

*The Levee is Northport's preferred location for private dining and catering needs. We have two private dining rooms available that are perfect for any type of event. Our management team also has extensive experience in catering, bulk orders and large deliveries. Let us know what type of event you need, and we can handle all of the details for you so your experience is stress-free and enjoyable. Contact us today by phone or email for information or reservations.*

## IN-HOUSE EVENTS

### Full Menu Dining

Our in-house dining menu is available for parties up to 25 guests. Our lunch menu is utilized from 11am-4pm, and we switch to using our dinner menu from 4pm-close.

### Limited Menu Dining

Limited menus consist of 3 proteins for your guests to choose from, along with 2 pre-selected sides that everyone will receive. To create your limited menu, choose 3 proteins and 2 sides. To find pricing, please refer to our lunch menu for events from 11:00am-4:00pm and our dinner menu for events after 4:00.

### Buffet Style Dining

Buffet style dining is available for any party size, but it is required for parties of 40 or more. Traditional buffets are self-serve stations where guests are able to build their own entrée.

### Plated Meal Dining

A plated meal is a more formal style of dining. Every guest is seated and served by our wait staff. Parties of 80 or less have the option to have up to (2) proteins and (2) sides per plate. Events over 80 are limited to (1) protein and (2) sides. Please refer to the buffet menu on page 2 for menu ideas and pricing.

## OFF-SITE EVENTS

### Full Service

In addition to our in-house catering, we also specialize in off-site catering. Let us know where, and we will make sure your dining experience is just as accommodating as if you were sitting in our restaurant. For full service off-site catering, we provide servers to set up and clean up, as well as the necessary equipment for your buffet (chafers & sternos, serving ware, paper products). All final details, including headcount and menu, will be due 2 weeks prior to the date of your event.

### Preferred Locations

Tuscaloosa River Market - The Zone at Bryant Denny - The Bama Belle - The Drish House...or anywhere else you need us!

### Pricing

**Off-Site Service Charge:** 20% of the total bill, or \$100 per server, whichever is greater

*\*We will determine the number of servers for you based on your final headcount and menu.*

**Venue Catering Fees:** If your venue charges a catering fee, it will be added to your final bill.

**Rentals:** If you would like us to provide tablecloths or other rentals, we can arrange them for you. The total cost of rentals will be added to your final bill.

### Delivery

Need lunch for the office or your team? We can deliver! You may order from the buffet or hors d'oeuvres menu. On the hors d'oeuvres menu, we also have a couple of boxed lunch options for you to choose from. Paper products (plates, cups & utensils) will be provided free of charge. Please give us at least 24 hours notice for deliveries.

### Delivery Pricing

**Delivery Charge:** \$25

**Disposable Chafers & Sternos:** \$15/set

# BUFFET MENU

A beverage station (iced tea, water and coffee upon request) and bread service is included in buffet pricing.  
To create your buffet, please select 2 proteins and 2 sides.

#1 \$12.00 per person	#2 \$14.00 per person	#3 \$16.00 per person	#4 \$18.00 per person	#4 \$24.00 per person
Chicken Tenders Country Fried Sirloin Boneless Pork Loin Classic Lasagna Blackened Tilapia	Montreal Chicken Chopped Steak Homestyle Pot Roast Chicken Alfredo Fried Chicken Parmesan	Fried Catfish Canadian Salmon Parmesan Crusted Chicken Pecan Fried Chicken Shrimp & Grits* New Orleans Pasta*	Low Country Boil* Bistro Steak Medallions Smoked Bone-In Pork Chop Grilled Shrimp Skewers	Black Angus Ribeye New York Strip Crab Cakes Blackened Grouper

\*Minimum of 12 people to order

## SIDES

Mashed Potatoes - Roasted New Potatoes - Vegetable Medley - Macaroni & Cheese - Squash Casserole  
Collard Greens - Broccoli Rice & Cheese Casserole - Southern Style Green Beans - Sautéed Squash and Zucchini  
Broccoli - Rice Pilaf - Creamed Corn

## PREMIUM SIDES +\$3 per person

Loaded Mashed Potatoes - Asparagus - Shaved Brussel Sprouts with Bacon & Parmesan Cheese

## SALAD SIDES

Cost per person listed next to each option. All side salads come pre-set.

