE BANQUET ROOM DUE TO CHANGING PROGRAMS OR FUNCTIONS HELD FOR SIGNIFICANTLY LESS THAN ORIGINALLY GUARANTEED.

FOOD SERVICE

ALL FOOD AND BEVERAGE ITEMS MUST BE SUPPLIED,
PREPARED AND SERVED BY THE EAGLE GRILLE - MILLER'S DOCKSIDE.

PARTY FAVORS AND SPECIAL OCCASION CAKES ARE THE ONLY EXCEPTION TO THIS RULE.
DUE TO HEALTH REGULATIONS, ANY SURPLUS FOOD FROM BUFFETS MAY NOT BE TAKEN OFF THE PREMISES.

**ALL FOOD AND BEVERAGES IS SUBJECT TO 20% GRATUITY AND 6% SALES TAX.
ALL QUOTED PRICES ARE SUBJECT TO CHANGE (PRIOR TO RECEIVING A SIGNED CONTRACT).**

ALCOHOLIC BEVERAGES

STATE LAW REQUIRES THAT ALL ALCOHOLIC BEVERAGES CONSUMED ON THE EAGLE GRILLE—MILLER'S DOCKSIDE PREMISES MUSTS BE PURCHASED FROM THE MARINA BAR & GRILLE LLC. MARINA BAR & GRILLE LLC PERSONNEL MUST HANDLE ALL BEVERAGE SERVICE.

UNLESS OTHER WISE SPECIFIED BY THE MANAGER, ALL DRINKS WILL BE CHARGED BY CONSUMPTION.

MANAGEMENT RESERVES THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANY PERSON WHO APPEARS INTOXICATED OR IS UNDER THE AGE OF 21 (THE EAGLE GRILLE - MILLER'S DOCKSIDE RESERVES THE RIGHT TO REFUSE SERVICE TO ANY PERSON WHO IS UNABLE TO PROVIDE VALID PROOF OF AGE).

IF A PORTABLE OR AUXILIARY BAR IS REQUESTED ON FUNCTIONS, SET-UP MAY BE AT THE DISCRETION OF THE MANAGER AND MAY INCUR AN ADDITIONAL CHARGE. TOTAL BAR SALES MUST REACH \$500 OR A \$125 BARTENDING FEE IS APPLIED PER BAR.

BARs CLOSE AT THE TIME ENTERTAINMENT CONCLUDES OR AT 12:00AM, **WHICHEVER OCCURS FIRST**. ANY DEVIATION FROM THIS RULE MUST BE AGREED UPON IN ADVANCE.

ROOM RENTAL FEES

*ENTIRE EAGLE GRILLE & BELLAMY ROOM \$1500 , EAGLE GRILLE MAIN DR \$1000
BELLAMY ROOM: ONLY \$500*

MILLER'S DOCKSIDE (ENTIRE FACILITY \$1500 , MILLER'S DECK \$750 , MILLER'S INSIDE AND BAR: \$ 750

REVENUE REQUIREMENTS

YOUR FUNCTION OR EVENT MUST MEET THESE AMOUNTS BELOW FOR FOOD AND BEVERAGE SALES (EXCLUDING ROOM RENTAL FEE, TAX & GRATUITY) TO HOLD YOUR EVENT IN THE SPECIFIED AREA. IF THE AMOUNT OF REVENUE GENERATED BY YOUR FUNCTION IS LESS THAN AMOUNTS BELOW YOU WILL BE CHARGED THE DIFFERENCE

**JUNE THRU DECEMBER: ENTIRE EAGLE GRILLE: & BELLAMY ROOM \$3000
BELLAMY ROOM ONLY \$500**

**MILLER'S DOCKSIDE DECK & INSIDE \$2500
MILLER'S DECK OR INSIDE \$2000**

**JANUARY AND MAY : ENTIRE EAGLE GRILLE: & BELLAMY ROOM \$4500
BELLAMY ROOM ONLY \$500**

**MILLER'S DOCKSIDE DECK & INSIDE \$3000
MILLER'S DECK OR INSIDE \$1500**

**FEBRUARY, MARCH AND APRIL: ENTIRE EAGLE GRILLE: & BELLAMY ROOM :
(MONDAY THRU THURSDAY) \$7000
(FRIDAY THRU SUNDAY) \$8000
BELLAMY ROOM ONLY \$500**

**MILLER'S DOCKSIDE DECK & INSIDE (MONDAY THRU THURSDAY) \$5000
(FRIDAY THRU SUNDAY) \$6000
MILLER'S DECK OR INSIDE \$3000**

PROGRAMS & ROOM ARRANGEMENTS

THOROUGHLY DISCUSS ALL NEEDS WITH THE MANAGER WHEN MAKING SPECIAL EVENT ARRANGEMENTS. ALL DECORATIONS MUST BE APPROVED BY THE MANAGER PRIOR TO CONTRACTING THE EVENT.

