

THE BOAT CLUB

★ RESTAURANT & BAR ★

EST 2017

ROOMS & OUTDOOR OPTIONS

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



HARBORVIEW ROOM

1225 sq ft 35'x35'

Theater: 50 Rounds: 80

Conference: 20 Classroom: 24

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



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 are attending for free parking.

AUDIO / VISUAL EQUIPMENT

- 5'x5' Screen **\$40**
- LCD Projector **\$75**
- 48" Smart TV **\$100**
- MP3 Package: Wireless Microphones & 2 Bluetooth Speakers **\$175**
 - Flip Chart with Post It Paper & Markers **\$50**
 - Podium **\$40**
 - Complimentary Wi-Fi in all Event Rooms

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

RENTALS/SERVICES

- White or Black Chair Covers with installation **\$3.00** each
 - Navy Sashes with installation **\$1.00** each
 - Outdoor Heaters (2 available) **\$60** each
 - On-site Bartender fee **\$75.00**
 - Off-site Bartender fee **\$150.00**
- Cake Cutting fee (includes plates & forks) **\$1.50**/person
- Corkage Fee (pre-approved outside wine or champagne) **\$20.00**/bottle

COMPLIMENTARY LINENS INCLUDED WITH ROOM RENTAL FEE:

- White Table Cloths | Navy Napkins | Black Skirting
- Other colored linen options can be arranged for an additional fee and are subject to availability.

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 BUFFETS

Gluten Free options available upon request for an additional charge.

THE DAYBREAK - \$12/PERSON

- Bagels with cream cheese
- Fresh cut fruit (GF)
- Vanilla yogurt (GF) with granola bars
- Includes water, hot beverage station, & juice

THE EYEOPENER - \$13/PERSON

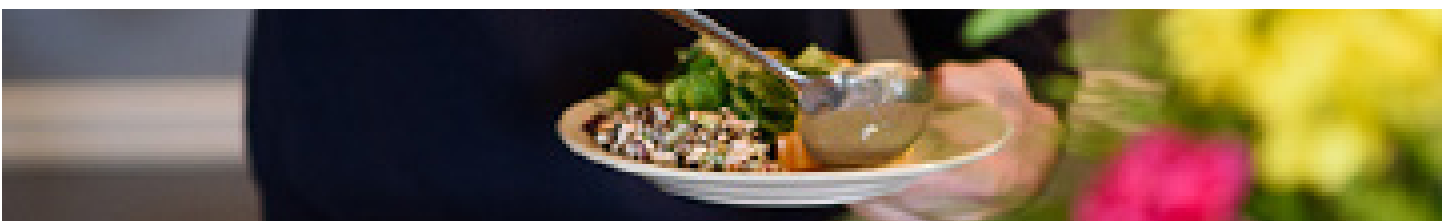
- Assorted pastries
- Fresh cut fruit (GF)
- Vanilla yogurt (GF) with granola bars
- Hard boiled eggs (GF)
- Includes water, hot beverage station, & juice

THE SUNRISE BREAKFAST - \$18/PERSON

- Scrambled eggs served with cheese, green onions, salsa, ketchup, & hot sauce on the side (GF)
- French toast with maple syrup and butter
- Breakfast sausage (substitute bacon \$1/person or chicken sausage \$2/person)
- Fresh cut fruit (GF)
- Home style potatoes (GF)
- Includes water, hot beverage station, & juice

BOAT CLUB COUNTRY BREAKFAST - \$20/PERSON

- Biscuit, sausage & gravy
- Scrambled eggs served with cheese, green onions, salsa, ketchup, & hot sauce on the side (GF)
- Fresh cut fruit (GF)
- Home style potatoes (GF)
- Includes water, hot beverage station, & juice



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BREAKFAST BUFFETS CONT.

