

the CHOPHOUSE

DRINK *dine* CELEBRATE *in style*

Our insightful and courteous staff will help plan a memorable event while ensuring all the details are performed flawlessly.

Thank you for considering the ChopHouse.

Ms. Jai Avichal, Event Coordinator

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

4 Lakeview Drive South, Gibbsboro, NJ 08026

LUNCHEON I

30 per guest

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Truffled Mac and Cheese Bites

Strawberry Basil Crostini Brie Honey and Black Pepper

SALAD

(Choose One)

Simple Baby Greens Salad

Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Crab Cake Lobster Reduction, Haricot Verts

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives, Haricot Verts

Grilled Salmon Whole Grain Mustard Cream, Asparagus

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté, Roasted Potatoes

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella, Sautéed Spinach

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON II

35 per guest

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Truffled Mac and Cheese Bites

Strawberry Basil Crostini Brie Honey and Black Pepper

SALAD

(Choose One)

Simple Baby Greens Salad

Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Crab Cake Lobster Reduction, Haricot Verts

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives, Haricot Verts

Grilled Salmon Whole Grain Mustard Cream, Asparagus

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté, Roasted Potatoes

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella, Sautéed Spinach

Kona Crusted Filet Tips Mushrooms, Onions, Mashed Potatoes

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON III

50 per guest

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Petite Lamb Chops Demi-Glace

SALAD

(Choose One)

Simple Baby Greens Salad

Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin Demi-Glace

Grilled Scottish Salmon Whole Grain Mustard Cream

Crab Cake Roasted Corn Relish, Lobster Reduction

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes

Sweet Potato Fries Buttermilk Ranch

Steak Fries Horseradish Cream

Chef's Seasonal Vegetables

Haricot Verts Brown Butter, Crispy Shallots

Grilled Asparagus Hollandaise

DESSERT

(Choose One)

Fresh Berries and Vanilla Bean Ice Cream • Cheesecake • Chocolate Cake

Lunch packages include warm rolls with butter, coffee and hot tea.

LUNCHEON IV

55 per guest

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Petite Lamb Chops Demi-Glace

SALAD

(Choose One)

Simple Baby Greens

Caesar Salad

Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin Demi-Glace

Center Cut Filet Mignon Demi-Glace

Grilled Scottish Salmon Whole Grain Mustard Cream

Crab Cake Roasted Corn Relish, Lobster Reduction

Grilled Mediterranean Chicken and Jumbo Lump Crab Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes

Sweet Potato Fries Buttermilk Ranch

Steak Fries Horseradish Cream

Chef's Seasonal Vegetables

Haricot Verts Brown Butter, Crispy Shallots

Grilled Asparagus Hollandaise

DESSERT

(Choose One)

Fresh Berries and Vanilla Bean Ice Cream • Cheesecake • Chocolate Cake

Lunch packages include warm rolls with butter, coffee and hot tea.

DINNER MENU I

70 per guest

SALAD

Simple Baby Greens Salad

or

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

New Orleans Style Blackened Shrimp

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin Demi-Glace

Grilled Scottish Salmon Whole Grain Mustard Cream

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

Mashed Potatoes

Chef's Seasonal Vegetables

DESSERT

(Choose Two from which Guests may select)

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU II

75 per guest

FAMILY-STYLE APPETIZERS

(Choose Two)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Petite Lamb Chops Demi-Glace

SALAD

(Choose One)

Simple Baby Greens Salad

Caesar Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin Demi-Glace

Grilled Scottish Salmon Whole Grain Mustard Cream

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

(Choose Two)

Mashed Potatoes

Sweet Potato Fries Buttermilk Ranch

Steak Fries Horseradish Cream

Chef's Seasonal Vegetables

Haricot Verts Brown Butter, Crispy Shallots

Grilled Asparagus Hollandaise

DESSERT

(Choose Two from which Guests may select)

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU III

85 per guest

FAMILY-STYLE APPETIZERS

(Choose Three)

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Petite Lamb Chops Demi-Glace

SALAD

(Choose Two from which Guests may select)

Simple Baby Greens Salad

Caesar Salad

Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

Dry-Aged New York Sirloin Demi-Glace

Center Cut Filet Mignon Demi-Glace

Grilled Scottish Salmon Whole Grain Mustard Cream

Grilled Mediterranean Chicken and Jumbo Lump Crab Garlic, Lemon,
Tomatoes, Capers, Olives

Chicken Milanese Baby Arugula, Cherry Tomatoes, Onion, Parmesan, Lemon Oil

Broiled Salmon Mushroom Velouté

Seasonal Vegetarian Scampi Spinach, Tomatoes, Garbanzos, Pasta, Parmesan

Chicken Parmigiana House Made Marinara, Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

(Choose Three)

