

LOBSTER BAR SEA GRILLE

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SEA GRILLE

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!

KATELYN BLUME

Private Events Director Direct: 954-357-1261 kblume@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 noninclusive 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.

DRESS CODE

To ensure a quality experience for all of our guests, we ask that you respect our dress code. We suggest collared shirts for gentleman. We consider tank tops for men overly provocative clothing, boldly logoed athletic attire, ball caps, t-shirts with large print, and flip flops are too informal for the dining experience we are expected to provide all of our guests. Your comfort is our priority; however, we do not feel that overly casual attire is appropriate for dining in our restaurant.

Banquet Information

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.

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.

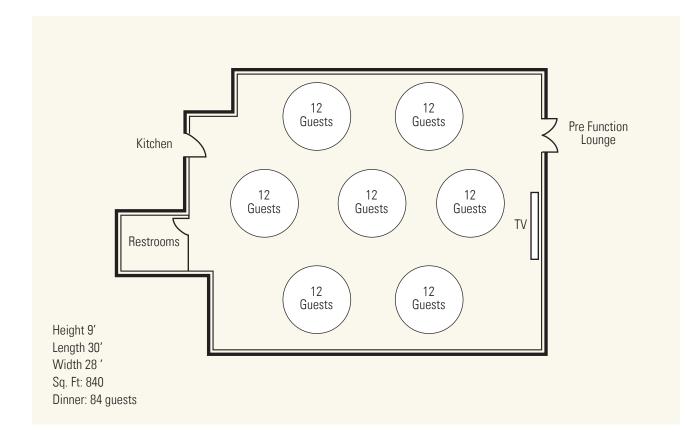
MISCELLANEOUS CHARGES

Cashier 50. Podium 75. Bar set up + Bartender 300. Wireless Microphone 100. Chef Attended Station 100. Bose Bluetooth Wireless Speaker 100.



Banquet Rooms

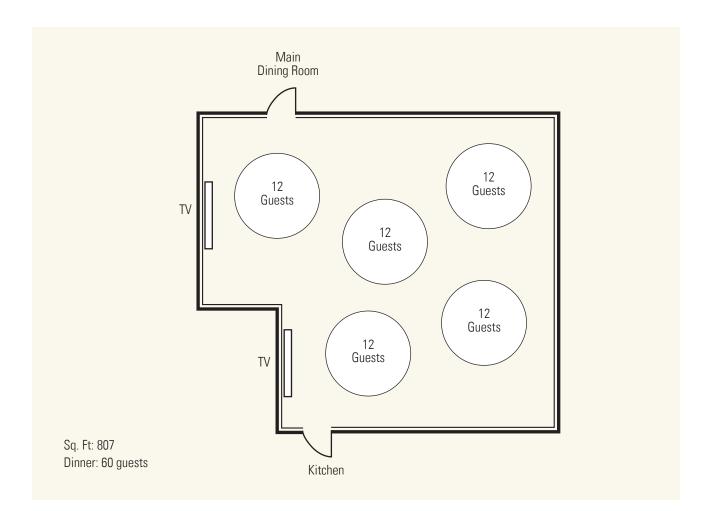
BOULEVARD BALLROOM





Banquet Rooms

STATE ROOM















Hors d'Oeuvres Selection

Hors d'Oeuvres Pre Dinner Reception // 16. per person, per half hour Hors d'Oeuvres Pre Dinner Reception // 22. per person, per hour Each additional Hors d'Oeuvre selection // 5. per person *Host selects a variety of four (4) hors d'oeuvres to be hand-passed during pre dinner reception.*

Cold

Chilled Jumbo Florida Shrimp	pink brandy mayo & red cocktail sauce	
Ahi Tuna Tartare	avocado, puffed tapioca crisp	
House Smoked Salmon	on French blini, chive crème fraiche (with Petrossian Caviar (+6.50 per person)	
LBSG Steak Tartare Crostini	watercress	
Tropical Ceviche	shrimp, scallop, calamari, pickled pineapple, papaya, cilantro	
Chilled "Oysters & Pearls" On Half Shell (with Petrossian caviar +6.50 per person)		