WE DO PROVIDE WHITE NAPKINS. TABLE CLOTHS ARE AVAILABLE FOR AN ADDITIONAL FEE.
SPECIALTY LINEN ORDERS REQUIRE TWO WEEKS ADVANCED NOTICE .

WE WILL WORK WITH YOU TO MAKE THE ROOM ATTRACTIVE, FUNCTIONAL AND ALSO MEET YOUR SPECIFIC NEEDS. HOWEVER, SOME FLOOR PLANS THAT YOU MIGHT FEEL WILL WORK WELL DO NOT ALWAYS FIT IN THE ROOM AS THEY DO ON PAPER. ANY IDEAS AND/OR REQUESTS NEED TO BE DISCUSSED WITH THE MANAGER. MOST FUNCTIONS ARE SET-UP THE EVENING BEFORE OR SEVERAL HOURS BEFORE. PLEASE KEEP IN MIND THAT WE ALWAYS PREPARE TO ACCOMMODATE FOR A SMALL PERCENTAGE (5%) OF UNEXPECTED GUESTS. WE HAVE A PROFESSIONAL STAFF WHOSE OBJECTIVE IT IS TO MAKE EVERY FUNCTION THE BEST IT CAN BE.

RESERVATIONS, DEPOSITS & ADDITIONAL CHARGES

DEPOSITS ARE REQUIRED FOR ALL FUNCTIONS. DEPOSITS ARE BASED ON THE ANTICIPATED NUMBER OF GUESTS. THE BANQUET CONTRACT WILL CONFIRM THE DATE, ROOM AND TIME OF THE FUNCTION. RESERVATIONS ARE NOT CONFIRMED WITHOUT RECEIPT OF THE REQUIRED DEPOSIT (**\$500.00** TO RESERVE SPACE FOR A FUNCTION AND **10% OF THE CONTRACTED TOTAL** AT THE SIGNING OF THE CONTRACT.) ROOM RENTAL FEES WILL ALSO BE DUE AT CONTRACT SIGNING

ALL PUBLISHED PRICES ARE **SUBJECT TO CHANGE** AND **DO NOT INCLUDE 20% SERVICE CHARGE (GRATUITY) AND 6% SALES TAX.**

THE EAGLE GRILLE AND MILLER'S DOCKSIDE RESERVES THE RIGHT TO MAKE REASONABLE SUBSTITUTIONS ON THE MENU TO MEET INCREASES IN MARKET PRICES OR COMMODITY SHORTAGES.

IN THE EVENT OF CANCELLATION, DEPOSITS ARE FULLY REFUNDABLE IF **NOTICE OF CANCELLATION IS RECEIVED NO LESS THAN 90 DAYS PRIOR TO THE FUNCTION DATE.**

PRIVATE FUNCTIONS ARE SCHEDULED IN **FIVE-HOUR INCREMENTS**. FUNCTIONS RUNNING LONGER THAN FIVE HOURS WILL BE CHARGED **\$250.00 FOR EACH ADDITIONAL HOUR**. FUNCTIONS SCHEDULED TO END AFTER MIDNIGHT MUST BE APPROVED BY THE MANAGER.

ALL FOOD AND BEVERAGE WILL BE PURCHASED AND CONSUMED ON PROPERTY, EXCEPTIONS WOULD BE SPECIAL OCCASION CAKES.

SPECIAL OCCASION CAKES WILL INCUR A **CAKE-CUTTING FEE OF \$3.00 PER PERSON** AND MUST BE SERVED BY EAGLE GRILLE-MILLER'S DOCKSIDE PERSONNEL ONLY.

NO DISPLAYED PRODUCTS OR BILLBOARDS ARE PERMITTED ON MARINA BAR & GRILLE LLC PROPERTY UNLESS APPROVED BY THE MANAGER.

ARRANGEMENTS FOR MUSIC, FLOWERS, WEDDING AND SPECIAL OCCASION CAKES ARE THE SOLE RESPONSIBILITY OF THE EVENT HOST.