Mashed Potatoes

Sweet Potato Fries Buttermilk Ranch

Steak Fries Horseradish Cream

Chef's Seasonal Vegetables

Haricot Verts Brown Butter, Crispy Shallots

Grilled Asparagus Hollandaise

DESSERT

(Choose Two from which Guests may select)

Fresh Berries and Vanilla Bean Ice Cream

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

DINNER MENU IV

95 per guest

FAMILY-STYLE APPETIZERS

(Choose Three)

Colossal Shrimp Cocktail Chilled and Served House Made Cocktail Sauce

Crispy Calamari Tossed in Garlic Butter, Three Pepper Relish

Crab Cakes House Made Tartar

Jumbo Tempura Shrimp Cucumber-Wasabi Dipping Sauce

Filet Crostini Filet, Portobello Mushroom, Mozzarella

Grilled Bruschetta Tomatoes, Onion, Ricotta Salata

Hummus and Grilled Pita Lemon, Roasted Garlic

Petite Lamb Chops Demi-Glace

SALAD

(Choose Two from which Guests may select)

Simple Baby Greens Salad

Caesar Salad

Petite Wedge Salad

ENTRÉE

(Choose Three from which Guests may select)

22 oz Bone-In Cowboy Steak Onion Rings, Horseradish Cream

Kona-Crusted New York Strip Caramelized Shallot Demi

Center Cut Filet Oscar Style in Béarnaise Sauce

Roasted Chilean Sea Bass Vidalia Beurre Blanc

Grilled Scottish Salmon Whole-Grain Mustard Sauce

Grilled Mediterranean Chicken & Jumbo Lump Crab Garlic, Lemon,
Tomatoes, Capers, Olives, White Wine

Chicken Milanese Baby Arugula, Heirloom Cherry Tomatoes,
Red Onion, Shaved Parmesan, Lemon Oil

Broiled Salmon Wild Mushroom Veloute

Seasonal Vegetarian Scampi Spinach, Garlic,
Tomatoes, Garbanzos, Pasta, Shaved Parmesan

Chicken Parmigiana Classic House made Marinara & Mozzarella

FAMILY-STYLE ACCOMPANIMENTS

(Choose Three)

Mashed Potatoes

Chef's Seasonal Vegetables

Sweet Potato Fries Buttermilk Ranch

Grilled Asparagus Hollandaise

Steak Fries Horseradish Cream

Haricot Verts Brown Butter, Crispy Shallots

DESSERT

(Choose Two from which Guests may select)

Fresh Berries and Vanilla Bean Ice Cream

Carrot Cake • Cheesecake • Chocolate Cake

Dinner packages include warm rolls with butter, coffee and hot tea.

ADDITIONAL OPTIONS

(applicable for lunch or dinner menus)

STARTERS

per person / min. guest

Fresh Fruit, Cheese, Cracker Display	\$6	25
Seasonal Vegetables, Hummus, Olives, Grilled Pita	\$5	25
Combination Display: Fresh and Dried Fruit, Cheese, Crackers,	\$8	25
<i>Crostini, Fig Bread, Vegetables, Hummus, Olives, Grilled Pita</i>		
“Everything” Display: Fresh and Dried Fruit, Cheese, Crackers,	\$11	25
<i>Crostini, Fig Bread, Vegetables, Hummus, Olives, Grilled Pita, Italian and Spanish Hand-Sliced Charcuterie</i>		

ON TOAST

family-style / miniatures

Bruschetta	\$2.50 . . .	\$1.25
Strawberry Basil Crostini Brie Honey, Black Pepper	\$3.00 . . .	\$1.50
Truffled Mushroom and Parmesan.	\$3.00 . . .	\$1.50
Filet Crostini	\$4.00 . . .	\$2.00
Lobster and Crab Salad Tobiko	\$4.50 . . .	\$2.50

CHILLED SELECTION

per piece

Tuna Tartare Cucumber Coin	\$3.00
Colossal Shrimp Cocktail	\$4.75
Jumbo Shrimp Cocktail	\$3.75
Lobster Salad Cucumber Cup	\$4.00

HOT SELECTION

per piece

Truffled Mac and Cheese Bites	\$2.75
Vegetable Spring Roll	\$1.25
Spanakopita	\$2.00
Potstickers Vegetarian or Pork	\$2.00
Frenched Chicken Lollipops Buffalo, Asian or Garlic Parmesan	\$3.50
Sesame Chicken Satay Teriyaki	\$2.75
Grilled Chicken Sliders Tomato Jam, Manchego Cheese	\$2.75
Sliders Caramelized Onion, Fontina or Mushroom, Gorgonzola	\$3.75
Kobe Meatball Caprese Tomato, Fresh Mozzarella	\$2.75
Kobe Pig in a Blanket	\$3.00
Petite Lamb Chop Red Wine Demi-Glace	\$4.75
Crab Cake Sweet Pepper Remoulade	\$3.50
Tempura Shrimp Cucumber-Wasabi Sauce	\$3.75
Bacon Wrapped Scallop	\$3.50
Crispy Lobster and Crab Rangoon Apricot Dipping Sauce	\$3.50

