



PRIVATE PARTIES  
*Information Packet*

**LOBSTER BAR**  
SEA GRILLE

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Miami Beach

# LOBSTER BAR SEA GRILLE

Miami Beach

# Private Parties

LOBSTER BAR SEA GRILLE-MIAMI BEACH is the perfect location to host your next event. Whether it is a business meeting, special occasion, or a friendly get together, we will strive to exceed all of your expectations. Lobster Bar Sea Grille - Miami Beach offers an expanded private dining space perfect for luncheons, dinners, receptions and business meetings. The expansion includes: a luxurious Pre-Function Lounge, the Ocean Ballroom, and the private Boardroom. For special occasions we offer a variety of packages suitable to any type of affair.

Our culinary team offers a variety of menu options which can be customized with your event and your budget in mind. Our experienced and knowledgeable service staff will bring all aspects of your evening together, giving you the confidence that every detail of your event will be handled with the utmost attention.

Please contact me to create your Ultimate Dining Experience at  
LOBSTER BAR SEA GRILLE-MIAMI BEACH.

We look forward to working with you,

**Courtney Hargreaves**

*Director, Private Events*

P: 786.864.2515

E: [chargreaves@buckheadrestaurants.com](mailto:chargreaves@buckheadrestaurants.com)

**BuckheadRestaurants.com**



## Private Dining Information

### GUARANTEE

A final guaranteed guest count is due two (2) business days prior to your event.

Otherwise, you will be charged for the number of guests originally stated on your Private Dining Agreement.

We will be able to accommodate ten percent (10%) more than your guaranteed number of guests!

### FOOD AND BEVERAGE MINIMUM

There are food and beverage minimums, which vary depending upon the size of the room.

They are non-inclusive of service charge and tax. Meetings may be subject to room rental fees.

We will honor your preferred room selection. LBSG reserves the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

### SERVICE CHARGE AND TAX

There is a twenty percent (20%) taxable service charge, or minimum service charge applied to food, beverage and audio/visual equipment. A minimum taxable service charge for lunch is \$150.USD, and dinner is \$350.

USD. A nine percent (9%) sales tax applies to the total food and beverage bill.

### MENU AND PRICING

Final menu selections should be made no later than *two weeks prior to an event* and no sooner than three months out in order to guarantee the selections and prices. We are happy to provide dietary substitutions upon advance request.

### PARKING

Valet parking is available at regular restaurant rates.

### AUDIO VISUAL EQUIPMENT

We will assist you with any audio visual needs that you have or you may bring in your own equipment.

Audio visual equipment is subject to rental fees. **Wireless Internet Access is Complimentary.**

### DÉCOR

White linens are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Specialty linen orders must be *finalized ten (10) days prior* to the event to avoid extra shipping or restocking fees.

## General Information

### ENTERTAINMENT

Entertainment must be approved through Lobster Bar Sea Grille - Miami Beach. It is our pleasure to assist in arranging any entertainment needs for your event.

### VENDOR DEPOSITS

We will gladly assist with the arrangement of all/any outside vendors. Additional non-refundable deposits may be required to secure their services.

### ADDITIONAL CHARGES, AS REQUESTED

Bar set up \$100.

Podium \$100.

Wireless Microphone \$100.

Chef Attended Station \$150.

