

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 \$400.00 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 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:

See next page for 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.

COVID REGULATIONS

All tables must be 6 feet apart. Guests must remain seated at all times (no mingling) unless they are entering or exiting the building or using the restrooms. Only up to 6 guests may be seated at one table. These regulations must be followed, if they are not we will be forced to stop the event and no refunds will be issued.

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: _____

Food and Beverage Minimums:

Minimums are before service charges, gratuities and taxes. Food and beverage does go towards this minimum.

Cliff Side Room – seating up to 24 guests

Sunday to Thursday \$2000.00

Friday and Saturday \$2500.00

Downstairs Lounge Side seating up to 24 guests

Sunday to Thursday \$2000.00

Friday and Saturday \$2500.00

Entire Downstairs seating up to 50 guests

Sunday to Thursday \$3500.00

Friday and Saturday \$4500.00

Upstairs seating up to 40 guests

Sunday to Thursday \$2000.00

Friday and Saturday \$2500.00

Entire Upstairs seating holds up to 55 guests

Sunday to Thursday \$4000.00

Friday and Saturday \$6000.00

Cliff House Banquet Starters

Fried Calamari 13

Caper aioli

Blackened Ahi Tuna*

16

*Seared rare / soy glaze
/ wasabi / dressed
greens*

Steamed Local

Clams* 17

*1 lb / garlic white wine
broth*

Organic Sour Dough

Bread & Butter 3.50

Sautéed Tender Tips*

17

*Ponzu Sauce / spicy
sliced cherry peppers*

Thai Chili Prawns 14

Spicy sweet chili sauce

By Land and Sea

Choose Three:

14oz Rib Eye 49

*USDA Prime Rib Eye, Chef's choice
potatoes / local seasonal vegetables*

Grilled Fresh Salmon 36*

*Citrus gremolata / Chef's choice potatoes /
seasonal vegetables*

6oz Maine Lobster Tail / 8oz USDA

Choice Centercut Filet 65

*Chef's choice potatoes / seasonal
vegetables*

Crab Stuffed Salmon 49

*Buerre blanc sauce / Chef's choice
potatoes / seasonal vegetable*

8oz USDA Choice Centercut Filet 45

*Chef's choice potatoes / local seasonal
vegetables*

8oz Centercut Filet & Garlic Prawns 55

*Chef's choice potatoes / seasonal
vegetables*

Steakhouse Chicken Marsala 29

*Boneless chicken breast / mushroom
Marsala sauce / Chef's choice potatoes /
local seasonal vegetables*

Seafood Fettucini 45

Prawns / scallops / clams / Alfredo sauce

12oz Main Lobster Tail 69

*12oz Maine lobster tail / drawn butter /
Chef's choice potatoes / seasonal
vegetables*

Soup, Salads & Bread

Choose Two:

Balsamic Vinaigrette 7

*Mixed greens / cucumber / tomato / red
onions / balsamic dressing*

Wedge Salad 9

*Gorgonzola / bacon / red onion / bleu
cheese dressing*

Caesar Salad 7

Romaine / parmesan / croutons

Clam Chowder 9

**Artesan Organic Sour Dough Boule
3.50**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Certain meats and seafood are cooked to order.