SAILOR'S DELIGHT - \$26/PERSON

- Broiled walleye with creamy lemon dill sauce (GF)
- Scrambled eggs served with cheese, green onions, salsa, ketchup, & hot sauce on the side (GF)
 - Fresh cut fruit (GF)
 - Home style potatoes (GF)
- Includes water, hot beverage station, & juice

CELEBRATION BRUNCH - \$28/PERSON

- Berry brioche French toast with fresh berries, maple syrup & butter
- Scrambled eggs served with cheese, green onions, salsa, ketchup, & hot sauce on the side (GF)
- Spinich berry salad with feta cheese, nuts & red onions; served with balsamic dressing (GF)
- Breakfast sausage (substitute bacon \$1/person or chicken sausage \$2/person)
 - Home style potatoes (GF)
 - Assorted pastries
- Includes water, hot beverage station, & juice

Add On To Any Breakfast Buffet

- Scrambled eggs (GF) \$3/person
- Bacon (GF) or pork sausage \$5/person
- Home style potatoes (GF) \$3/person
 - Fresh baked muffins \$20/dozen
- Fresh made mini doughnuts \$9/dozen
 - Assorted pastries \$5/person
 - Fresh fruit (GF) \$4/person
- Gluten free muffins (GF) \$6/each



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THEMED LUNCH BUFFETS

**Themed lunch buffets are available for groups of 16 guests or more between 10:00am & 3:00pm*

TACO BUFFET - \$22/PERSON

Add fajita vegetables for an additional \$2/person

- Choice of grilled chicken breast (GF) or ground beef (GF)
 - Spanish rice (GF)
 - Flour tortillas
 - House made tortilla chips (GF)
- Toppings include: shredded lettuce, onion, tomato, jalapeño, shredded cheese, salsa, & sour cream
 - Includes water & hot beverage station

ITALIAN PASTA BUFFET - \$24/PERSON

- Choice of marinara sauce (GF) or creamy alfredo sauce (GF)
 - Choice of Italian sausage or diced grilled chicken (GF)
 - Penne pasta (GFR)
 - Caesar salad
 - Grilled peppers & onions (GF)
 - Parmesan cheese
 - Warm breadsticks
- Includes water & hot beverage station

TASTE OF SUMMER BBQ - \$34/PERSON

- St. Louis Baby Back BBQ Ribs (GF)
- Honey garlic chicken wings (GFR)
 - Cole slaw (GF)
 - Mac & cheese
 - Fresh fruit (GF)
- Jalapeños cheddar cornbread with honey butter
 - Includes water & hot beverage station



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BUILD YOUR OWN LUNCH BUFFET

**Each comes with chips, dill pickles, fresh baked cookies & water station*

SOUP & SALAD COMBO - \$17/PERSON

SOUP & SANDWICH COMBO - \$17/PERSON

SOUP, SALAD, SANDWICH COMBO - \$19/PERSON

SOUPS: CHOOSE 1

- Savory butternut squash (GF) (V)
 - Creamy tomato basil (V)
 - Roasted vegetable (GF) (VG)
 - Creamy chicken wild rice
- Broth based chicken wild rice (GF)
 - Cream of mushroom (V)

ASSORTED SANDWICHES: CHOOSE 2 OPTIONS

Gluten Free bread available upon request \$2

- Ham & cheddar on white
- Turkey & Swiss on cranberry wild rice
- Roast beef & provolone on hoagie
- Italian hoagie with assorted deli meats & mozzarella cheese
 - Chicken salad with raisins & pecans on croissant
 - Grilled chicken and bruschetta wrap
- Roasted vegetable wrap with balsamic and seasonal aioli (V)
 - Chickpea salad with raisins & pecans wrap (V, VG)

SALADS: CHOOSE 1

- Caesar with romaine, croutons, & parmesan
- Mixed greens with cucumber, tomato, carrot, parmesan cheese & crouton, with choice of two dressings: Italian vinaigrette, balsamic vinaigrette, ranch, French, or bleu cheese
- Spinach berry salad with feta cheese, nuts & red onion served with balsamic vinaigrette
 - Italian pasta salad (GFR)
 - Cole slaw (GF)

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BOX LUNCH - \$16/PERSON

Gluten Free bread available upon request \$2/person

**Add Italian pasta salad for an additional \$2/person*

- Ham & cheddar on white
- Turkey & Swiss on cranberry wild rice
- Chicken salad with raisins & pecans on croissant
- Chickpea salad with raisins & pecans wrap (V, VG)
 - Packets of mayo & mustard
 - Whole fruit
 - Chips
 - Fresh baked cookie (GFR)
 - Bottled water

