

THE
BOAT CLUB
★ RESTAURANT & BAR ★
EST 2017

ROOMS & OUTDOOR OPTIONS

BOARDROOM

448 sq ft 28'x16'

Conference: 20

Located behind the Hotel front desk
- Lakeview & balcony



HARBORVIEW ROOM

1225 sq ft 35'x35'

Theater: 50 Rounds: 80

Conference: 20 Classroom: 24

Located in The Boat Club Restaurant & Bar
- Fireplace & Lakeview



FIRESIDE ROOM

888 sq ft 24'x37'

Theater: 50 Rounds: 40

Conference: 24 Classroom: 32

Located in The Boat Club Restaurant & Bar
- Fireplace & Outdoor Courtyard



AUGUST FITGER ROOM

1820 sq ft 35'x52'

Theater: 150 Rounds: 96

Conference: 28 Classroom: 64

Located on the 3rd level of the
Fitger's Complex



SPIRIT OF THE NORTH THEATER

2200 sq ft 24'x37'

Theater: 150

Stage Dimensions: 50'x14'

Located on the 3rd level of the Fitger's Complex



FITGER'S BRIDGE

Contact the Catering Manager for options



FITGER'S COURTYARD

Contact the Catering Manager for options



PARKING

The Fitger's Complex has a parking ramp with complimentary parking for all event attendees. Guests will need to let the parking attendant know which event they were attending for free parking.

AUDIO / VISUAL EQUIPMENT

- 5'x5' Screen **\$40**
- LCD Projector **\$75**
- Conference Phone **\$75**
- Podium with Microphone & 1 speaker **\$75**
- Flip Chart with Post it Paper & Markers **\$50** each
- Microphone, 2 Speakers & MP3 Package **\$150**
- Complimentary Wi-Fi in all Event Rooms

(References can be given for additional A/V services needed from outside vendors)

RENTALS/SERVICES

- White Chair Covers w/ installation **\$3.00** each
- Sashes w/ installation (Navy Satin or Navy Sheer) **\$1.00** each
 - Bartender fee **\$75.00**
 - Chef Carving Fee **\$75.00**
- Cake Cutting Fee **\$1.50**/person
- Corkage Fee **\$15.00**/bottle

COMPLIMENTARY LINENS:

- White Table Cloths
- Navy Napkins
- Black Skirting

***Other colored linen/ napkin/ chair sash/ table runner options can be arranged for an additional fee.**

As you review the menu please keep in mind that the Catering Manager and Chef would be happy to create a customized menu to fit your event.



BREAKFAST

All breakfast offerings include coffee, creamers, hot tea, and 2 assorted juices.

THE CONTINENTAL \$10/PERSON

- Fresh baked assorted muffins with honey butter
 - Fresh fruit and berries (GF)
 - Assorted yogurts (GF)

“I LOVE OATMEAL BAR” \$10/PERSON

- Oatmeal
- Fresh fruits (bananas, berries, apples) (GF)
- Dried Fruits (Cranberries, Raisins, Coconut) (GF)
- Sweet Things (Chocolate Chips, Brown Sugar, Maple Syrup, Honey) (GF)
 - Spices (Cinnamon, Pumpkin Pie Spice)
- Creamy Goodness (Milk & Half & Half) (GF)

THE HEALTHY CHOICE \$11/PERSON

- Granola and berry parfaits
- Fresh baked muffins & scones
 - Fresh seasonal fruit (GF)
 - Hard boiled eggs (GF)

BOAT CLUB COUNTRY BREAKFAST \$13/PERSON

- Biscuit, sausage and Gravy Station
 - Scrambled Eggs (GF)
 - Fresh Seasonal Fruit (GF)
 - Home style potatoes (GF)

THE SUNRISE BREAKFAST \$14/PERSON

- Scrambled Eggs topped with cheese and green onions (Salsa & ketchup & Hot sauce) (GF)
 - French toast w/ maple syrup
 - Breakfast sausage
 - Fresh seasonal fruit (GF)
 - Home style potatoes (GF)



THE LAKESIDE BREAKFAST \$14/PERSON

- Vegetable egg strata (GF)
 - Breakfast sausage
 - Fresh seasonal fruit (GF)
 - Home style potatoes (GF)
- Baked muffins & scones with jam and honey butter

THE SAILOR'S DELIGHT \$16/PERSON

- Broiled Walleye
- French toast w/ maple syrup
- Scrambled eggs topped w/ cheese & green onion (GF)
 - Home style potatoes (GF)
 - Fresh Seasonal Fruit (GF)