ALL DJ "S AND TYPE OF MUSIC SELECTED MUST BE APPROVED BY THE MANAGER.

BARS CLOSE AT THE TIME ENTERTAINMENT CONCLUDES OR AT 12:00AM, **WHICHEVER COMES FIRST**. ANY DEVIATION FROM THIS RULE MUST BE AGREED UPON IN ADVANCE.

AN ESTIMATED GUEST COUNT IS REQUIRED ONE WEEK IN ADVANCE. FINAL GUARANTEE IS DUE 72 HOURS IN ADVANCE. ALL CHARGES ARE BASED UPON CONSUMPTION OR CHARGES INCURRED THE DAY OF THE FUNCTION AND MUST BE SETTLED AT THE COMPLETION OF THE EVENT. IF A GUARANTEED COUNT **IS NOT RECEIVED**, THEN THE **LAST COUNT GIVEN WILL BE THE AMOUNT THAT IS CONSIDERED FINAL AND WILL BE CHARGED UPON**. BILLING WILL BE BASED ON THE GUARANTEED OR ACTUAL NUMBER OF GUESTS SERVED, WHICHEVER IS HIGHER. THE EAGLE GRILLE-MILLER'S DOCKSIDE WILL PREPARE TO SERVE 5% OVER THE GUARANTEE FOR UNEXPECTED GUESTS. IF THE PERCENTAGE IS GREATER THEN THE EAGLE GRILLE-MILLER'S DOCKSIDE RESERVES THE RIGHT TO SERVE WHAT IS AVAILABLE AT THAT TIME.

BILLING

FULL PAYMENT OF YOUR CONTRACTED EVENT COST WILL BE REQUIRED **TEN (10) DAYS PRIOR TO** YOUR EVENT UNLESS OTHERWISE APPROVED BY MANAGEMENT. A DETAILED INVOICE WILL BE PRESENTED IMMEDIATELY FOLLOWING THE CONCLUSION OF THE FUNCTION AND

MUST BE SETTLED PRIOR TO DEPARTURE.

CASH, VISA, AMERICAN EXPRESS, AND MASTER CARD ARE ACCEPTED.

IF A GROUP IS TAX EXEMPT, A COPY OF A VALID TAX EXEMPTION CERTIFICATE OR LETTER MUST BE SUBMITTED **72 HOURS BEFORE** THE EVENT.

RELEASE, DISCLAIMER AND INDEMNIFICATION

WHILE USING THE MARINA BAR & GRILLE LLC FACILITIES, ALL GUESTS, THEIR FAMILIES AND EXTENDED FAMILIES ARE RESPONSIBLE FOR USING PROPER JUDGMENT AND CAUTION AT ALL TIMES. THE MARINA BAR & GRILLE LLC ASSUMES NO LIABILITY FOR INJURIES CAUSED TO OR INCURRED BY ANY GUESTS, THEIR FAMILIES AND EXTENDED FAMILIES OR FOR PROPERTY DAMAGE TO THE PROPERTY RESULTING FROM THE IMPROPER USE OF THE FACILITIES. CONSEQUENTLY, ANY GUESTS, THEIR FAMILIES AND EXTENDED FAMILIES WHO USE OR ACCEPT THE USE OF ANY OF THE FACILITIES OR SERVICES, OR ENGAGES IN ANY ACTIVITY, DOES SO AT HIS/HER OWN RISK AND SHALL NOT HOLD THE MARINA BAR & GRILLE LLC, THEIR EMPLOYEES AND AGENTS LIABLE FOR ANY INJURY OR CLAIM RESULTING FROM SUCH USE OR ENGAGEMENT. THE HOST OF THE EVENT IS RESPONSIBLE FOR NOTIFYING THESE RESPONSIBILITIES TO THEIR FAMILIES, EXTENDED FAMILIES OF LIABILITY AND DISCLAIMER. IN ADDITION THE HOST AGREES TO INDEMNIFY THE MARINA BAR & GRILLE LLC FROM ANY CLAIM OR LIABILITY ASSERTED AGAINST THEM BY A FAMILY MEMBER, EXTENDED FAMILY, OR GUEST.

MARINA BAR & GRILLE LLC WILL NOT ASSUME ANY RESPONSIBILITY FOR ANY LOSS OR DAMAGE OF ANY MERCHANDISE OR ARTICLES LEFT PRIOR TO, DURING, OR FOLLOWING ANY FUNCTION.

CLIENT SIGNATURE: _____

DATE: _____