House Salad +\$3 per person  
Caesar Salad +\$4 per person  
Spinach Salad +\$4 per person  
Wedge Salad +\$4 per person  
Strawberry Salad +\$4 per person

## DESSERTS

each pan serves 15

White Chocolate Bread Pudding  
Banana Pudding  
Seasonal Berry Cobbler  
Strawberry Shortcake Trifle

\$27 per pan

## Dessert Sampler \$30

Chocolate Mousse \$2 per person (plated)  
Peanut Butter Pie Squares \$2 per person (plated)  
Cheesecake with Seasonal Berry Topping \$2 per person (plated)  
Pound Cake with Fresh Strawberries \$2 per person (plated)  
Assorted Cookies or Brownies \$12 per dozen

# HOR D'OEUVRES MENU

## FINGER FOODS

*each platter serves 15*

### Chicken Tenders \$40

*grilled, fried, or blackened*

### Fried Catfish \$60

*served with tartar sauce*

### Shrimp Cocktail \$56

*served with cocktail sauce*

### Sweet & Sour Meatballs \$36

### Roasted Pepper Flatbread \$2.25/ea

*with peppers, onions, mushrooms and cheese*

### Mini Crab Cakes \$70

### Surf & Turf Kabobs \$2.65/ea

*grilled shrimp, andouille sausage and peppers*

### Pimento Cheese Bacon Bombs \$50

*served with bang bang sauce*

### Deviled Eggs \$18

### Bacon & Parmesan Cheese

### Deviled Eggs \$2.25/ea

### Steak & Eggs \$2.50/ea

*deviled egg with shaved prime rib*

### Cajun Shrimp Deviled Eggs \$2.30/ea

### Bacon Wrapped Green Beans \$3/per

### Fresh Fruit Skewers \$30

### Veggie Cups \$30

### Cheese Tray \$30

## DIPS

*Pan \$12*

### Pimento Cheese Ball

### Buffalo Chicken Dip

### Spinach Dip

### Shrimp Dip

### Smoked Tuna Dip

*served with your choice of tortilla chips,  
crackers or fried pita chips*

## WINGS

*4 lbs - \$40*

### Traditional Buffalo

### Boneless Buffalo

### Smoked

*served with ranch or bleu cheese*

## SLIDERS

*\$75 - 25 count*

### Cheeseburger

*dressed however you like*

### Pulled Pork

*slaw, pickles, chipotle peach BBQ*

### Buffalo Chicken

*bleu cheese crumbles or ranch dressing*

### Ham & Cheese

*sliced ham and cheddar cheese*

## HOT PANS

*each pan serves 15*

### Garden Pasta \$52

### Seafood Gumbo \$64

*served with cajun rice*

### Veggie Alfredo \$52

## SALAD BOWLS

*15 servings - \$30*

### Pasta Salad

### Potato Salad

### Broccoli Salad

### Coleslaw

## BOXED LUNCHES

*minimum of 12 - \$10 each  
served with fruit, chips and cookie*

### Turkey & Swiss

### Ham & Cheddar

### Chicken Salad

*all sandwiches served on croissants*

## BEVERAGE STATION

*Includes Tea & Water - \$1 per person*

# CASH OR HOSTED BAR

Thinking of having a cash bar at your next event? We have several different options to choose from.  
*Each cash bar requires a \$75 service fee for each bartender.*