CELEBRATION BRUNCH \$24/PERSON

- Spinach Strawberry Salad w/ poppy seed dressing (GF)
 - Salmon Lox Crostini
- Fresh baked Blueberry muffins w/ honey butter
 - Vegetable Egg Strata (GF)
 - French Toast w/ Maple Syrup
 - Herb Roasted Potatoes (GF)
 - Bacon & sausage
 - Fresh Seasonal Fruit (GF)

CAPTAIN'S CHOICE BREAKFAST ADD ONS

Additional Breakfast Meat (ham, bacon, sausage, turkey) @ **\$2/person**

- Pigs in a blanket **\$2/piece**
- Salmon Lox Crostini **\$2.50/piece**
- Berry and yogurt parfaits @ **\$3/per person**
- Wild rice porridge **\$7/person**



BUILD YOUR OWN LIGHT LUNCH BUFFET

- Sandwiches only *\$15
- Soup & Salad Combo *\$17
- Soup & Sandwich Combo *\$17
- Soup, Salad, Sandwich Combo *\$19

**Each comes with chips, Dill pickles, Fresh baked cookies. Coffee, hot tea, assorted Coca Cola products.*

ASSORTED SANDWICHES (Choose up to 3 Options)

(Gluten Free Available Upon Request)

(Sandwich Choices all come with lettuce and tomato)

- Ham and Swiss on white
- Turkey and Swiss on Cranberry wild rice
- Corned beef and smoked gouda on rye
- Salami and cranberry stilton on wheat
 - Chicken salad on croissant
 - Grilled chicken caprese wrap
- Grilled Marinated Zucchini and Squash with Green Olive Cream cheese on white Roasted Vegetable, Hummus Wrap

SOUPS: CHOOSE 1

(Gluten Free Available Upon Request)

- Butternut Squash
- Creamy Tomato
- Roasted Red Pepper
 - Minestrone
- Chicken Wild Rice
- Broccoli Cheddar
- Clam Chowder

SALADS: CHOOSE 1

(Gluten Free Available Upon Request)

- Caesar - romaine, croûton, parmesan
- Mixed Green- tomato/cucumber crudité w/ (2) ranch, French, balsamic, bleu cheese
- Strawberry Spinach - candied pecans, goat cheese, poppy vinaigrette

BOX LUNCH \$12

(Gluten Free Available Upon Request)

- Ham or Turkey sandwich
- Packets of mayo & mustard
 - Whole fruit
 - Chips
- Fresh baked cookie

Bottle of water or soda added on for **\$1.00**

Veg or GF option available upon request for **\$2.00*

SNACK OPTIONS

- Whole fruit **\$1.50/person** (GF)
- Individual Bags of Chips **\$1.50/person**
 - Granola Bars **\$2/person**
 - Snack Mix (1 lb) **\$15**
 - Pretzels (1 lb) **\$15**
- Theater Butter Popcorn -**\$20** (15 servings) **\$40** (70 Servings) (GF)
 - White Cheddar Popcorn- **\$30** (15 servings) **\$100** (70 servings)
- Trio Mix Popcorn (butter, caramel, cheese)- **\$30** (15 servings) **\$100** (70 servings)
 - Fresh Baked Cookies (1 dozen) **\$15**
 - Fresh Baked Brownies (1 dozen) **\$17**
 - Fresh baked Muffins (1 dozen) **\$17**
- Charcuterie Platter **\$18** (Serves 2 people) (GF available)
(Combination gourmet cheeses, smoked meats, grilled crostini,
house made beer mustard, lavash & fig compote)
- Fresh Fruit, Cheese and Cracker Tray (Serves 25 people) **\$75** (GF available)
- Vegetable Crudité with Dip (Serves 25 people) **\$50** (GF)

HEALTHY BREAK OPTIONS

- Fresh Fruit (GF)
 - Cheese & Crackers (GF available)
 - Deluxe Mixed Nuts (GF)
 - Lemonade
- \$11.00/person**