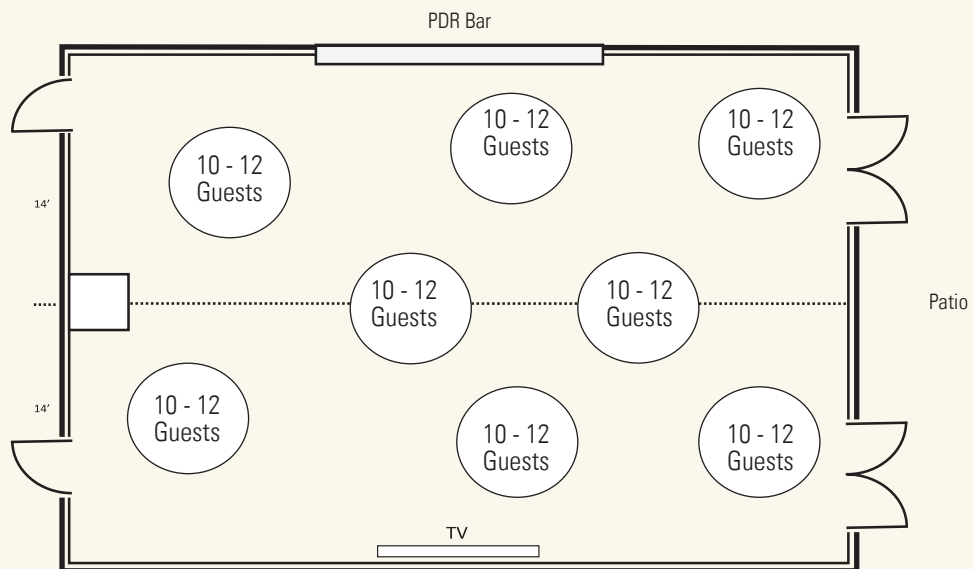
### ULTIMATE CARDS AND PROMOTIONS

Ultimate Dining cards and other promotions, unless designated as such, may not be used in conjunction with and for payment of private events.