Mixed Drink House Package	Mixed Drink Call Package	Mixed Drink Premium Package	Wine Package	Beer Package Choose 4
Tito's Vodka Jim Beam Bourbon Oker's Gin Jose Cuervo Gold Tequila Bacardi Silver Rum Johnnie Walker Red Scotch	Stolichnaya Vodka Jack Daniels Whiskey Maker's 46 Bourbon Tanqueray Gin 1800 Silver Tequila Captain Morgan Spiced Rum Johnnie Walker Black Scotch	Grey Goose Vodka Jefferson's Ocean Bourbon The Botanist Gin Don Julio Blanco Tequila Goslings Black Seal Rum Glenlivet 12 Year Scotch	<p style="text-align: center;"><b>WHITE</b></p> Frontera Chardonnay Frontera Pino Grigio <p style="text-align: center;"><b>RED</b></p> Frontera Pinot Noir Frontera Cabernet/Merlot Blend	Bud Light Budweiser Michelob Ultra Miller Lite Corona Light Angry Orchard <p style="text-align: right; font-size: small;">*ask your event coordinator about seasonal beer or craft selections</p>

# PRIVATE PARTY ROOMS

Private Rooms	Capacity	Amenities
The Oyster Shell	up to 90 fully seated	<i>built in bar, private entrance, round tables available</i>
The Pearl	up to 120 fully seated	<i>square or round tables available</i>

**A credit card on file with signed contract is required to reserve a private dining room.**

All private parties must be booked at least two (2) weeks in advance to ensure proper staffing for your event.

**Rental Fee:** \$75.00 for a two (2) hour rental. Final details must be turned in ten (10) days in advance. There will be an additional \$25.00 service charge if party lasts more than two (2) hours.

**Event Times:** Private dining reservations are for two (2) hours

**Minimum Guest Count:** 25 people

**Additional Hours:** \$25.00 per hour + additional service charges (must be determined upon booking your event)

**Service Charge:** 20% of total food/beverage bill OR \$75 per server (whichever is greater)

**Food/Beverage Minimum:** Friday and Saturday Evenings: \$500 - Lunch and Weeknights: \$250

**Cancellation Policy:** Reservations must be cancelled at least 72 hours before booked event or cancellation fees will be charged to card on file

**Cancellation Fees:** Card on file will be charged for food/beverage minimum, room rental fee and \$75/server

*\*Due to an increased number of private dining reservations during the month of December, there is a \$100 room rental fee. Event times are subject to change from the above-mentioned in order to accommodate as many holiday guests as possible.*

**\*NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED** with the exception of birthday or wedding cakes.

*\*We do not reserve our private dining rooms during times of extremely high traffic such as, but not limited to, UA home football games, graduation weekends, and select holiday weekends.*

*Beginning January 1, 2020: \$100 (2) hour rental fee*

## MENU OPTIONS

Total Guest Count	Event Menu Options
25 or less	Full, Limited, or Plated Menu
26-40	Limited, Plated or Buffet
40 or more	Buffet or Plated

*The above mentioned menu options are non-negotiable.*

**Menu options provided are subject to change based on time of day, holidays and times of heavier business. Please check which menu option you prefer for your event.**

- **Full Menu Dining:** fully plated meal using our in-house menu. Lunch menu will be utilized for 11:00am until 4:00pm. Dinner menu will be used any time after 4:00pm. We require one server for every sixteen (16) guests. Payment can be made on separate checks.
- **Limited Menu Dining:** base menu of three entrees with two set sides chosen from our full menu. Appetizers, additional sides and desserts can be added and built into the menu. We require one server for every twenty (20) guests. Payment can be made on separate checks.
- **Buffet Style Dining:** price is calculated on a per person basis. The final head count will determine the total price. Please be aware that the final food and beverage amount will be based off of predetermined head count. If we plan for 50 people, you are responsible for paying for 50 people. **Buffet style events must be paid on one check.**
- **Plated Meal Dining:** parties of 80 or less can have up to (2) proteins and (2) sides. Any size party over 80 is limited to (1) protein and (2) sides. Pricing is calculated on a per plate basis. There will be no substitutions or changes to plates during your event; all entrees will come out exactly the same.