APPETIZERS

DISPLAY OPTIONS: Serves 25 people

- Whole Side Smoked Salmon **-\$95**
(Cream Cheese, Capers, Red Onion, Hard Boiled Egg, Lemon, Crackers) *GF crackers upon request
- Jumbo Shrimp Display with Cocktail Sauce **-\$150** (GF)
- Blackened Beef tips **-\$150** (GF)
- Seafood Ceviche with Avocado, Chilies and Cilantro, lemon, lime juice **-\$125** (GF)
 - Crab, Spinach, Artichoke Dip w/ crostini **-\$100** (GF available)
- Chicken Wings (GF available) flavors available Teriyaki, Garlic, BBQ, or Buffalo
 - Meatballs – flavors available BBQ, Swedish, Hoisin, Sweet Chili, Whiskey Glazed or Marinara **-\$50**
- Baked Brie w/ raspberry preserves, cracker display **-\$50**
- Relish Tray- Assorted Olives, Cornichons, Pepperoncini, Roasted peppers **-\$65**
 - Fresh Berries, Assorted Artisan Cheese, cracker display **-\$75** (GF available)
 - Assorted Cold Cuts and Sliced Cheeses with Crackers, Mustard, Horseradish and Mayonnaise **-\$75** (GF available)
 - Vegetable crudité w/ hummus **-\$50** (GF)
- House Made Sweet Potato Chips and Chipotle Aioli Dip **-\$45**

PER PIECE OPTIONS: 30 piece minimum

- Vegetable Pinwheels **-\$2.00**
- Asparagus Wrapped in Black Forest Ham **-\$2.00** (GF)
- Fruit Kabobs w/ yogurt dipping sauce **-\$2.00** (GF)
 - Crostini with Tomatoes & Basil **-\$2.00**
 - Salmon Lox Crostini **-\$2.50**
- Stuffed Mushroom Caps **\$2.50** (choose 1 filling) Italian Sausage, Seafood, Boursin Cheese
 - Chipotle Chicken Skewers with Cilantro Lime Dip **-\$2.50** (GF)
- Pesto rubbed Chicken Skewers w/ parmesan dipping sauce **-\$2.50**
 - Crab Cakes with Lemon Dill Aioli **-\$2.50**
 - Coconut Crusted Shrimp with Mango Chutney **-\$2.50**
 - Shrimp Fritters with Red Pepper Remoulade **-\$2.50**
 - Smoked Shrimp Ceviche Shooters **-\$2.50** (GF)
 - Vegetarian Egg rolls **-\$2.50**
 - Caprese Skewers **-\$2.50** (GF)
 - Reuben Egg Rolls w/ dipping sauce **-\$2.50**
- Roasted Scallops Wrapped in Applewood Bacon **-\$3.50** (GF)
 - Bloody Mary Oyster Shooters **-\$8.00** (GF)

CARVING STATION OPTIONS

All carving stations are priced for 25 guests, and are accompanied by assorted rolls and sauces

- Roast Turkey Breast with Gravy (GF) -**\$120**
- Roast Italian Beef with Au Jus (GF) -**\$140**
- Roasted Beef Tenderloin with Demi-Glaze (GF) -**\$225**
 - Beef Wellington -**\$230**
 - Roast Pork Loin (GF) -**\$125**
 - Prime Rib (GF) -**\$225**
 - Leg of Lamb (GF) -**\$200**



CREATE YOUR OWN BUFFET

All buffets include: Fresh Baked Rolls with Butter, Seasonal Vegetable, Coffee and Tea

SELECT AN ENTRÉE

CHICKEN

- Chicken with Garlic & Rosemary Cream Sauce-(GF) **-\$26/person**
 - Chicken Marsala **-\$26/person**
- Chicken w/ Lingonberry Sauce -(GF) **-\$28/person**
 - Chicken Parmesan **-\$28/person**
 - Chicken Oscar-(GF) **-\$33/person**

PORK

- Herb Roasted Pork Tenderloin with Cranberry Rum Sauce -(GF) **-\$26/person**
- Herb Roasted Pork Tenderloin with Apple Fig Chutney -(GF) **-\$26/person**
 - Bar-B-Que Ribs - **(MARKET PRICE)**

BEEF

- Roast Beef w/ Mushroom Julie-(GF) **-\$30/person**
- Braised Beef Short Ribs with Beef Demi Sauce-(GF) **-\$32/person**
 - Beef Tenderloin with Red Wine Demi Glaze -(GF) **-\$42/person**
- Filet Mignon (8 Oz) with Cognac Peppercorn Cream Sauce -(GF) **-\$42/person**
 - Beef Wellington w/ Demi Sauce **-\$45/person**

