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 Banquet & Event's Manager for options



FITGER'S COURTYARD

Included with the Fireside room

Contact the Banquet & Event's 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 **$200**
- 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** each
- Navy Sashes with Installation **$2** each
- Outdoor Heaters (2 available) **$60** each
- On-site Bartender Fee **$75**
- Off-site Bartender Fee **$150**
- Cake Cutting Fee (includes plates & forks) **$2**/person
- Corkage Fee (pre-approved outside wine or champagne) **$20**/bottle

COMPLIMENTARY LINENS INCLUDED WITH ROOM RENTAL FEE

- White Table Cloths | Navy Napkins | Black Skirting

Other color 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 Banquet & Event Manager and Chef would be happy to create a customized menu to fit your event.





BREAKFAST BUFFETS

All breakfast buffets include water, hot beverage station & juice

Gluten free options available for an additional charge

THE DAYBREAK - $16/PERSON

• Bagels with cream cheese

• Build your own yogurt bowl: Greek yogurt, house made granola, fresh fruit, coconut flakes, & honey (GF)

THE EYEOPENER - $17/PERSON

• Assorted pastries

• Build your own yogurt bowl: Greek yogurt, house made granola, fresh fruit, coconut flakes, & honey (GF)

• Hard boiled eggs (GF)

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)

THE SUNRISE BREAKFAST - $21/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

(Bacon, maple sriracha bacon, or chicken sausage available for additional charge)

• Fresh cut fruit (GF)

• Home style potatoes (GF)



Dietary Abbreviations: (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFR) Gluten free upon request, a substitution is available for an additional charge

BREAKFAST BUFFETS

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)

• Spinach berry salad with feta cheese, nuts & red onion served with balsamic vinaigrette (GF, V)

• Breakfast sausage

(Bacon, maple sriracha bacon, or chicken sausage available for additional charge)

• Home style potatoes (GF)

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*

All lunch buffets include water and hot beverage station

TACO BUFFET - $26/PERSON

• Select one meat: shredded chicken (GF) or ground beef (GF)

**Add both meat options for an additional $4/person*

• Spanish rice (GF)

• Fajita vegetables (GF)

• Flour tortillas

• House made tortilla chips (GF)

Toppings include: shredded lettuce, onion, tomato, jalapeño, shredded cheese, salsa, & sour cream

ITALIAN PASTA BUFFET - $28/PERSON

• Select one sauce: marinara sauce (GF) or creamy alfredo sauce

**Add both sauce options for an additional $2/person*

• Select one meat: meatballs or grilled chicken (GF)

**Add both meat options for an additional $4/person*

• Penne pasta (GFR)

• Caesar salad

• Grilled peppers & onions (GF)

• Parmesan cheese

• Warm breadsticks

MEDITERRANEAN BUFFET - $30/PERSON

• Select one meat: grilled chicken (GF) or broiled cod (GF)

**Add both meat options for an addtional $6/person*

• Herberd couscous (V)

• Hummus with grilled pita (V)

• Greek salad with mixed greens, feta cheese, kalamata olives, red onion, cucumber, & tomato served with house made vinaigrette (GF, V)

ASIAN BUFFET - 32/PERSON

• Select one meat: orange chicken (GF) or tempura shrimp

**Add both meat options for an additional $6/person*

• Vegetable fried rice (GF, V)

• Sauteed vegetables (GF)

• Vegetable eggrolls with sweet chili sauce (V)

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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 - $18/PERSON
SOUP, SALAD, SANDWICH COMBO - $26/PERSON

SOUPS: SELECT 1

- Creamy tomato basil (V)
- Roasted vegetable (GF, VG)
- Creamy chicken wild rice
- Broth based chicken wild rice (GF)
- Boat Club Clam Chowder for an additional $2/person

ASSORTED SANDWICHES: SELECT 2

Gluten free bread available upon request $2/person

- Avocado, bacon, lettuce, tomato & pesto aioli on white
- Tomato, Swiss cheese, cucumber, fresh mint & citrus ailoi on ciabatta (V)
- Prosciutto, goat cheese, arugula & balsamic glaze on ciabatta
- Turkey, brie cheese, arugula, & lingonberry jam on cranberry wild rice bread
- Boat Club Sub: Swiss cheese, cheddar cheese, ham, turkey, bacon, lettuce & tomato on hoagie served with mayo and mustard on the side for an additional $2/person

SALADS: SELECT 1

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

**Boxed lunches available upon request*

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SNACK OPTIONS

- Whole fruit **$2.50**/person
- Gardetto's snack mix (1 lb.) **$20**
- Charcuterie plate: fresh fruit, cheese, meat & crackers (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 30 PEOPLE