***\*Please note that although full menu and limited menu dining allow payment on separate checks, all room charges and service charges MUST be paid on the host check.***

## DECORATIONS

The Levee will provide all tables, chairs and buffet equipment as well as plates, flatware, glasses and white tablecloths upon request. Any other decorations are the responsibility of the renting party. We ask that no decorations be taped, nailed or tacked to the wall. All candles must be contained within a glass container to ensure no wax damage. We also ask that no confetti be used for decorations/celebrations. If you will need to come in early to decorate for your event, please mention it upon booking.

## FINALIZING DETAILS

Thank you again for choosing The Levee for your private dining needs. All arrangements for The Levee's Banquet Rooms are finalized through Katie Norment, our Catering Coordinator. **The menu, room, table arrangements, and all other details pertaining to your function must be finalized 10 days prior to the events date.**

## DAMAGE OR INJURY/INDEMNIFICATION

*Renter agrees that The Levee (its owners, agents, affiliates, employees, successors, assigns, and administrators; collectively referred to as "The Levee") shall not be responsible for any loss or damage to Renter's property or injury to persons due to the negligent or intentional acts of Renter, of Renter's employees or agents, or of persons attending Renter's function.*

*Renter agrees, at its sole cost, to indemnify and hold harmless The Levee from any and all claims by or behalf of any persons or firms arising out of, in connection with, or attributable to Renter's use and possession of The Levee premises, including, but without limitation, any and all claims for injury or death to persons or damage to property. Renter also agrees to save and hold harmless The Levee from all costs, expenses, attorney's fees, and liabilities incurred in connection with any action or proceeding brought in connection with any such claim.*

*Renter agrees that it is fully responsible for any damage to The Levee facilities or loss or damage to The Levee property or equipment, and in the event of any such damage or loss, Renter agrees to pay to The Levee upon demand the amount of repair of such damage or replacing the lost or unrepairable equipment or property. **(Confetti and/or removing hanging pictures are not allowed.)***

I have fully read the attached Rental Guidelines set forth by The Levee and it is understood that all Guidelines will be strictly enforced. I, the user, all guests at the event, and anyone associated with the event agree to specifically comply with these guidelines. It is further warranted by the Renter that no promise or inducement has been offered, except as herein set forth, and that the Renter is of legal age, legally competent to execute this Agreement and agrees to all the terms of this Rental Agreement, accepting fully responsibility therefore, and that this damage or injury/indemnification constitutes a full and final release of all claims known and unknown, anticipated and unanticipated.

By signing below, you, the Renter, are agreeing to the applicable terms mentioned in the contract above and agree to fully abide by all terms and conditions, including all service charges, rental fees, food and beverage minimums and cancellations.

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

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

**CONTACT INFORMATION**

<b>Name of Primary Contact:</b>	<b>Name of Third Party Contact (if applicable):</b>
<b>Phone Number:</b>	<b>Phone Number:</b>
<b>Email:</b>	<b>Email:</b>
<b>Organization (if applicable):</b>	

**PARTY INFORMATION**

<b>Date of Event:</b>	<b>Event Type:</b>	<b>Start Time:</b>	<b>End Time:</b>
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**IN-HOUSE EVENTS**

**OFF-SITE EVENTS**

<b>Room:</b>	<b>Name of Location:</b>
<b># of Guests:</b>	<b>Address of Location</b>
<b>Menu Type:</b>	<b>Venue Contact:</b>
<b>Bar Preferences:</b>	<b>Venue Contact Phone Number:</b>
	<b>Catering Fee (if applicable):</b>

**PAYMENT INFORMATION**

<b>Name on Card:</b>	
<b>CC #:</b>	<b>Exp:</b>