



PRIVATE PARTIES

LOBSTER BAR
SEA GRILLE

LOBSTER BAR SEA GRILLE

Private Parties

LOBSTER BAR SEA GRILLE is the perfect location to host your next event. Whether it is a business meeting, special occasion, or just a friendly get together, we will strive to exceed all of your expectations. Lobster Bar Sea Grille offers an expanded private dining space perfect for luncheons, dinners, receptions and business meetings. The expansion includes: a luxurious Pre Function Lounge, the addition of the grand Boulevard Ballroom and the expansion of the existing private State Room. For business meetings, we can provide any type of audio visual needs. 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 the aspects of your evening together, giving you the confidence that every detail of your event will be handled with the utmost attention.

To book your next event, please contact me to create your
Ultimate Dining Experience at LOBSTER BAR SEA GRILLE.

I look forward to speaking with you soon!

KATIE DOUGLAS

Private Events Director

Direct: 954-357-1261

kdouglas@buckheadrestaurants.com

BuckheadRestaurants.com

Banquet Information

GUARANTEE

A final guarantee of the number of guests is due two 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. However, we reserve the right to change the room and make adjustments based on space requirements, with a proper notification of the client.

SERVICE CHARGE & TAX

A twenty percent (20%) taxable service charge, or minimum service charge is applied to food, beverage and audio/visual equipment. The minimum taxable service charge for lunch is \$150.00 and dinner is \$250.00. In addition, all current state & local sales tax applies to the total food and beverage bill.

MENU AND PRICING

Final menu selections should be made *no later than two (2) weeks prior* to an event and no sooner than **three (3) months out**, in order to guarantee your 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

Linens are complimentary for all events. We will assist you with ordering any specialty linens, floral arrangements, staging, etc. Specialty linens order has to be *finalized ten (10) days prior* to the event to avoid extra shipping or restock fees. An additional charge may incur for specialty items.