SNACK OPTIONS

- Whole fruit **\$2.50/person**
- Granola bars **\$2/person**
- Gardetto's snack mix (1 lb.) **\$20**
- Individual fresh fruit, cheese, meat & cracker plates (GFR) **\$6/person**
- Individual vegetable crudité with seasonal aioli (GF) **\$5/person**
 - Fresh baked cookies **\$18/dozen**
 - Gluten free cookie **\$4/per cookie**
 - Fresh baked brownies **\$20/1 dozen**
 - Fresh baked muffins **\$20/1 dozen**
 - Gluten free muffin **\$6/muffin**
 - Fresh made mini doughnuts **\$9/dozen**

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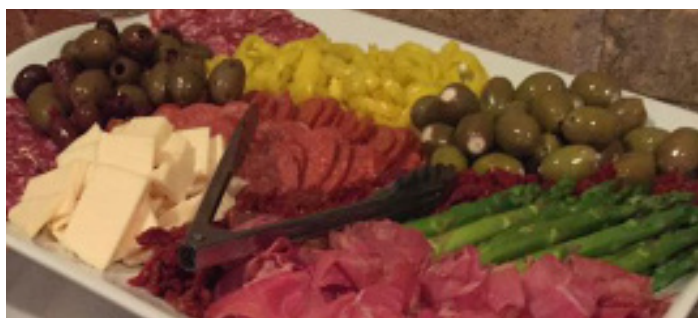
APPETIZERS

DISPLAY OPTIONS: SERVES 25 PEOPLE

- Fried walleye fingers with citrus remoulade **\$225**
 - Whole side smoked salmon display **\$200**
 - Jumbo shrimp display with cocktail sauce (GF) **\$175**
 - Charcuterie board with assorted relishes and preserves (contains nuts) **\$175**
 - Chicken wings (Choose 1 flavor: BBQ, teriyaki, honey garlic, sweet chili, or buffalo) (GFR) **\$175**
 - Meatballs (Choose 1 flavor: BBQ, Swedish, marinara, or whiskey glazed) **\$100**
 - Crab, spinach & artichoke dip with crostini (GFR) **\$150**
 - Spinach & artichoke dip with crostini (GFR, V) **\$100**
 - Baked brie in pastry with preserves and cracker display (V) **\$85**
 - Fresh fruit display (GF, V) **\$75**
- *Add assorted cheese for \$25 or assorted deli meats for \$25 with crackers*
- House made potato chips with caramelized onion & sage dip (GF, V) **\$75**
 - Vegetable crudité with seasonal aioli or ranch dip (GF, V) **\$75**

PER PIECE OPTIONS: 30 PIECE MINIMUM

- Smoked salmon with dill & cream cheese crostini (GFR) **\$3.50**
 - Crab cakes with citrus remoulade **\$3.50**
- Shrimp bruschetta on crostini with feta cheese (GFR) **\$3.50**
 - Bruschetta on crostini with feta cheese (GFR, V) **\$3.00**
- Coconut crusted shrimp with sweet chili dipping sauce **\$3.00**
 - Charcuterie skewers (GF) **\$3.00**
- Chicken skewers (Choose 1 flavor: Mediterranean, chipotle, bourbon) (GFR) **\$3.00**
- Stuffed mushroom caps with wild rice and herbed cream cheese (GF, V) **\$3.00**
 - Caprese skewers (GF, V) **\$3.00**
 - Vegetable pinwheels (V) **\$2.50**



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BUILD YOUR OWN BUFFET OR PLATED DINNER

*All buffets include: salad, fresh baked rolls with butter,
one side, seasonal vegetable, coffee, tea & water*

***Plated dinners from this menu are available for 50 guests or
less for an additional charge of only \$2/person***

**No more than three plated options per event please*

SELECT ONE ENTRÉE

For more than one entrée selection, please add \$2 to the highest priced entrée per person

CHICKEN

- Chicken with rosemary garlic cream sauce (GF) **\$28/person**
 - Chicken marsala **\$28/person**
- Chicken parmigiana with marinara sauce **\$32/person**

PORK

- Grilled bone in pork tenderloin (GF) **\$32/person**
choose between mushroom gravy or cranberry chutney
- Herb roasted pork tenderloin (GF) **\$32/person**
choose between mushroom gravy or cranberry chutney
- St. Louis Baby Back BBQ Ribs **\$30/person**

BEEF

- Five spice beef short rib with cider demi-glace (GF) **\$36/person**
- Prime rib with au jus and horseradish cream sauce (GF) **\$36/person**
 - Roast sirloin (GF) **\$38/person**
choose between mushroom gravy or cognac peppercorn cream sauce
 - Filet mignon 6 oz (GF) **\$45/person**
choose between mushroom gravy or cognac peppercorn cream sauce

MAKE ANY BUFFET OR PLATED DINNER SURF & TURF

- Add pan seared scallops for an additional \$17/person
- Add a 4 oz lobster tail for an additional \$20/person

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BUILD YOUR OWN BUFFET OR PLATED DINNER CONT.