Hot

Maryland Style Crab Cake	stone ground mustard beurre blanc (+8. per person)
Seared Tuna Cubes	thai chimichurri
Char grilled Octopus	spicy tomato jam
Tempura Scallop	sesame chili aioli
"Spanokopita"	baked spinach, melted leeks & feta in country filo, tzaziki sauce
Triple Cream Brie Fritter	apricot jam
Grilled Chicken Satay	sweet chili & cilantro sauce
USDA Prime NY Strip	Argentinean style chimichurri
Grilled "Lollypop Lamb Chops"	dill & lemon yogurt (+5.50 per person)
Spicy Braised Short Rib Spring F	Roll madras curry aioli
Signature Lightly Fried Maine Lo	obster morsels thyme honey-mustard aioli (+8. per person)

LOBSTER BAR SEA GRILLE

Lunch Menus

Lunch Menu ONE

Appetizer Host pre-selects 2 for guests to enjoy: Maine Lobster Bisque au cognac She Crab Soup au sherry Local Mesclun Lettuces radish, tomato, sherry mustard vinaigrette

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

Platter of Caesar & Sautéed Fa	roe Islands Salmon	fresh tomato compote
Platter of Caesar & Organic Chicken Breast		lemon, e.v olive oil, fresh herbs, capers
"Steak & Wedge" Platter	sliced beef tenderl tomato, bacon, blu	oin, colossal onion ring, loaded iceberg wedge, e cheese, chives
Jumbo Maine Lobster Roll	from a whole one home-made bun w	pound lobster - mayo, lemon, butter toasted ith hand cut fries

LBSG Jumbo Shrimp & Jumbo Lump Crab Chopped Salad triple crème blue cheese, lemon-basil dressing

Dessert Host pre-selects 1 for guests to enjoy:

LBSG Warm Chocolate Hazel	nut Cake
New York Style Cheesecake	preserved strawberries, chantilly cream
Choco-Praline Crunch	hazelnut & chocolate ganache
LBSG Dessert Platters for the	 Table: chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, passion fruit mousse shots

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

52. Per Person



Lunch Menus

Lunch Menu TWO

Appetizer Host pre-selects 2 for guests to enjoy:

Maine Lobster Bisque au cognac

Jumbo Florida Shrimp 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 select from:*

,	
Broiled Filet Mignon 6 oz.	creamy potato puree, thin green beans in shallot butter (+8. per person)
Organic Chicken Breast	stuffed with seasonal mushrooms - thin green beans, creamy potato puree, brandy peppercorn sauce
Jumbo Maine Lobster Roll	from a whole one pound lobster - mayo, lemon, on a butter toasted home-made bun with hand cut fries
Faroe Islands Salmon	creamy potato puree, asparagus, tomato, capers, sorrel nage
"Steak & Wedge" Platter	sliced beef tenderloin, colossal onion ring, loaded iceberg wedge, tomato, bacon, blue cheese, chives
Chilean Sea Bass "Bangkok"	sticky rice cake, tomato jam, BKK sauce (+5. per person)

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

LBSG Warm Chocolate Hazel	nut Cake	
New York Style Cheesecake	preserve	d strawberries, chantilly cream
Choco-Praline Crunch	hazelnut	& chocolate ganache
LBSG Dessert Platters for the	e Table:	chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, passion fruit mousse shots

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

60. Per Person

LOBSTER BAR SEA GRILLE

Dinner Menus

Pharmaceutical Dinner Menu ONE

Salad

LBSG Chopped Salad

triple créme blue cheese, lemon-basil ranch style dressing

Entrées

Faroe Islands Salmon	asparagus, tomato, sorrel nage
Broiled Filet Mignon 6 oz.	thin green beans in shallot butter, creamy potato puree
Organic Chicken Breast	stuffed with seasonal mushrooms - thin green beans,
	creamy potato puree, brandy peppercorn 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 for the Table: chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, 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

Dinner Menus

Pharmaceutical Dinner Menu TWO

Appetizer Host pre-selects 1 for guests to enjoy:

LBSG Jumbo Shrimp Chopped Salad	triple créme blue cheese, lemon-basil lime dressing
Traditional Caesar Salad	olive oil croutons, pecorino romano
Jumbo Florida Shrimp Cocktail	pink brandy mayo & red cocktail sauce
Lobster & Seafood Ceviche	pickled pineapple, papaya, citrus, cilantro
All Jumbo Maryland Lump Crab Cake	lemon-grain mustard emulsion
Chilled Half One Pound Lobster Cocktail	apple celery slaw, citrus vinaigrette