- Whole side smoked salmon display **$285**
- Jumbo shrimp display with cocktail sauce (GF) **$265**
- Coconut crusted shrimp with sweet chili sauce **$265**
- Fried walleye fingers with citrus remoulade **$225**
- Charcuterie board with assorted cheese, meat, relishes and preserves (contains nuts) **$225**
- Meatballs (select one: BBQ, Swedish, marinara, or whiskey glazed) **$175**
- Crab, spinach & artichoke dip with crostini (GFR) **$175**
- Spinach & artichoke dip with crostini (GFR, V) **$125**
- Baked brie in pastry with preserves and cracker display (V) **$125**
- Burrata caprese with tomato jam, pesto & grilled pita (V) **$125**
- Vegetable crudité - select one: hummus or ranch dip (GF, V) **$125**
- Fresh fruit display (GF, V) **$100**
- House made potato chips with caramelized onion & sage 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**
- Charcuterie skewers (GF) **$3.00**
- Chicken skewers (select one: Mediterranean, chipotle, bourbon) (GFR) **$3.00**
- Caprese skewers (GF, V) **$3.00**
- Vegetarian eggrolls with sweet chili sauce (V) **$3.00**
- Parmesan arancini with dijonnaise sauce (V) **$2.50**
- Fresh oysters on the half shell served with horseradish & lemon - **market price**





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BUILD YOUR OWN BUFFET OR PLATED DINNER

BUFFET

All build your own buffets include: one entree, one salad, one side, seasonal vegetable, fresh baked rolls with butter, coffee, tea & water

For a two entree buffet, please add $6 to the highest priced entrée per person.

PLATED DINNER

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

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

SELECT ONE ENTRÉE

CHICKEN

- Chicken with rosemary garlic cream sauce (GF) **$36**/person
- Chicken marsala **$38**/person
- Chicken cordon bleu with bechamel **$40**/person

PORK

- Herb roasted pork tenderloin (GF) **$32**/person
  Select one: dijon cream sauce or cranberry chutney
- St. Louis Baby Back BBQ Ribs **$40**/person

BEEF

- Roast sirloin (GF) **$52**/person
  Select one: demi glace or peppercorn cream sauce
- Filet steak tips with peppercorn cream sauce (GF) **$52**/person
- Boneless beef short rib (GF) **$56**/person
  Select one: demi glace or peppercorn cream sauce
- Filet mignon 6oz (GF) **Market Price**
  Select one: demi glace or peppercorn cream sauce

MAKE ANY BUFFET OR PLATED DINNER SURF & TURF

- Add garlic sauteed shrimp $10/person (6oz/person)
- Add pan seared scallops $16/person (2 scallops/person)
- Add a 4oz lobster tail $25/person

**Prices are subject to change based on market fluctuations*

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BUILD YOUR OWN BUFFET OR PLATED DINNER

FISH / SEAFOOD

• Broiled cod with lemon dill cream sauce (GF) **$40**/person

• Broiled walleye with lemon dill cream sauce (GF) **$42**/person

• Parmesan crusted walleye with lemon dill cream sauce **$44**/person

• Grilled salmon (GF) **$44**/person

Select one: lemon dill cream sauce or citrus glaze

VEGETARIAN/VEGAN

• Pasta primavera with roasted red pepper sauce (GFR, V) **$30**/person

• Cauliflower steak with hummus and chimichurri (GF, VG) **$36**/person

SELECT ONE SALAD

• Caesar with romaine, croutons, & parmesan (GFR)

• Mixed greens with cucumber, tomato, carrot, parmesan cheese & crouton, with choice of two dressings: Italian vinaigrette, balsamic vinaigrette, ranch, French, or bleu cheese (GFR)

• Spinach berry salad with feta cheese, nuts & red onion served with balsamic vinaigrette (GF, V)

• Greek salad with mixed greens, feta cheese, kalamata olives, red onion, cucumber, & tomato served with housemade vinaigrette (GF, V)

SELECT ONE SIDE

Choose an additional side for $2/person

• Herb roasted potatoes (GF)

• Garlic confit mashed potatoes (GF)

• Minnesota wild rice pilaf (GF)

• Herbed couscous

• Baked mac n' cheese

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THEMED DINNER BUFFETS

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

All themed dinner buffets include water and hot beverage station

ITALIAN PASTA BUFFET - $34/PERSON

- Marinara sauce (GF)
- Creamy alfredo sauce
- Penne pasta (GFR)
- Meatballs
- Grilled chicken (GF)
- Caesar salad
- Grilled peppers & onions (GF)
- Parmesan cheese (GF)
- Warm breadsticks

MEDITERRANEAN BUFFET - $36/PERSON

- Grilled chicken (GF)
- Broiled cod (GF)
- Herberd couscous (V)
- Hummus with grilled pita (V)
- Greek salad with mixed greens, feta cheese, kalamata olives, red onion, cucumber, & tomato served with house made vinaigrette (GF, V)