FISH / SEAFOOD

- Parmesan crusted cod with lemon dill cream sauce **\$30/person**
- Broiled walleye with lemon dill cream sauce (GF) **\$32/person**
- Parmesan crusted walleye with lemon dill cream sauce **\$34/person**
- Grilled salmon with lemon dill cream sauce (GF) **\$36/person**
 - Grilled salmon with citrus glaze (GF) **\$36/person**
 - Skewered shrimp (GF) **\$37/person**
choose between grilled or scampi
 - Pan seared scallops (GF) **\$40/person**

VEGETARIAN/VEGAN

- Penne primavera with roasted red pepper sauce (GFR, VG) **\$26/person**
 - Cheese tortellini (V) **\$26/person**
choose between marinara, pesto, red pepper sauce, or alfredo
 - Penne parmigiana with marinara (V) **\$32/person**
choose between breaded eggplant or portobello

SELECT ONE SALAD

Gluten free available with no croutons

- Mixed greens with cucumber, tomato, carrot, parmesan cheese, & crouton with choice of two dressings: Italian vinaigrette, balsamic vinaigrette, ranch, French, or bleu cheese
 - Spinach berry salad with feta cheese, nuts & red onion
served with balsamic vinaigrette dressing (GF)
- Caesar with chopped romaine, crouton, parmesan cheese & Caesar dressing

SELECT ONE SIDE

Choose an additional side for \$2/person

- Herb roasted potatoes (GF)
- Creamy parmesan risotto (GF)
- Garlic confit mashed potatoes (GF)
 - Baked mac n' cheese
- Minnesota wild rice pilaf (GF)
- Penne with herbs and olive oil

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THEMED DINNER BUFFETS

**Themed dinner buffets are available for groups of 16 guests or more between 4:00pm & 9:00pm*

ITALIAN PASTA BUFFET - \$28/PERSON

- Penne pasta (GFR)
- Italian sausage
- Grilled chicken (GF)
- Marinara sauce (GF)
- Alfredo sauce
- Caesar salad
- Grilled peppers & onions (GF)
- Parmesan cheese (GF)
- Warm breadsticks
- Includes water & hot beverage station

TASTE OF SUMMER BBQ - \$34/PERSON

- St. Louis Baby Back BBQ Ribs (GF)
- Honey garlic chicken wings (GFR)
- Cole slaw (GF)
- Mac & cheese
- Fresh fruit (GF)
- Jalapeno cheddar cornbread with honey butter
- Includes water & hot beverage station

SUPERIOR BUFFET - \$42/PERSON

- Choice of grilled salmon or broiled walleye with lemon dill cream sauce (GF)
- Choice of wild rice pilaf (GF) or creamy parmesan risotto (GF)
- Shrimp scampi (GF)
- Seasonal vegetable (GF)
- Mixed green salad with two dressing choices
- Dinner rolls with butter
- Includes water & hot beverage station

SURF & TURF - \$48/PERSON

- Roasted beef sirloin
choose between mushroom gravy or cognac peppercorn cream sauce (GF)
- Choice of grilled shrimp (GF), coconut shrimp, or mini crab cakes
substitute seafood option with a 4oz lobster tail for \$12/person
- Garlic confit mashed potatoes (GF)
- Seasonal vegetable (GF)
- Mixed green salad with two dressing choices
- Dinner rolls with butter
- Includes water & hot beverage station

CARVING STATION OPTIONS

25 person minimum

This is not a stand-alone dinner option, must be served along with heavy appetizers or in addition to a dinner buffet.