FISH / SEAFOOD

- Tropical Salmon with Mango Salsa-(GF) **-\$28/person**
- Pecan Crusted Salmon with White Wine Sauce **-\$28/person**
 - Moroccan Spiced Salmon -(GF) **-\$28/person**
 - Walleye With Chili Lime Butter -(GF) **-\$29/person**
- Walleye With Lemon Caper Butter Sauce -(GF) **-\$29/person**

PASTA

- Beef Stroganoff **-\$26/person**
- Chicken Alfredo **-\$24/person**
- Shrimp Alfredo **-\$26/person**

VEGETARIAN

- Garden Vegetable Penne **-\$20/person**
 - Eggplant Parmesan **-\$22 /person**
 - Ratatouille with Polenta **-\$22/person**
- Wild Mushroom Gnocchi-(GF) **-\$22/person**

SELECT 1 SALAD

(Gluten Free With No Croûtons)

- Mixed Greens with Cucumbers, Tomatoes, Carrots, Parmesan Cheese and Croûtons with Choice of Two Dressings: (Poppy Seed Vinaigrette, Balsamic Vinaigrette, Ranch, French or Bleu Cheese)
 - Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts with Poppy Seed Vinaigrette or Balsamic Vinaigrette
 - Caesar with Chopped Romaine, Croûtons, Tomatoes, Parmesan Cheese and Caesar Dressing

Choose Plated Salad Option with buffet **\$1/Person**

SELECT 1 SIDE

(Included in price of Buffet)

- Herb Roasted Potatoes (GF)
 - Mashed Potatoes (GF)
- Baked Potatoes w/ toppings (GF)
 - Cheesy Au Gratin (GF)
- Minnesota Wild Rice Pilaf (GF)
 - Sweet Potato Mash(GF)
 - Polenta
 - Baked Mac n' Cheese

Choose a second side option for **\$2/person**

For Two Entrée Selections Please Add **\$2** to the Highest Priced Entrée per person
(PLATED DINNERS AVAILABLE FOR 75 GUESTS OR LESS FOR AN ADDITIONAL CHARGE
OF ONLY **\$2/person**)

No more than three plated options per event please.



THEMED MEAL BUFFET PACKAGES

SOUTHWEST

\$24/Person

- Mixed Green Salad w/ Ranch Dressing
- Chicken, Beef, Fish, Vegetable Enchiladas (or would build own tacos be better)
 - Spanish rice, Stewed Black Beans w/ cilantro (GF)
- Shredded lettuce, chopped onions, jalapeño, tomatoes, shredded cheese (GF)
 - Tortilla Chips with Salsa and Guacamole, Sour Cream (GF)
 - Fresh seasonal Fruit (GF)

(Suggested Dessert Brownie Sundae **\$4/person**)

TOUCH OF ITALY PASTA BAR

\$25/Person

- Caesar Salad
- Classic Marinara & Creamy Alfredo Sauces
 - Penne Pasta
 - Meatballs & Diced Chicken
 - Seasonal Vegetable (GF)
- Parmesan cheese, Chili Flakes, grilled Peppers and Onions, Pesto, Garlic Bread

(Suggested Dessert - Tiramisu **\$4/person**)

TASTE OF SUMMER-BBQ

\$26/Person

- Pulled Pork Sliders
- BBQ Chicken wings
 - Cole Slaw
 - Mac & Cheese
 - Baked Beans
 - Fresh Fruit (GF)
- Seasonal Vegetable (GF)
- Cornbread w/ honey butter (GF)
- Sweet potato chips & chipotle aioli sauce

(Suggested Dessert Cobbler or Crisp w/ Ice cream or whipped cream **\$4/person**)

THEMED MEAL BUFFET PACKAGES

LAND OF 10,000 LAKES \$28/person

- Broiled Walleye (GF)
- Smoked Lake Trout Display
- Wild Rice Pilaf (or starch of choice) (GF)
- Roasted Corn on the Cob (or seasonal vegetable)
 - Tartar Sauce (GF)
 - Rolls w/ butter
- Mixed Green salad w/ 2 dressings

(Suggested Dessert - Minnesota Cheesecake w/ Seasonal Fruit Toppings **\$4/person**)

SEAFOOD DELIGHT \$45/person

- Crab and Artichoke Dip with Fried Pita and Fresh Vegetables
 - Shrimp Cocktail (GF)
 - Pecan Crusted Salmon with Bourbon Butter
- Coquilles St. Jacques (Scallops in Mushroom Cream)
- Herb Roasted Potatoes (or other starch) (GF)
 - Butter Glazed Carrots with Chives (GF)
 - Mixed Green Salad w/ 2 dressings
 - Rolls w/butter
- Lobster tails added for \$16/person (GF)