Banquet Information

ENTERTAINMENT

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

VENDOR DEPOSITS

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

MISCELLANEOUS CHARGES

Bar set up \$75

Podium \$100

Wireless Microphone \$100

Cashier \$50

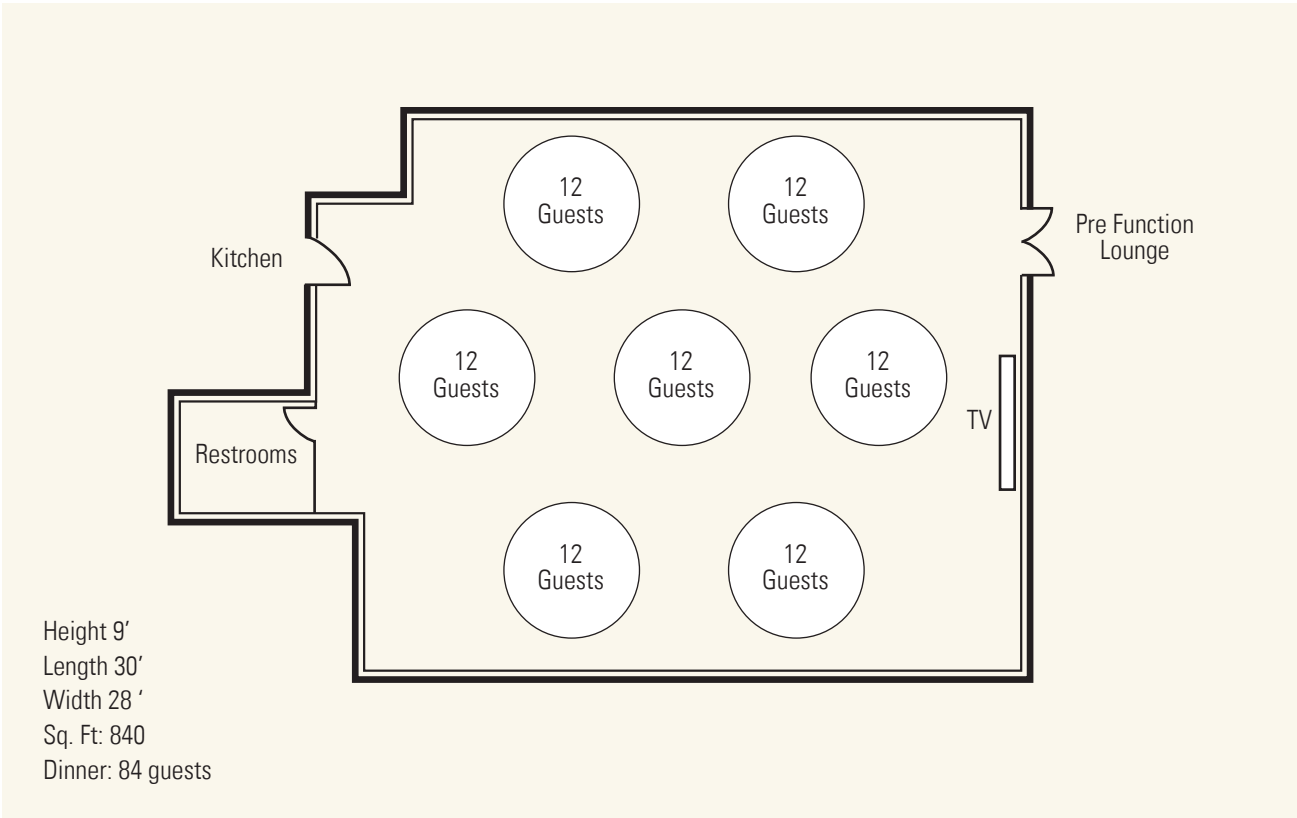
Chef Attended Station \$100

ULTIMATE CARDS AND PROMOTIONS

The Ultimate Dining card and other promotions unless designated as such and pre-approved by an officer of the company may *not* be used in conjunction with or for any part of payment for private events.