# Private Dining Rooms

## OCEAN BALLROOM 1 & 2

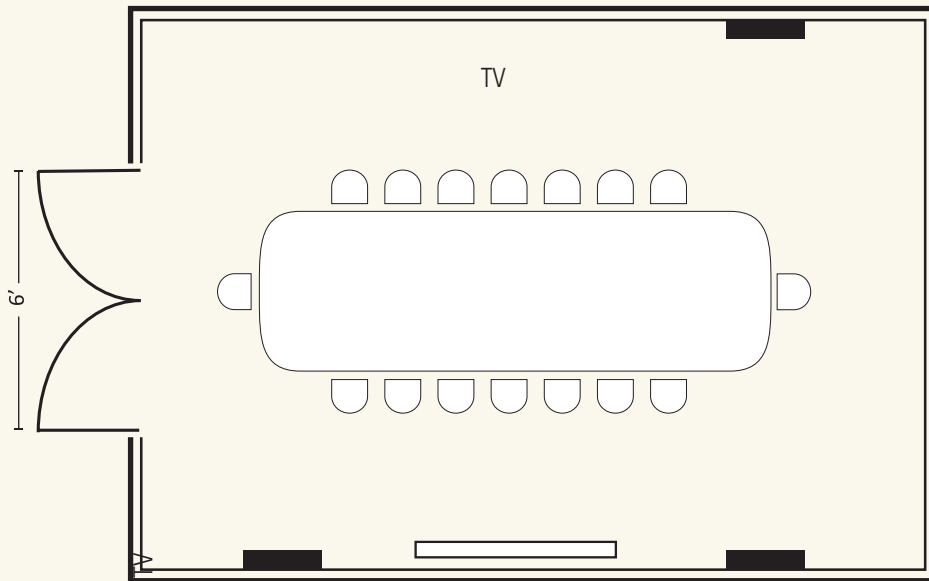
OCEAN NORTH & OCEAN SOUTH WHEN SPLIT



Height 9'  
Length 31'  
Width 28'  
72 Guests

# Private Dining Rooms

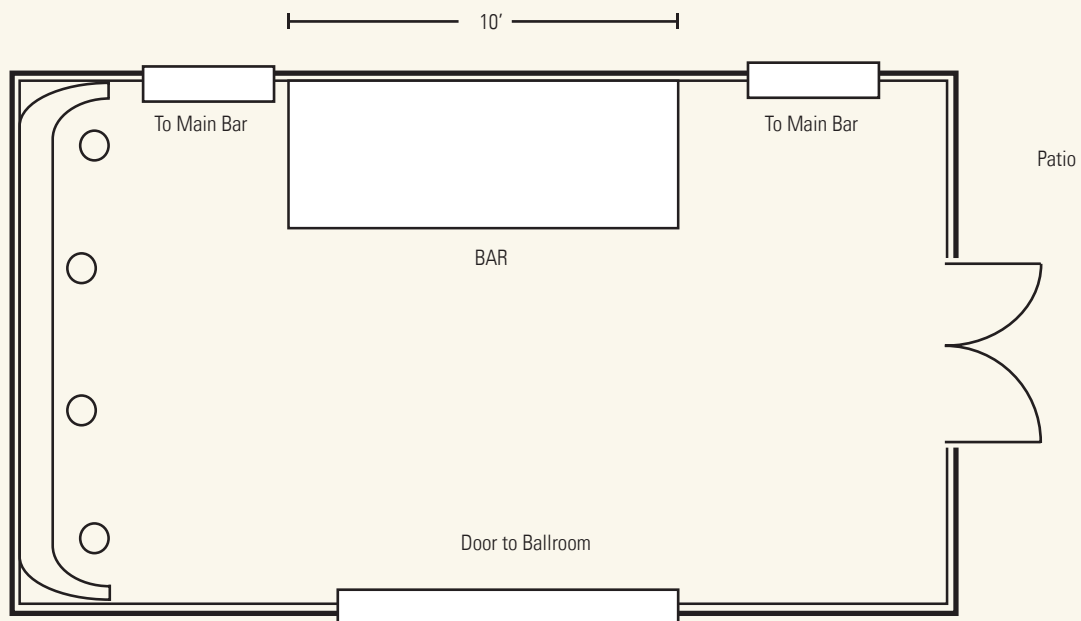
## BOARDROOM



Height 9'  
Width 15'  
16 - 20 Guests

# Private Dining Rooms

## PRE-FUNCTION LOUNGE



Length 31'  
Width 17'

## Hors d'Oeuvres Selection

Please select a variety of four (4) hors d'oeuvres to be *hand passed* during cocktail reception.

Each additional Hors d'Oeuvre selection is \$5. per person

Pre-Dinner Hors d'Oeuvres Cocktail Reception \$20. per person, per half hour

Pre-Dinner Hors d'Oeuvres Cocktail Reception \$30. per person, per hour

### Chilled

Chilled Jumbo Florida Shrimp pink brandy sauce

Ahi Tuna Tartare pickled pulled mushrooms, chives

House Smoked Salmon French blini, chive crème fraiche (add Petrossian Caviar /+5. per person)

Profiterol Of Scottish Salmon Rillettes lemon aioli

LBSG Steak Tartare Crostini watercress

Tropical Ceviche shrimp, scallop, calamari, pickled pineapple, papaya, cilantro

Chilled "Oysters & Pearls" On Half Shell (add Petrossian caviar /+5. per person)

### Hot

Crisped Creamy Florida Crab Fritter

"Signature" Flash Fried Maine Lobster Morsels Greek honey-mustard aioli / +5. per person

Smoked Salmon Traditional Crisp French Tarte crème fraiche, chives, capers

Seasonal Mushrooms Traditional Crisp French Tarte truffle gruyere cheese

Triple Cream Brie Cheese Fritter apricot jam

Demitasse Maine Lobster Bisque "Cappuccino" brandy cream

Fried East Coast Oysters truffle aioli

Zucchini Fritters saffron Greek yogurt sauce

"Spanakopita" baked spinach and feta cheese triangles in country filo, béarnaise

Large Florida Shrimp crisped en French brique pastry, lemon aioli

Char Grilled Mediterranean Octopus red onion marmalade

Grilled Lamb Chops dill and lemon yogurt / +5. per person

Chicken "Spanakopita" shredded chicken, spinach, and feta baked filo triangles

Spicy Braised Short Rib Spring Rolls Madras curry aioli

Lemon Chicken Satay roasted peanuts, green onion



## Lunch Menus

### Lunch Menu A

#### Appetizer

*Host pre-selects one (1) for guests to enjoy:*

Maine Lobster Bisque au cognac

She Crab Soup au sherry

#### Entrée

*Host pre-selects two (2) for guests to choose from:*

LBSG Custom Blend Hamburger half-pound (short rib, brisket, chuck) gruyere cheese, tomato jam, bibb lettuce, special sauce, just baked bun, hand cut fries

Platter of Caesar & Sautéed Scottish Salmon fresh tomato compote

Platter of Caesar & Organic Chicken Breast lemon, ev olive oil, fresh herbs, capers

LBSG Jumbo Shrimp & Jumbo Lump Crab Chopped Salad triple crème blue cheese, lemon-basil-lime dressing

Steak & Wedge sliced beef tenderloin, veal jus, colossal onion ring, loaded iceberg wedge, tomato, bacon, blue cheese & chives

#### Dessert

*Host pre-selects one (1) for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

\$44. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 9

## Lunch Menus

### Lunch Menu B

#### Appetizer

*Host pre-selects one (1) for guests to enjoy:*

Maine Lobster Bisque au Cognac

"Combo" Florida White Shrimp & Colossal Lump Crab Cocktail pink brandy mayo & red cocktail sauce