TASTE OF SUMMER BBQ - $40/PERSON

- St. Louis Baby Back BBQ Ribs (GF)
- Honey garlic chicken wings (GFR)
- Cole slaw (GF)
- Mac n' cheese
- Fresh fruit (GF)
- Jalapeno cheddar cornbread with honey butter

SURF & TURF - $58/PERSON

- Roast beef sirloin

Select one sauce: demi glace or peppercorn cream sauce

- Select one seafood option:

Garlic sauteed shrimp, coconut shrimp, or mini crab cakes. Substitute seafood option with 4oz lobster tail for $16/person

- Garlic confit mashed potatoes (GF)
- Seasonal vegetable (GF)
- Mixed green salad with two dressing choices
- Dinner rolls with butter

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.

- Prime rib with au jus and horseradish cream sauce (GF) **– market price**
- Black forest ham with honey citrus glaze (GF) - **market price**
- Roast pork tenderloin (select one: dijon cream sauce or cranberry chutney) (GF) **– market price**

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DESSERT OPTIONS

• Flourless chocolate torte (GF) **$12** each

• Vanilla cheesecake **$10** each
Select between caramel, chocolate, or berry compote

• Carrot cake **$10** each

• Assorted dessert display **$8**/person
Chef's choice; mousse, tartlets, and other mini desserts (minimum of 16 guests)

NON-ALCOHOLIC BEVERAGES

• Hot beverage station **$3**/person
Includes coffee, hot chocolate, hot tea, apple cider

• Assorted Coca Cola products **$3** each (based on consumption)

• Assorted sparkling water **$3** each

• Naturally flavored water **$25** / 2 gal. dispenser
Strawberry cucumber, citrus, or pineapple mint infused

• Lemonade **$20** / pitcher **$40**/ 2 gal. dispenser

• Unsweetened iced tea **$20**/ pitcher **$40** 2 gal. / dispenser

• Juice **$20** / pitcher
Cranberry or orange

• Sparkling fruit punch **$50** / 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).

COCKTAILS

Please choose your preferred tier for cocktails

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

WINE

**Additional wines available to pre-order from our main restaurant wine list*

Bogle Family Vineyards - **$8.50** hosted | **$9.00** cash

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Pinot Grigio

Certified Sustainable Winery

BEER & SELTZER

DOMESTIC BOTTLE - **$5.50** hosted | **$6.00** cash

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

MINNESOTA BEER & CIDER - **$6.50-$9.50** hosted | **$7.00-$10.00** cash

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 - **$7.50** hosted | **$8.00** cash

Birdie Wild Berry Lemonade THC Seltzer - **$8.50** hosted | **$9.00** cash

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.

BAR ADD ONS

SIGNATURE COCKTAILS

Available to add on to any bar

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

• Dirty Please - **$14** each
Stoli Vodka, dry vermouth, olive brine, bleu cheese stuffed olives

• Rye Manhattan - **$13** each
Bulleit Rye Whiskey, sweet vermouth, Filthy black cherry

• Limoncello Martini (unavailble in the winter) - **$13** each
Il Tramonto Limoncello, fresh squeezed lemon juice, simple syrup

• Moscow Mule - **$10.50** each
Stoli Vodka, fresh squeezed lime, cock'n bull ginger beer
**please inquire for our seasonal mule selection*

• House Mimosa - **$9** each
Andre Brut with choice of orange, grapefruit, pineapple, or cranberry juice

• Boat Club Bloody Mary **$11** 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.

SPARKLING WINE & CHAMPAGNE

Please inquire with the catering manager for further champagne options

Strawberry Champagne Punch **$200** / 2 gal. dispenser

Andre California Sparkling Brut **$28** bottle

Chandon California Sparkling Brut **$70** bottle

Beau Joie Champagne **$110** bottle



BANQUET & EVENT CONTRACT

TAXES & SURCHARGES _____ (initial here) all prices, service charges, and taxes are subject to change at any time without notice. Pricing is considered confirmed upon completion of a signed Event Order sent by the banquet & events manager. 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.

EVENT CONTRACTS & GUARANTEES _____ (initial here) Events in the Harborview or Fireside rooms must end by 9pm on the weekdays and 10pm on Fridays and Saturdays. 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.

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 audio/visual 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.

BANQUET & EVENT CONTRACT

Alcoholic beverages served inside any of our banquet and event spaces cannot leave that space, including, but not limited to, the Fitger's Complex hallways. No liquor or beer purchased outside from The Boat Club Restaurant & Bar is allowed in any banquet or event space per Minnesota liquor laws. The Boat 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 may be 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) any and all 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. 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. 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

THE BOAT CLUB
★RESTAURANT & BAR★
EST 2017

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