COCKTAIL PARTY I

\$30 per guest

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display
Fruit, Cheese and Cracker Display

SALAD

(Choose One)

Simple Baby Greens Salad

Classic Caesar Salad

ChopHouse Salad

HOT STATIONS

(Choose One Chicken Entrée)

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Parmigiana House Made Marinara, Mozzarella

Penne Pasta Vodka, White Wine Vegetable or Alfredo

COCKTAIL PARTY II

\$40 per guest

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display, Fruit,
Cheese and Cracker Display, Tomato Bruschetta

SALAD

(Choose One)

Simple Baby Greens Salad

Classic Caesar Salad

ChopHouse Salad

HOT STATIONS

(Choose Three)

Crispy Calamari Tossed in Garlic Butter, Three Peppers

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Parmigiana House Made Marinara, Mozzarella

Penne Pasta Vodka, White Wine Vegetable or Alfredo

COCKTAIL PARTY III

\$55 per guest

(includes two drinks - happy hour wines, cocktails and beer only)

COLD APPETIZERS

Hummus, Vegetable and Grilled Pita Display

Fruit, Cheese and Cracker Display

Tomato Bruschetta

SALAD

(Choose One)

Simple Baby Greens Salad

Classic Caesar Salad

ChopHouse Salad

HOT STATIONS

(Choose Three)

Crispy Calamari Tossed in Garlic Butter, Three Peppers

Grilled Mediterranean Chicken Garlic, Lemon, Tomatoes, Capers, Olives

Chicken Parmigiana House Made Marinara, Mozzarella

Penne Pasta Vodka, White Wine Vegetable or Alfredo

Chicken Marsala

ENHANCEMENTS

(applicable to all cocktail party packages)

	per person
Kona-Crusted Filet Tips	\$8
Roasted Potatoes Olive Oil, Garlic, Herbs	\$3
Grilled Asparagus Hollandaise	\$3
Haricot Verts Brown Butter, Crispy Shallots.	\$3
Roasted Broccoli or Cauliflower Garlic Butter.	\$3
Brussel Sprouts Pancetta	\$4

BAR ARRANGEMENTS

(all on consumption)

House (Well) Open Tab Bar

Premium (\$15 cap per drink) Open Tab Bar

Preselected Wine/Beer Limited Signature Cocktails available

Combo First Hour Open Tab Bar (House or Premium),
Remainder of Event (Preselected Wine/Beer)

Cash Bar (\$125 Bartender Fee per 50 Guests)

Inquire about custom arrangements.

SWEET ADDITIONS

SMALL BITES SWEETS TABLE

(Three for \$7 pp, Five for \$9 pp, min 25 guests)

Fresh Fruit and Berries • Brownie Bites • Assorted Petit Fours
Key Lime Parfait • Assorted House Baked Cookies
Miniature Crème Brûlée • Chocolate Mousse

CHOICE OF DESSERT

(choose Two for your Guests to select from, \$8 pp)

Chocolate Cake • Carrot Cake • Fresh Berries
Cheesecake • Fresh Berries and Vanilla Bean Ice Cream

CHOCOLATE FOUNTAIN

(\$150 set up + attendant fee, min 50 guests) per person

Basic Dipping Accompaniments \$8

Chocolate Chip Cookies, Pretzels, Doughnut Holes, Fresh Fruit,
Graham Crackers, Vanilla Wafers, Marshmallows

Premium Dipping Accompaniments \$12

Chocolate Chip Cookies, Pretzels, Doughnut Holes, Fresh Fruit,
Graham Crackers, Vanilla Wafers, Marshmallows, Oreos, Twizzlers,
Biscotti, Gummies, Rice Krispies Treats

CHILDREN'S MENU

(applicable for lunch or dinner menus)

CHILDREN'S HORS D'OEUVRES

(25 piece minimum) per piece

Pigs in a Blanket	\$1.50
Mozzarella Sticks	\$2.00
Mac and Cheese Bites	\$2.50
Miniature Pizzas	\$2.00
Miniature Grilled Cheese	\$2.00
Sliders with or without Cheese	\$3.75
Grilled Chicken Sliders Cheese	\$2.75

ENTRÉE

(\$12 per child)

Chicken Tenders French Fries

Pasta (choose sauce) Red, Alfredo, Butter, Broccoli & Cheese

Baked Macaroni and Cheese

Grilled Chicken Vegetables

BUFFET

(Choose Three, min 25 children, \$22)