Local Mesclun Lettuces radish, tomato, sherry mustard vinaigrette

Caesar Salad pecorino romano, olive oil toasted croutons

#### Entrée

*Host pre-selects two (2) for guests to choose from:*

Filet Mignon 6 oz. potato confit, thin french beans in shallot butter

"Whole One Pound Maine Lobster" Sandwich steamed whole lobster, mayo, lemon, buttery  
toasted homemade bun, hand cut fries

Mustard Crusted Chicken Breast Dijonnaise fresh tomato compote, thin french beans,  
creamy idaho potato puree

Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage

Steak & Wedge sliced beef tenderloin, veal jus, colossal onion ring, loaded iceberg wedge with  
tomato,bacon, blue cheese

#### Dessert

*Host pre-selects one for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

54. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 10

## Dinner Menus

### Three Course Dinner - Menu A

#### Appetizer

*Host pre-selects two (2) for guests to choose from:*

Lobster Bar Lobster Bisque au Cognac

Chilled Jumbo Shrimp pink brandy mayo, horseradish, cocktail sauce

Hand Picked Local Lettuces tomato, radish, sherry mustard vinaigrette

Traditional Caesar Salad pecorino romano, olive oil toasted croutons

#### Entrée

*Host pre-selects three (3) for guests to choose from:*

8 oz. Filet Mignon barrel cut, thin french beans, creamy Idaho potato puree

Mustard Crusted Chicken Breast Dijonnaise fresh tomato compote, thin french beans,  
creamy Idaho potato puree

Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage

#### Dessert

*Host pre-selects one (1) for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

80. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 11

## Dinner Menus

### Three Course Dinner - Menu B

#### Appetizer

*Host pre-selects two (2) for guests to choose from:*

Lobster Bar Lobster Bisque au Cognac

Chilled Jumbo Shrimp pink brandy mayo, horseradish cocktail sauce

Hand Picked Local Lettuces tomato, radish, sherry mustard vinaigrette

Ahi Tuna Tartare selected mushrooms, chives

All Jumbo Maryland Lump Crab Cake lemon-grain mustard emulsion

Traditional Caesar Salad olive oil toasted croutons, pecorino romano

LBSG Chopped Salad triple cream blue cheese, lemon-basil-lime dressing

#### Entrée

*Host pre-selects three (3) for guests to choose from:*

8 oz. Filet Mignon barrel cut, thin french beans, creamy Idaho potato puree

14 oz. Prime N.Y. Strip thin french beans, creamy Idaho potato puree

Mustard Crusted Chicken Breast Dijonnaise fresh tomato compote, thin french beans,  
creamy Idaho potato puree

Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage

"Petite Surf & Turf" signature baby lobster tail & 6 oz. filet mignon, potato confit, drawn butter

Chilean Sea Bass "Bangkok" sticky rice cake, tomato jam, bkk sauce

#### Dessert

*Host pre-selects one (1) for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

90. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 12

## Dinner Menus

### Four Course Dinner - Menu C

#### Appetizer

*Host pre-selects two (2) for guests to choose from:*

"Combo" Chilled Jumbo Shrimp & Jumbo Lump Crab pink brandy mayo, horseradish, cocktail sauce

Ahi Tuna Tartare selected mushrooms, chives

All Jumbo Maryland Lump Crab Cake lemon-grain mustard emulsion

Lobster & Seafood Ceviche pickled pineapple, papaya, fresh citrus, cilantro, pink peppercorns

#### Soup or Salad

*Host pre-selects one (1) for guests to enjoy:*

Lobster Bar Lobster Bisque au Cognac

Traditional Caesar Salad olive oil toasted croutons, pecorino romano

#### Entrée

*Host pre-selects three (3) for guests to choose from:*

10 oz. Filet Mignon barrel cut, thin french beans, creamy Idaho potato puree

14 oz. Prime N.Y. Strip thin french beans, creamy Idaho potato puree

Lobster Stuffed Lobster 1½ lb thin beans, drawn butter, lemon

Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage

Chilean Sea Bass "Bangkok" sticky rice cake, tomato jam, BKK sauce

Mustard Crusted Chicken Breast Dijonnaise fresh tomato compote, thin french beans,  
creamy idaho potato puree

#### Dessert

*Host pre-selects one (1) for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger, almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

100. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 13

## Dinner Menus

### Four Course Dinner - Menu D

#### Appetizer

*Host pre-selects two (2) for guests to choose from:*

Chilled Half Maine Lobster celeriac slaw, sherry honey mustard vinaigrette

All Jumbo Maryland Lump Crab Cake lemon-grain mustard emulsion

Ahi Tuna Tartare selected mushrooms, chives

"Combo" Chilled Jumbo FL Shrimp & Colossal Lump Crab pink brandy & red cocktail sauces

#### Soup or Salad

*Host pre-selects two (2) for guests to choose from:*

The Wedge baby Iceberg, triple cream blue cheese, applewood smoked bacon

The "Caesar & Egg" topped with soft cooked egg & pecorino romano

LBSG Chopped Salad triple cream blue cheese, lemon-basil-lime dressing

Lobster Bar Lobster Bisque & Lobster Morsels au cognac

#### Entrée

*Host pre-selects four (4) for guests to choose from:*

Surf & Turf 8 oz filet mignon, 6 oz signature cold water lobster tail, Greek honey-mustard aioli, drawn butter, Idaho potato confit

10 oz. Filet Mignon barrel cut, thin french beans, creamy Idaho potato puree

14 oz. Prime N.Y. Strip thin french beans, creamy Idaho potato puree

Lobster Stuffed Lobster thin french beans, drawn butter

Chilean Sea Bass "Bangkok" sticky rice cake, tomato jam, BKK sauce

Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage

Mustard Crusted Chicken Breast Dijonnaise fresh tomato compote, thin french beans, creamy Idaho potato puree

#### Dessert

*Host pre-selects one (1) for guests to enjoy:*

Citrus Tart meringue brulee

LBSG Warm Chocolate Hazelnut Cake

Vanilla Bean Crème Brulee ginger almond biscotti

Choco-Praline Crunch hazelnut and chocolate ganache

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

115. Per Person

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 14

## Enhanced Appetizer Options

Can be selected in place of any appetizer on your private event menu.  
Selection must be the only appetizer served.

+20. Per Person

### Combo Appetizer Selections

Half Chilled Main Lobster /+7.

lobster celeriac slaw, honey sherry mustard vinaigrette

Petrossian Caviar on Deviled Egg

full half ounce genuine grade A petrossian caviar

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Petite Maine Lobster Roll

homemade brioche bun, celery lemon mayo

Buttery House Smoked Salmon

french blini, creme fraiche, chives, capers

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All Jumbo Lump Crab Cake "Maryland" /+7.

lemon grain mustard emulsion

Chilled Jumbo Florida White Shrimp Cocktail

pink brandy mayo, red cocktail sauce, fresh grated horseradish

Menus are seasonal and subject to change. Please inform us of special dietary needs 48 hours before the event. 15

## Lobster Bar Experience Menu

With our *Lobster Bar Experience Menu*, we bring the magic of our main dining room to your own private room to enjoy intimately with your friends and family. The LBSG chefs have hand-selected the best of our menu and will perfectly orchestrate a multi-course shared dining experience for any size party. This is a very customizable menu and our Private Events Coordinator will work with you closely to make sure that your LBSG Experience is perfect.

### Welcome

Shellfish Tower

whole Maine lobster, Cold water oysters, FL jumbo shrimp, Alaskan red king crab, Seafood ceviche

### LBSG Favorites to Share

*Host pre-selects four (4) for guests to choose from:*

Morsels of Signature Lobster Tail

Colossal Lump Crab Cake

Buttery House Smoked Salmon Tarte

Select Wild Mushrooms and Gruyere Tarte

Crisped Point Judith Calamari

Specialty Mediterranean Octopus

Steak Tartare Parisienne

### Surf & Turf

*Host pre-selects 1-2 types of fish and 1 type of Prime steak for guests to choose from:*

All fish based on availability

Royal Dorade

Loup de Mer

Arctic Char

Turbot

Local Florida Catch // Snapper, Pompano, Mackerel, Hybrid Striped Bass

New Zealand Fresh Wild Catch // John Dory, Tai Snapper, Golden Snapper

All steaks are USDA Prime, custom aged and broiled at 1700 degrees

Bone in Ribeye (32 oz.)

Dry-Aged Porterhouse (40 oz.)