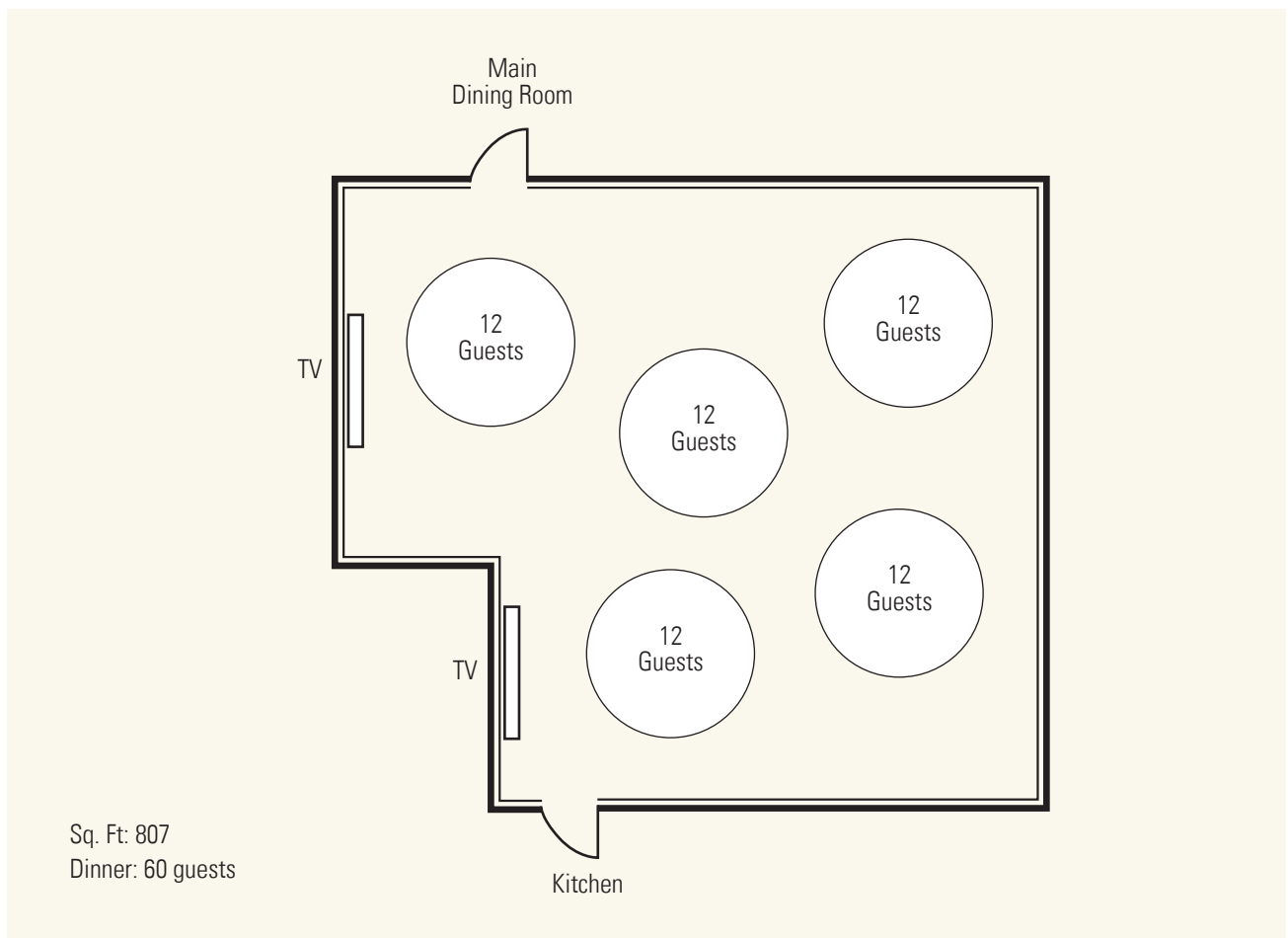
Banquet Rooms

BOULEVARD BALLROOM



Banquet Rooms

STATE ROOM



PRIVATE
PARTIES

LOBSTER BAR
SEA GRILLE



PRE FUNCTION LOUNGE



BOULEVARD BALLROOM

PRIVATE
PARTIES

LOBSTER BAR
SEA GRILLE



STATE ROOM



STATE ROOM

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 3. per person

Pre-Dinner Hors d'Oeuvres Cocktail Reception 15. per person, per half hour

Pre Dinner Hors d'Oeuvres Cocktail Reception 20. per person, per hour

Cold

Chilled Jumbo Florida Shrimp pink brandy mayo

Ahi Tuna Tartare avocado, puffed tapioca crisp

House Smoked Salmon French blini, chive crème fraiche (with 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 Petrossian caviar +5. per person

Hot

Crispy Crab Beignet horseradish remoulade

Maryland Style Crabcake stone ground mustard beurre blanc (+5 per person)

Seared Tuna Cubes thai chimichurri

Signature Flash Fried Maine Lobster morsels Greek honey-mustard aioli (+5 per person)

Florida Shrimp crisped in brique, lemon aioli

Char grilled Octopus spicy tomato jam

Tempura Scallop sesame chili aioli

Alsatian Style Tartes: Smoked Salmon | Seasonal Mushrooms & Gruyere | Tomato & Basil

"Spanokopita" baked spinach, melted leeks & feta in country filo, tzaziki sauce

Triple Cream Brie Fritter apricot jam

Spicy Braised Short Rib Spring Roll madras curry aioli

Grilled Chicken Satay sweet chili & cilantro sauce

Chicken "Spanokopita" shredded chicken, spinach & feta in country filo, béarnaise sauce

Seared NY Strip Argentinean style chimichurri

Grilled Lamb Chops dill & lemon yogurt (+5 per person)

Lunch Menus

Lunch *Menu One*

Appetizer *Host pre-selects 1 for guests to enjoy:*

Maine Lobster Bisque au cognac

She Crab Soup au sherry

Entrée *Host pre-selects 2 for guests to choose from:*

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

Platter of Caesar & Sautéed Scottish Salmon fresh tomato compote

Platter of Caesar & Organic Chicken Breast lemon, e.v 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 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

44. Per Person

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

Lunch Menus

Lunch *Menu Two*

Appetizer *Host pre-selects 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 2 for guests to choose from:*

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

Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

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

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

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

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

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

54. Per Person

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

Dinner Menus

Pharmaceutical Dinner *Menu One*

Salad

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

Entrées

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

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

Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

LBSG wine selection will be offered, 2 glasses per guest during dinner.

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

100. Per Person, inclusive of service charge and tax

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

Dinner Menus

Pharmaceutical Dinner *Menu Two*

Salad *Host pre-selects 1 for guests to enjoy:*

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

Traditional Caesar Salad olive oil croutons, pecorino romano

“Combo” Cocktail chilled jumbo FL shrimp and colossal lump crab

Lobster & Seafood Ceviche pickled pineapple, papaya, citrus, cilantro

Ahi Tuna Tartare white soy citronette, puffed tapioca crisp

All Jumbo Maryland Lump Crab Cake lemon-grain mustard emulsion

Chilled ½ lb. Lobster Cocktail apple celery slaw, citrus vinaigrette

Entrées *Host pre-selects 3 for guests to choose from:*

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

Lobster Stuffed Lobster thin beans, drawn butter

14oz. Prime NY Strip thin beans, creamy potato puree

Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

LBSG wine selection will be offered, 2 glasses per guest during dinner.