- Roast Italian prime rib with au jus and horseradish crème (GF) - **market price**
- New York strip loin (choose between mushroom gravy or bearnaise) (GF) - **market price**
 - Roast pork tenderloin (choose between mushroom gravy or cranberry chutney) (GF) - **market price**

DESSERT OPTIONS

- Flourless chocolate torte (GF) **\$9** each
 - Vanilla cheesecake **\$8** each

Choose between caramel, chocolate, or berry compote

- Carrot cake **\$8** each
- Chocolate lava cake **\$8** each
- Assorted dessert display **\$150** (serves 25)

Variety of mini desserts and other fresh baked goods

- S'mores bar **\$6**/person

Includes decorative display, roasting station, marshmallows, graham crackers & chocolate bars

NON-ALCOHOLIC BEVERAGES

- Hot beverage station **\$3**/person

Includes coffee, hot chocolate, hot tea, apple cider

- Assorted Coca Cola products **\$3** each
- Assorted sparkling water **\$3** each
- Naturally flavored water **\$15** / 2 gal. dispenser
Strawberry cucumber, citrus, or pineapple mint infused
- Lemonade **\$15** / pitcher **\$30** / 2 gal. dispenser
- Unsweetened iced tea **\$15** / pitcher **\$30** 2 gal. / dispenser
 - Juice **\$15** / pitcher
Cranberry or orange
- Sparkling fruit punch **\$45** / 2 gal. dispenser

CUSTOM CRAFT MOCKTAILS

- Lavender Lemonade **\$5** each

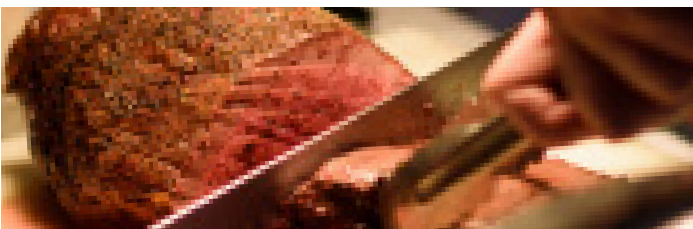
Lemonade, lavender syrup, club soda

- Strawberry mint spritzer **\$5** each

Strawberry syrup, fresh mint, fresh squeezed lime, club soda

- Happy mule **\$7** each

Seedlip garden 108, fresh squeezed lime, cock'n bull ginger beer



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BAR OPTIONS

There will be a \$75 bartender fee per bartender for all on-site bar set ups.
For groups of 50 or more, 2 bartenders are required.

Bars may be hosted, partially 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 (subject to availability).

MIX & MATCH COCKTAILS & WINE

Please choose your preferred tier for cocktails and your preferred tier for wine.

TIER 1 COCKTAILS - \$7.50 hosted | \$8.00 cash

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

TIER 2 COCKTAILS - \$8.50 hosted | \$9.00 cash

Stoli or Tito's Vodka, Captain Morgan Rum, Bacardi Rum, Bombay Sapphire or Tanqueray Gin, Korbel Brandy, Don Julio Tequila, Crown Royal Whiskey, Bulleit Rye Whiskey, Makers Mark Bourbon, Jack Daniels Whiskey, Glenlivet Scotch

TIER 1 WINE - \$7.50 hosted | \$8.00 cash

House Red: Radio Boka Tempranillo (Spanish red table wine)
House White: Radio Boka Verdejo (Spanish white table wine)

TIER 2 WINE - \$8.50 hosted | \$9.00 cash

McManis Family Vineyards: Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio
Certified Sustainable Winery

SPARKLING WINE & CHAMPAGNE

Please inquire with the catering manager for further champagne options

Strawberry Champagne Punch **\$160** / 2 gal. dispenser

Andre California Sparkling Brut **\$28** bottle

Chandon California Sparkling Brut **\$56** bottle

Beau Joie Champagne **\$110** bottle



SIGNATURE COCKTAILS

Available to add on to any bar

Please choose up to three signature cocktails from the list below:

- Dirty Please - **\$12** each

Stoli Vodka, dry vermouth, olive brine, bleu cheese stuffed olives

- Rye Manhattan - **\$12** each

Bulleit Rye Whiskey, sweet vermouth, Filthy black cherry

- Limoncello Martini - **\$10** each

Il Tramonto Limoncello, fresh squeezed lemon juice, simple syrup

- Moscow Mule - **\$9** each

Stoli Vodka, fresh squeezed lime, cock'n bull ginger beer

*please inquire for our seasonal mule selection

- House Mimosa - **\$7** each

Andre Brut with choice of orange, grapefruit, pineapple, or cranberry juice

- Boat Club Bloody Mary **\$10** each

Smirnoff Vodka, Miss Mary's Bloody Mary Mix, shrimp, pickle, olive & lemon

If there are any specialty cocktails you would like for your event that are not listed, please let the catering manager know. We would be happy to accommodate your requests if possible.