## Lobster Bar Experience - continued

### Sides

*Host pre-selects four (4) for guests to choose from :*

Hashed Potato Tots truffle blue cheese aioli

Creamy Yukon Mash

LBSG Hand Cut French Fries

Steamed Broccoli lemon, ev olive oil

Garlic Baby Leaf Spinach

Brussels Sprout Leaves bacon lardons

Pure Creamless Corn Mash

Thin Beans

Steamed Asparagus black truffle aioli

Selected Wild Mushrooms grana padano cheese

Steamed Fingerling Potatoes

Shishito Peppers

### Sweets

*Host pre-selects three (3) for guests to choose from:*

French Apple Crumb Pie

LBSG Warm Chocolate Cake

Specialty-Tropical Pavlova

Classic-Profiteroles

Citrus Tart

Artisanal Cheese Selection

LBSG Dessert Platter - Chef's Selection {5. sup per person}

*All prices include Pano's Private Reserve Coffee and Select Teas.*

## Beverage Packages

### Hourly Packages

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Beer & Wine	\$29	\$39	\$49	\$55	\$61
Premium Brands	\$39	\$49	\$59	\$65	\$71
Ultra Premium Brands	\$49	\$59	\$69	\$75	\$81

#### Beer

Domestic  
Select Imports

#### Wine

Canyon Road  
Chardonnay  
Pinot Grigio  
Pinot Noir  
Cabernet Sauvignon  
  
The Seeker  
Chardonnay  
Pinot Grigio  
Pinot Noir  
Cabernet Sauvignon  
Malbec

*Full Wine List Available*

#### Premium

Stolichnaya  
Stolichnaya Citron  
Ketel One  
Jack Daniels Black  
Bulleit  
Bulleit Rye  
J&B Scotch  
Dewars Scotch  
Bombay Gin  
Tanqueray Gin  
Canadian Club  
Jameson Irish Whiskey  
Bacardi Silver  
Captain Morgan Rum

#### Ultra Premium

Grey Goose Vodka  
Grey Goose Citron  
Grey Goose Orange  
Purity Vodka  
Gentleman Jack  
Makers Mark  
High West Double Rye  
Chivas Regal  
Johnnie Walker Black  
Sapphire Gin  
Tanqueray Ten Gin  
Crown Royal Whisky  
Afrohead Rum

### Specialty Bars

#### Champagne Bar

14. per drink

Mimosa  
Cham-Cham  
Kir Royal  
Bellini Cocktail  
Champagne Cocktail

#### Martini Bar

15. per drink

LBSG Specialty Martinis  
Stolichnaya  
Stolichnaya Citron  
Bombay Gin  
Tanqueray Gin

Terms & Conditions

DATE OF EVENT \_\_\_\_\_ PRIVATE DINING ROOM \_\_\_\_\_

TIME OF ARRIVAL \_\_\_\_\_ AM / PM NUMBER OF GUESTS \_\_\_\_\_

1. ACCEPTANCE: This Agreement shall be confirmed upon receipt by Lobster Bar Sea Grille - Miami Beach (the "Restaurant") of both a signed copy of this Agreement and the non-refundable deposit and acceptance by the Restaurant.

2. PAYMENT AND BILLING ARRANGEMENTS:

The deposit for the event is charged to the credit card provided by the patron.

At conclusion of Event, the remaining balance, and any additional food and beverages supplied must be paid in full.

Restaurants preferred method of payment is credit card.

NO PERSONAL CHECKS ACCEPTED.

ULTIMATE DINING CARDS, PROMOTIONS AND ANY OTHER PROMOTIONAL MATERIAL MAY NOT BE USED IN CONJUNCTION WITH THE EVENT UNLESS DESIGNATED AS SUCH AND APPROVED.

3. CANCELLATION AND REFUNDS: The Patron reserves the right to cancel Event described on Page 1 of this Agreement upon written notice received by the Restaurant, for a payment of an amount equal to all third-party costs incurred by the Restaurant in connection with the Event and the following:

Fifty percent (50%) of Estimated Food and Beverage for Notice Received 30-90 days from the Event Date.

Ninety percent (90%) of Estimated Food and Beverage for Notice Received 8-29 days from the Event Date.

One hundred percent (100%) of Estimated Food and Beverage for Notice Received 0-7 days from the Event Date.

Boardroom Food & Beverage minimums: Sunday - Wednesday \$1800 / Thursday - Saturday \$2200

Ocean Ballroom Food & Beverage minimums: Sunday - Wednesday \$3000 / Thursday - Saturday \$4000

Pre-Function Lounge Food & Beverage minimums: Sunday - Wednesday \$1000 / Thursday - Saturday \$1500

Should the Restaurant be able to recoup all or a portion of the estimated revenue expected from this booking by reselling the cancelled calendar space, then the individual's/company's/organization's liability shall be reduced accordingly.