Chicken Tender Fries

Pasta (choose sauce) Red, Alfredo, Butter, Broccoli & Cheese

Caesar Salad

Mac and Cheese Sliders Fries

Grilled Cheese

Individual Pizzas

SUNDAE BAR

(\$8 per child, min 25 children)

BEVERAGES

Soft Drinks

Lemonade

Iced Tea

Juice, Shirley Temples

(\$3 charged once per child)

Inquire about our **Signature Mocktails**

DIRECTIONS

FROM THE JERSEY SHORE

*A.C. Expressway to EXIT 295 North.
Take EXIT 32, make a RIGHT. Stay on 561.*

FROM ROUTE 295

*Take EXIT 32, at bottom of the exit
From 295 North, make RIGHT at the exit • From 295 South, make LEFT at the exit
Follow Route 561 (Haddonfield-Berlin Road) for approx. five miles.
We are three lights past the Rave Theater on the right, behind the Wells Fargo Bank.*

FROM PHILADELPHIA

*Follow signs for 676 East. Take 676 East to 295 North.
EXIT 32 (Haddonfield/Voorhees/Gibbsboro), at top of exit bear RIGHT onto
Route 561 toward Voorhees/Gibbsboro. Take 561 South for approximately five miles.
We are on the corner of Route 561 and Clementon Road, behind the Wells Fargo Bank.*

OR

from Ben Franklin Bridge

*Take Route 70 East to Springdale Road and turn RIGHT. Follow Springdale
to Haddonfield-Berlin Road and make a LEFT. Follow 561 thru four lights,
we are on the right, behind the Wells Fargo Bank.*

FROM NEW JERSEY TURNPIKE

*IF TRAVELING SOUTH – Take EXIT 4 (Mt. Laurel/Route 73)
Follow Route 73 North to 295 South to EXIT 32 (Gibbsboro/Voorhees)
at the end of the off ramp make a LEFT onto 561 (Haddonfield-Berlin Road)
and follow approx. four miles. We are on the right, one mile past
Eagle Plaza next to the Wells Fargo Bank.*

the
CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

EVENT CONTRACT

January 2 - November 22, 2017

(Special policies and minimums apply during the holiday season. Please inquire.)

Contact Name: _____ Phone: _____

Event Date: _____ Event Time: _____

Event Type: _____ Guest Count: _____

Room(s): _____

Minimum Charge: _____

Cancellation Policy for Friday, Saturday and Sunday Function

If you need to cancel your function, you must contact the event coordinator no less than 30 days prior to the function for Friday, Saturday, and Sunday events and no less than 7 days prior to the function for Monday – Thursday events. The minimum charge for the time period will apply to any function not cancelled in time. All cancellations must be submitted in writing or via email, and will receive confirmation from the ChopHouse management.

Guarantee Policy for Friday, Saturday and Sunday Functions

A final count needs to be received within 7 days prior to the event.

If we are not notified of accurate guest count, the count indicated on this contract will be the guaranteed number.

Note: All food and beverage is subject to applicable state sales tax. Prices are subject to change and will be confirmed 60 days prior to your function. Tax Exempt Organizations must furnish a certificate of exemption to restaurant prior to event. This agreement is void if it cannot be performed due to uncontrollable circumstances on our part. If food or service specified cannot be furnished for any reason due.

the
CHOPHOUSE

4 Lakeview Drive South, Gibbsboro, NJ 08026

p: 856-566-7300 f: 856-566-1220 e: events@thechophouse.us

EVENT PRICING

January 2 - November 22, 2017

(Special policies and minimums apply during the holiday season. Please inquire.)

Minimum Charges

There are minimum Food and Beverage charges that apply to each room and time frame. These minimum charges do not include 6.875% sales tax and 20% suggested gratuity. Minimums are subject to change and will be confirmed 60 days prior to your function.

	<i>Deck</i>	<i>Main Dining Rm</i>	<i>Lower Level Lakeview</i>	<i>Lower Level Semi-Private</i>	<i>Entire Lower Level</i>	<i>Entire Restaurant</i>
Mon-Thurs						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	\$5,000	N/A	\$1,250	\$1,000	\$2,250	<i>please call</i>
Friday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$1,500	<i>please call</i>	\$2,500	<i>please call</i>
Saturday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	<i>please call</i>	N/A	\$3,000	<i>please call</i>	\$7,000	<i>please call</i>
Sunday						
<i>Day</i>	\$2,500	\$2,000	<i>Entire Lower</i>	<i>Entire Lower</i>	\$1,750	\$6,000
<i>Evening</i>	\$5,000	N/A	\$1,500	\$1,000	\$2,500	<i>please call</i>

A signature below and credit card information indicates that you have read and agree to the terms of this agreement as outlined above.

Card: Amex Discover MasterCard Visa Exp. Date _____

CC # _____

Signature _____

Today's Date _____