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

125. Per Person, inclusive of service charge and tax

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

Dinner Menus

Three Course Dinner *Menu One*

Appetizer *Host pre-selects 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 3 for guests to choose from:*

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

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

Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

75. Per Person

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

Dinner Menus

Three Course Dinner *Menu Two*

Appetizer *Host pre-selects 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 white soy citronette, puffed tapioca crisp
- All Jumbo Maryland Lump Crab Cake lemon-grain mustard emulsion
- Traditional Caesar Salad olive oil toasted croutons, pecorino romano
- LBSG Chopped Salad triple creme blue cheese, lemon-basil-lime dressing

Entrée *Host pre-selects 3 for guests to choose from:*

- 14 oz. Prime N.Y. Strip thin french beans, creamy Idaho potato puree
- Faroe Islands Salmon potato puree, asparagus, tomato, capers, sorrel nage
- "Petite Surf & Turf" signature lobster tail & 6 oz. filet mignon, potato confit, drawn butter
- Chilean Sea Bass "Bangkok" sticky rice cake, tomato jam, bkk sauce
- Broiled Filet Mignon 6 oz. potato confit, thin green beans in shallot butter
- Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

- LBSG Warm Chocolate Hazelnut Cake
- New York Style Cheesecake preserved strawberries, chantilly cream
- Choco-Praline Crunch hazelnut & chocolate ganache
- LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

85. Per Person

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

Dinner Menus

Four Course Dinner *Menu Three*

Appetizer *Host pre-selects 2 for guests to choose from:*

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

Ahi Tuna Tartare white soy citronette, puffed tapioca crisp

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 1 for guests to enjoy:*

Lobster Bar Lobster Bisque au Cognac

Traditional Caesar Salad olive oil toasted croutons, pecorino romano

Entrée *Host pre-selects 3 for guests to choose from:*

12 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 drawn butter, lemon

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

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

Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake

New York Style Cheesecake preserved strawberries, chantilly cream

Choco-Praline Crunch hazelnut & chocolate ganache

LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

95. Per Person

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

Dinner Menus

Four Course Dinner *Menu Four*

Appetizer *Host pre-selects 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 white soy citronette, puffed tapioca crisp
"Combo" Chilled Jumbo FL Shrimp & Colossal Lump Crab pink brandy & red cocktail sauces

Soup or Salad *Host pre-selects 2 for guests to choose from:*

The Wedge Baby Iceberg triple crème blue cheese, applewood smoked bacon
The "Caesar & Egg" topped with soft cooked egg & pecorino romano
LBSG Chopped Salad triple crème blue cheese, lemon-basil-lime dressing
Lobster Bar Lobster Bisque & Lobster Morsels au cognac

Entrée *Host pre-selects 4 for guests to choose from:*

Surf & Turf filet mignon 8 oz. & signature cold water lobster tail 6 oz. greek honey-mustard aioli, drawn butter, Idaho potato confit
12 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
Organic Chicken Breast stuffed with seasonal mushrooms - thin beans, creamy potato puree, brandy peppercorn cream

Dessert *Host pre-selects 1 for guests to enjoy:*

LBSG Warm Chocolate Hazelnut Cake
New York Style Cheesecake preserved strawberries, chantilly cream
Choco-Praline Crunch hazelnut & chocolate ganache
LBSG Dessert Platters: chocolate chip cookies, biscotti, crème brulee, hazelnut chocolate cake, housemade marshmallows, sour cream cake, passion fruit mousse shots

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

110. Per Person

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

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 (+5.)
with lobster celeriac slaw, honey sherry mustard vinaigrette

Petrossian Caviar on Deviled Egg
full half ounce genuine grade A petrossian caviar

Petite Maine Lobster Roll
homemade brioche bun, celery lemon mayo

Buttery House Smoked Salmon
french blini, creme fraiche, chives, capers

All Jumbo Lump Crab Cake "Maryland" (+6.)
lemon grain mustard emulsion

Chilled Jumbo Florida White Shrimp Cocktail
pink brandy mayo, red cocktail sauce, fresh grated horseradish

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

Social Stations

Service is Available for 1 Hour

Chilled Seafood Bar + 24 Per Person

Iced Jumbo Shrimp Cocktail Tower pink brandy sauce, horseradish cocktail sauce

Iced East and West Coast Oysters champagne mignonette, horseradish cocktail sauce

Florida Stone Crab BLRG mustard sauce (in season only - mkt. price)

House Smoked Salmon marble rye, egg whites, egg yolks, capers, red onion chive crème fraiche

Chilled Poached Faroe Islands Salmon cucumber aspic, sauce vert

LBSG Seafood Tower Maine Lobster, Jumbo Shrimp, King Crab, Oysters, Tropical Ceviche (+\$26 pp)

Chef's Carving Station + 32 Per Person

Roast Beef Tenderloin

Prime Rib of Beef

Baked Organic Faroe Islands Salmon "En Croute" spinach & ricotta cheese in puff pastry

Served with Brioche Rolls, Horseradish Crème Fraiche and Béarnaise Sauce

Lobster Bar *with* Chef Attendant + 42 Per Person

LBSG Lobster Buns on Brioche:

Warm Butter Poached Lobster, Spicy Chili Lobster *or* Chilled New England Style Lobster

Served with House-Made Old Bay chips

Lobster Pasta warm butter poached lobster, fettuccini, sauce Americaine

Lobster Bar Experience

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 & 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 ensure your LBSG Experience is perfect in every way possible!