BEER & SELTZER

DOMESTIC BOTTLE - \$6 each

Coors Light, Bud Light, Michelob Golden Light, Corona, Stella Artois, Blue Moon Belgian White

MINNESOTA BEER & CIDER - \$7 each

Castle Danger Cream Ale, Castle Danger Geroge Hunter Stout, Fulton Brewery Lonely Blonde, Surly Furious IPA, Duluth Cider Gitch, and additional local seasonal selections

SELTZERS

High Noon Hard Seltzer **\$7** / can

Blacklist Brewing Company Blood Orange Lemonade THC Seltzer **\$12** / can

Beer is standard across all events and includes a mixture of domestic and microbrew brands. Please let the catering manager know of preferred brands for your group.

BANQUET & EVENT CONTRACT

EVENT CONTRACTS & GUARANTEES _____ (initial here) a signed contract must be on file at least 7 days before the event. It is necessary to supply a guaranteed number of guests to the banquet & events manager no later than 5 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 required in advance or the day of the event. Acceptable forms of payment include cash, check, and all major credit cards. Gift cards or promotional cards are not accepted. Requests from organizations 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. Certain events will be subject to a deposit prior to the event date. Cancellations are accepted up to two months before the event date for a full refund of the deposit. A deposit will be forfeited for cancellations within two months of your event.

TAXES & SURCHARGES _____ (initial here) prices listed on the menu do not include an 11.125% sales tax on food and non-alcoholic beverages, a liquor tax of 13.625%, a 20% service fee, a bartender fee of \$75/per onsite & \$150/per offsite. For events with more than 70 guests there is a banquet captain fee of \$100. Room rental and equipment charges are not subject to the tax and surcharges listed above.

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. The Boat Club Restaurant & Bar does not have an audio/visual technician on site for advanced technological questions. The catering manager would be happy to give references for additional a/v services needed from outside vendors.

SECURITY & PERSONAL BELONGINGS _____ (initial here) Fitger's 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 manager. Outside wine and champagne brought and consumed by guests during a banquet or event will be subject to a \$20 corkage fee, per bottle, and must be poured by The Boat Club Restaurant & Bar staff. In the case that a bartender is provided in the event space, guests must order from that designated bartender unless approved by the banquet & events manager. 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. No liquor or beer purchased outside from The Boat Club Restaurant & Bar is allowed in any banquet or event space. The Boat

BANQUET & EVENT CONTRACT

Club Restaurant & Bar management reserves the right to immediately halt any event or banquet due to violations of this food and beverage policy. **A \$500 fee will be assessed for any violation of this food and beverage policy.**

FOOD & BEVERAGE MINIMUM _____ (initial here) a food and beverage minimum is required at The Boat Club Restaurant & Bar and is subject to the requested rooms and the event type. The above responsible parties have agreed to purchase the food & beverage minimum and room rental fee amount listed on your event order contract for this function. The minimum does not include tax, service charge, room rental fee, cash bar sales or additional rental items.

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 thumb 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. The 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 or Fireside rooms. 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 in the Harborview or Fireside rooms must end by 9pm on the weekdays and 10pm on Fridays and Saturdays. Music must end by 11:30pm when renting the August Fitger room. The Boat Club Restaurant & Bar management reserve the right to halt any event violating this music and noise policy.

SMOKING POLICY _____ (initial here) Fitger's Complex prohibits smoking tobacco and vaping inside or near doorways and entrances to the building. Guests must be at least 30 feet from an entrance to the building to smoke tobacco products. Smoking marijuana is prohibited on Fitger's Complex premises. The Boat Club Restaurant & Bar management reserve the right to halt any event violating this smoking policy.

Client Signature / Date

Banquet & Events Manager / Date



EST 2017

BoatClubRestaurant.com | 218.727.4880 | 600 E Superior St. Duluth, MN