4. CREDIT CARD REFUNDS/CHANGE OF CARDS: The Restaurant reserves the right to withhold any and all bank fees associated with processing the refunds, unless the cause of the refund is the Restaurant.

INITIAL: \_\_\_\_\_

## Terms & Conditions

5. **GUARANTEE POLICY:** A guarantee of the exact number of persons attending the Event will be required *two (2) business days (exclusive of Saturday and Sunday) prior to the Event*; otherwise, the estimated number of persons attending the Event, is *due two (2) weeks (10 business days) prior to your event*, or as set forth on Page 1 of this Agreement, and upon which charges will be made, will constitute the guarantee of persons attending the Event.

6. **POLICY:** Initials: \_\_\_\_\_

(a) No food or beverage of any kind shall be brought into Restaurant by Patron, its agents, representatives or guests. The exception to this will be for donated alcohol beverage product, if approved by the Restaurant. A (1) Day, Non-Profit Special Event Liquor Permit must be secured via city and state in order to have donated beverages delivered by the wholesaler. The responsibility of securing the proper permit will be with the Patron and must be delivered to the Restaurant prior to any donated alcoholic beverage being delivered.

(b) No food or beverage shall be removed from the Restaurant by the Patron, its agents, representatives or guests.

(c) Patron agrees that the Restaurant shall be used by Patron, its agents, representatives and guests only in compliance with all codes, laws, ordinances, rules and regulations of all governmental authorities having jurisdiction over the Restaurant and the Event (the "Laws") and to take or permit no action, on or with reference to the Restaurant, which is immoral or which would be detrimental to the reputation of the Restaurant. The Restaurant reserves the right to eject any guests or parties in violation of the above covenants.

*The Restaurant shall not be liable to the Patron, their guests or their agents for any injuries resulting from non-compliance.*

7. **ALCOHOL SERVICE POLICY:** Initials: \_\_\_\_\_

The Florida State laws require that persons consuming alcoholic beverages must be 21 years of age; the staff of the Restaurant reserves the right (but shall have no affirmative obligation) to refuse or discontinue service of alcoholic beverages to any party in the absence of proof of legal age or if the Restaurant deems, in its reasonable discretion, a violation or proposed violation of Laws to include, without limitation:

(a) Right to serve one drink at a time per person to prevent under-age consumption of alcohol.

(b) Right to remove alcoholic beverages from the possession of under-age or impaired guests.

(c) Right to notify valet service to withhold car keys and to insist upon alternative transportation for impaired guests.

(d) Right to eject any party in violation of the above policies.

*Patron recognizes its primary obligation and agrees to take all requisite action for the enforcement of the above policies.*

INITIAL: \_\_\_\_\_ 20

## Terms & Conditions

**8. DEFAULT BY PATRON:** The failure and/or refusal by the Patron to make any payment of the Contract Amount in accordance with the Schedule for payment as set forth in this Agreement, at the option of the Restaurant, shall constitute a cancellation of the Event by the Patron, as provided in Paragraph 2 above.

The Patron shall not be liable to the Restaurant for delays or cancellation of the Event caused by acts of God or other conditions beyond the control of the Patron.

**9. DEFAULT BY THE RESTAURANT:** The Restaurant shall not be liable to the Patron for delays or cancellation of the Event caused by acts of God or other conditions beyond the control of the Restaurant. In any such event, the Restaurant's sole obligation and responsibility shall be the refund to Patron of any portion of the Contract Amount and/or deposits paid by the Patron to the Restaurant, and the Restaurant shall not be liable to the Patron for consequential, exemplary, special, incidental or punitive damages.

**10. DAMAGES TO THE RESTAURANT:** Any damage to the Restaurant premises caused by or arising from the Event by Patron, or any guests of the Patron, will be paid to the Restaurant by Patron, upon demand; without limiting the foregoing, the Restaurant may offset the costs of such damages against any deposit of the Patron held by the Restaurant. Patron agrees to indemnify and hold the Restaurant harmless from and against any and all expenses, damages, claims (whether valid or invalid), suits, losses, actions, judgments, liabilities, and costs whatsoever (including reasonable attorney's fees) arising out of, connected with, or resulting from the Event, except resulting from a breach of this Agreement by the Restaurant.