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 4 for guests to choose from:

Morsels of Signature Lobster Tail
Colossal Lump Crab Cake
Buttery House Smoked Salmon Tarte
Select Wild Mushrooms & Gruyere Tarte
Crisped Point Judith Calamari
Specialty Mediterranean Octopus
Steak Tartare Parisienne

Surf & Turf

Host pre-selects 1-2 types of fish & 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 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 Sprouts 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 3 or our LBSG dessert platter for guests to choose from:*

French Apple Crumb Pie
LBSG Warm Chocolate Cake
Specialty-Tropical Pavlova
Classic-Profiteroles
Citrus Tart
Artisinal Cheese Selection

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

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

Beverage Packages

Hourly Packages

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Premium Brands	\$30	\$42	\$54	\$62	\$68
Deluxe Brands	\$39	\$52	\$64	\$72	\$78
Beer and Wine	\$24	\$36	\$48	\$56	\$62

Premium

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

Deluxe

Grey Goose
Grey Goose Citron
Grey Goose Orange
Makers Mark
High West Double Rye
Chivas Regal
Johnnie Walker Black
Sapphire Gin
Tanqueray No. Ten
Crown Royal
Jameson Irish
Afrohead

Beer

Domestic
Selected Imports

Wine

Canyon Road
Chardonnay
Pinot Grigio
Pinot Noir
Cabernet Sauvignon

The Seeker
Chardonnay
Pinot Noir
Cabernet Sauvignon

Full Wine List Available

Specialty Bars

Bubbles Bar

12.50 Per Drink

Mimosa
Cham-Cham
Kir Royal
Prosecco Cocktail

Single Malt Bar

16.00 Per Drink

Glenlivet
Laphroaig
Lagavulin
Macallan
Dalwhinnie

Martini Bar

14.00 Per Premium Drink

LBSG Specialty Martinis
Stolichnaya
Bombay Gin
Tanqueray Gin

Terms & Conditions

DATE OF EVENT _____ PRIVATE ROOM _____ TIME OF ARRIVAL _____ AM / PM

1. ACCEPTANCE: This Agreement shall be confirmed upon receipt by Lobster Bar Sea Grille (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 the conclusion of the event, the balance of the bill must be paid in full.

Restaurants preferred method of payment is credit card.

NO PERSONAL CHECKS ACCEPTED.

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

3. CANCELLATION AND REFUNDS:

Cancelled within 48 hours, held to guarantee, charged to credit card on file.

The Food & Beverage minimum for the State Room is set to \$1500.00

The Food & Beverage minimum for the Boulevard Ballroom is set to \$2500.00

The Food & Beverage minimum for the Boulevard Ballroom with Pre Function Bar for 1 hour is set to \$3500.00

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.

5. GUARANTEE POLICY: A guarantee of the exact number of persons attending the Event will be required two (2) business days (exclusive of Saturday & Sunday) prior to the Event; otherwise, the estimated number of persons attending the Event is due two (2) weeks (14 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.

PLEASE INITIAL: _____

Terms & Conditions

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 pre-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's 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 beverage 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.

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

PLEASE INITIAL: _____

Terms & Conditions

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 issued by the Restaurant.

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

PLEASE INITIAL: _____

Terms & Conditions

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) Katie Douglas

Title: (Print) Private Events Director

Signature: _____

Date: _____

PATRON:

Name: (Print) _____

Title: (Print) _____

Signature: _____

Date: _____

PLEASE 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. 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 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 NO

Total Deposit Amount: \$500 dinner | Total Deposit Amount: \$300 lunch

Method of Payment for Non-Refundable Deposit (Cash is not accepted)

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: _____

The background of the top section is a warm, golden-brown bokeh effect with various colored circles (white, yellow, orange, green, blue) of different sizes. In the center, there is a circular pattern of small dots that forms a larger, faint circular shape.

LOBSTER BAR
SEA GRILLE

Thank You!