(Suggested Dessert Crème Brulee **\$4/person**)



DESSERT OPTIONS

- Chocolate Flourless Torte (GF) **\$5/EA**

Flourless Semi-Sweet Chocolate Torte baked slowly for dense fudge consistency, garnished with Chocolate & Raspberry Sauce

- Crème Brulee **\$5/EA**
Topped with fresh berries

- Strawberry Shortcake **\$5**

- Key Lime Pie **\$4**

- Minnesota Cheesecake **\$4/ EA**
Topped with Fresh Seasonal Fruit

- Chocolate Mousse Champagne Flutes **\$4/EA**

- Apple or Cherry Pie Parfaits **\$4/EA**

- Assorted Mini Cheesecakes **\$3/person**

Variety includes: Raspberry Swirl, Chocolate Chip, Vanilla Bean, Rich Chocolate

- Caramel Apple Bar **\$3/person**

Includes sliced apples, hot caramel, chopped nuts, chocolate chips, & graham cracker crumbs

- Assorted Dessert Bars **\$2/person**

- S'Mores Bar **\$2/person**

Includes: Decorative roasting station, marshmallows, graham crackers & chocolate bars

GOURMET POPCORN BAR: includes decorative display

- Theater Butter Popcorn -**\$20** (15 servings) **\$40** (70 Servings)
 - Garlic Parmesan -**\$25** (15 servings) **\$80** (70 Servings)
- White Cheddar Popcorn -**\$30** (15 servings) **\$100** (70 servings)
 - Cheese Popcorn- **\$30** (15 servings) **\$100** (70 servings)
- Trio Mix Popcorn (butter, caramel, cheese) -**\$30** (15 servings) **\$100** (70 servings)
- Wedding or Birthday Cake - **\$30** (15 servings) **\$100** (70 servings)

BEVERAGES

NON-ALCOHOLIC BEVERAGES:

- Coffee Urn (32 Cups) **\$59**
- Coffee Pot (8 Cups) **\$12**
- Hot Chocolate Station **\$2.50/person**
 - Hot Tea **\$2.50/ EA**
- Assorted Coca Cola Products **\$3/EA**
 - LaCroix Sparkling Water **\$3/EA**
 - Bottled Water **\$3/EA**
- Lemonade, Unsweetened Ice Tea or Juice (Cranberry or Orange) **\$14/pitcher**
- Sparkling Fruit Punch **\$39/(2 gallons)**

BAR OPTIONS:

There will be a **\$75** bartender fee for all bar set ups. Bars may be hosted, part hosted, or all cash with charges based upon consumption. The Catering Manager would be happy to tailor a custom bar for your group to include your favorite brands.

TIER 1 -Hosted Price **\$6.50** - Cash Price **\$7.00**

LIQUOR BRANDS:

Smirnoff Vodka, Bacardi Rum, New Amsterdam Gin, E & J Brandy, Jose Cuervo Tequila, Windsor Whiskey, Jim Beam Bourbon, Dewars Scotch

TIER 2 -Hosted Price **\$7.50** - Cash Price **\$8.00**

LIQUOR BRANDS:

Absolut Vodka, Captain Morgan Rum, Bacardi Rum, Bombay Sapphire Gin, Korbel Brandy, Patron Tequila, Crown Royal Whiskey, Jack Daniels Bourbon, Glenlivet Scotch

WINE - Hosted **\$6.50** - Cash **\$7.00**

House Wine (includes: Moscato, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet)

CHAMPAGNE

Andre Brut **\$24/bottle**

Strawberry Champagne Punch **-\$75**
(2 gallons)



BOTTLED BEER SELECTION

DOMESTIC/ IMPORT- Hosted \$5.50 – Cash \$6.00

Coor's Light, Bud Light, Corona, Stella Artois, Blue Moon,
Grain Belt Nordeast, Two Hearted, Edmund Fitzgerald Porter,
Clausthauler Golden Amber

LOCAL/MICROBREWS SELECTION- Hosted \$6.50 – Cash \$7.00

Bent Paddle Pils, Bent Paddle Hop, Castle Danger Cream Ale,
Blacklist BIPA, Summit Extra Pale Ale, Southshore Nut Brown Ale,
Fitger's Pale Ale, Fitger's Red

KEG BEER SELECTION:

DOMESTIC: \$350

Michelob Golden Light

IMPORT/MICROBREWS: \$450

- Lake Superior Brewing – Kayak Kolsch
 - Castle Danger Cream Ale
 - Castle Danger Ale
- Castle Danger George Hunter Stout
 - Bent Paddle Bent Hop
 - Surly Furious
- Loon Juice Honeycrisp Cider (GF)
 - Fitger's Pale Ale

BANQUET & EVENT CONTRACT

EVENT CONTRACTS & GUARANTEES _____ (initial here)

A signed contract must be on file at least 5 days before the event. It is necessary to supply a guaranteed number of guests to the Banquet & Events Manager no later than 3 business days prior to the event. Once a guarantee is given, it may not be reduced. We will accommodate a small increase within a reasonable time frame. If we do not receive a guarantee by the given time, we will use the highest expected attendance number as the guarantee.

PAYMENTS & DEPOSITS _____ (initial here)

Payment may be made in advance or the day of the event. Requests for direct billing will be subject to approval by the Banquet & Events Manager. The method of payment must be noted on the signed event contract. Some events will be subject to a deposit, which will be applied to the final bill. Cancellations are accepted up to two months before the event date for a full refund. A deposit will be forfeited for cancellations within two months of your event.

TAXES AND SURCHARGES _____ (initial here)

Prices listed on the menu do not include an 8.375% sales tax on food and non-alcoholic beverages, a liquor tax of 10.875%, a City of Duluth tax of 2.25%, a 20% Gratuity, and a gratuity tax of 6.875% of the gratuity only. Room Rental and Equipment Charges are not subject to tax and gratuity.

AUDIO/VISUAL EQUIPMENT _____ (initial here)

Audio/visual equipment is available to rent from The Boat Club Restaurant & Bar. You may also supply your own equipment, but The Boat Club Restaurant & Bar is not held liable for repairs or damage to your equipment while on-site. Same day requests for equipment will result in additional fees. There is complimentary Wi-Fi in all private event spaces.

SECURITY & PERSONAL BELONGINGS _____ (initial here)

The Fitger's Brewery complex has on-site security and no additional security is required to be present during events. The Boat Club Restaurant & Bar does not assume liability for damages or loss of personal belongings brought in during events. All personal property is the sole responsibility of the group and attendees.

FOOD & BEVERAGE _____ (initial here)

No food or beverages may be brought into an event room without prior authorization from the Banquet & Events Manager. Cakes and/or desserts may be brought if they are purchased from a licensed vendor. Any remaining food prepared on-site for the event may not be taken out of the facility. Alcoholic beverages of any kind cannot be brought into any banquet or event space without prior approval from the Banquet & Events Man-

ager. Outside wine and champagne brought and consumed by guests during a banquet or event will be subject to a \$15 corkage fee, per bottle, and must be poured by Boat Club Restaurant & Bar staff. No outside liquor or beer is allowed in any banquet or event space. Alcoholic beverages served inside any of our banquet and event spaces cannot leave that space, including but not limited to the Fitger's Brewery Complex hallways. Boat Club Restaurant & Bar management reserve the right to immediately halt any event or banquet due to violations of this Food and Beverage policy.

DECORATING & VENDORS _____ (initial here)

Outside vendors hired for an event should be communicated with the Banquet & Events Manager. Glitter and confetti are prohibited. Affixing decorations to the ceiling, walls or floor must be approved prior to your event with the Banquet & Events Manager. Glue, tape and thumbs tacks are prohibited in all event spaces for affixing decorations, posters or other materials. Open flame candles are allowed in the appropriate holders and are subject to approval by the Banquet & Events Manager. Fees will be assessed for any damages that occur.

MUSIC & NOISE POLICY _____ (initial here)

Outside vendors hired for entertainment purposes are allowed with prior approval of the Banquet & Events Manager. Boat Club Restaurant & Bar cannot be held liable for unsatisfactory performance by an outside entertainment vendor. Music must be off by 9pm if renting the Harborview, Fireside or Executive Boardroom. Music is allowed past 9pm in the Harborview or Fireside rooms if you have rented the required hotel rooms from Fitger's Inn. These arrangements must be made directly with Fitger's Inn staff. Events must end by 11pm in the Harborview or Fireside Rooms. Music must end by 12am midnight when renting the August Fitger Room. Boat Club Restaurant & Bar management reserve the right to halt any event violating this music and noise policy.

Client Signature / Date

Banquet & Events Manager / Date

THE
BOAT CLUB
★ RESTAURANT & BAR ★
EST 2017