**11. PUBLICITY:**

(a) Neither the name, trade names nor trademarks of the Restaurant shall be used by or on behalf of the Patron in any photographs or material relating to the Event without the prior written approval of the Restaurant, the consent of which may be granted or withheld at the sole discretion of the Restaurant. The Restaurant reserves the right for its representatives to attend and participate in any photographic or publicity-related events relating to the Events to insure, and to approve, any use of the Restaurant's name, trade names, trademarks, or depiction of the Restaurant, or any portion thereof. The Restaurant reserves the right to publicize the Event at its cost and expense, including photographs and the likeness of the Event and the guests attending such Event.

(b) No representatives of the press shall be admitted to the Restaurant premises without credentials approved and issued by the Restaurant.

INITIAL: \_\_\_\_\_

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## Terms & Conditions

**12. MISCELLANEOUS:** This Application, upon acceptance by the Restaurant, constitutes the entire agreement between the Patron and the Restaurant. No agreements or understandings shall be binding upon the parties hereto unless set forth in writing and signed by the parties hereto. Time is of the essence of this Agreement. This Agreement shall be construed, interpreted and enforced in accordance with the laws of the State of Florida. The parties, by execution of this Agreement, hereto irrevocably (a) agree that any legal action or proceeding arising out of or relating to this Agreement shall be brought only in the state or federal courts of the State of Florida, County of Broward, and (b) accept and submit to the personal jurisdiction of such courts in any such action or proceeding, and (c) waives, in any such action or proceedings, all defenses based on personal jurisdiction, venue, or forum non conveniens. This Agreement shall be binding upon and shall inure to the benefit of the legal representatives, successors, transfers and assigns of the parties hereto, provided that the Patron shall have no right to assign this Agreement, or any interest therein, without the prior written consent of the Restaurant.

**RESTAURANT:**

Name: (Print) Courtney Hargreaves

Title: (Print) Director, Private Events

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

**PATRON:**

Name: (Print) \_\_\_\_\_

Title: (Print) \_\_\_\_\_

Company \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

INITIAL: \_\_\_\_\_

Credit Card Authorization Form for Deposit

Please let this letter serve as written authorization and approval for you to charge the below described credit card for any and all charges and costs associated with the Event that is being held at Lobster Bar Sea Grille - Miami Beach. This shall constitute my express written permission for you to charge, the extent not previously paid for, the credit card for the initial deposit, balance due at the end of the Event and additional charges incurred the day of the Event.

ROOM: \_\_\_\_\_

DIETARY NEEDS: \_\_\_\_\_

DATE OF FUNCTION: \_\_\_\_\_

TIME: \_\_\_\_\_

BEVERAGE SELECTIONS: Please fill out

EXPECTED ATTENDANCE: \_\_\_\_\_

IS LIQUOR PERMITTED? YES or NO

IS WINE PERMITTED? YES or NO

NAME OF FUNCTION: \_\_\_\_\_

IS BEER PERMITTED? YES or NO

ON-SITE CONTACT: \_\_\_\_\_

PRICE RESTRICTIONS: \_\_\_\_\_

E-MAIL ADDRESS: \_\_\_\_\_

PRE-SELECTED WINES

PHONE: \_\_\_\_\_

WHITE: \_\_\_\_\_

THIRD PARTY CONTACT: \_\_\_\_\_

RED: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_

TABLE NEEDS: \_\_\_\_\_

PHONE: \_\_\_\_\_

AV NEEDS: \_\_\_\_\_

FAX: \_\_\_\_\_

Would you like for the final bill to be charged to the credit card on file? YES or NO

Total Deposit Amount: \$1000 dinner | Total Deposit Amount: \$300 lunch

Method of Payment for Non-Refundable Deposit

AMEX MASTERCARD VISA DINERS DISCOVER

CREDIT CARD NUMBER: \_\_\_\_\_ EXPIRATION DATE: \_\_\_\_\_

CREDIT CARD SECURITY CODE: \_\_\_\_\_

CREDIT CARD HOLDER'S NAME: \_\_\_\_\_

BILLING ADDRESS: \_\_\_\_\_

CARD HOLDER'S SIGNATURE: \_\_\_\_\_



**LOBSTER BAR**  
SEA GRILLE

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Miami Beach

*Thank You*