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

Faroe Islands Salmon	creamy potato puree, asparagus, tomato, capers, sorrel nage
"Surf & Turf"	signature baby lobster tail, filet mignon 6 oz., potato confit, thin green beans, drawn butter
Chilean Sea Bass "Bangkok"	sticky rice cake, tomato jam, BKK sauce
Lobster Stuffed Lobster	thin green beans, drawn butter
14oz. Prime NY Strip	creamy potato puree, thin green beans
Organic Chicken Breast	stuffed with seasonal mushrooms - thin green beans, creamy potato puree, brandy peppercorn 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 for the Table: chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, 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

Pharmaceutical Dinner Menu THREE

PRIVATE PARTIES

Appertizer Host pre-selects 2 for guests to enjoy:

LBSG Jumbo Shrimp Chopped Salad	lemon-basil lime dressing, triple créme blue cheese
Traditional Caesar Salad	olive oil croutons, pecorino romano
Jumbo Florida Shrimp Cocktail	pink brandy mayo & red cocktail sauce 💦 💧 🔍 🔍
Lobster & Seafood Ceviche	pickled pineapple, papaya, citrus, cilantro 👘 🥚 🏾 🌔
Ahi Tuna Tartare	avocado, lemon foam
All Jumbo Maryland Lump Crab Cake	lemon-grain mustard emulsion
Chilled Half One Pound Lobster	apple celery slaw, citrus vinaigrette

Entrées Host pre-selects 3 for guests to select from:

Faroe Islands Salmon	creamy potato puree, asparagus, tomato, capers, sorrel nage
"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 green beans, drawn butter
14oz. Prime NY Strip	creamy potato puree, thin green beans
Organic Chicken Breast & Seasonal Mushrooms thin green beans, creamy potato puree,	
	brandy peppercorn cream

Dessert Host pre-selects 1 for guests to enjoy:

LBSG Warm Chocolate Hazelnut Cake

Choco-Praline Crunch hazeInut and chocolate ganache

New York Style Cheesecake preserved strawberries, chantilly cream

LBSG Dessert Platters for the Table:

chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, 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.

140. Per Person, inclusive of service charge and tax

LOBSTER BAR SEA GRILLE

Dinner Menus

Three Course Dinner Menu ONE

Appetizer Host pre-selects 2 for		guests to select from:
Lobster Bar Lobster Bisque au		Cognac
Chilled	Jumbo Florida Shrimp	pink brandy mayo & red cocktail sauce
Hand P	icked Local Lettuces	tomato, radish, sherry mustard vinaigrette
Traditio	nal Caesar Salad	pecorino romano, olive oil toasted croutons

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

Faroe Islands Salmon	creamy 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 green beans, creamy potato puree, brandy peppercorn sauce

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

LBSG Warm Chocolate HazeInut Cake
New York Style Cheesecake preserved strawberries, chantilly cream
Choco-Praline Crunch hazeInut & chocolate ganache
LBSG Dessert Platters for the Table:
chocolate chip cookies, biscotti, sour cream cake, crème brulee,
hazeInut chocolate cake, NY style cheesecake,
chocolate covered strawberries, passion fruit mousse shots

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

80. Per Person

Dinner Menus

Three Course Dinner Menu TWO

Appetizer Host pre-selects 2 for guests to select from:

Lobster Bar Lobster Bisque	au Cognac 📃 📃
Chilled Jumbo Florida Shrimp	pink brandy mayo & red cocktail sauce
Hand Picked Local Lettuces	tomato, radish, sherry mustard vinaigrette
Ahi Tuna Tartare	white soy citronette, puffed tapioca crisp
Traditional Caesar Salad	olive oil toasted croutons, pecorino romano
LBSG Chopped Salad	lemon-basil-lime dressing, triple creme blue cheese

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

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Faroe Islands Salmon	creamy potato puree, asparagus, tomato, capers, sorrel nage
"Surf & Turf"	signature 8 oz. lobster tail & 6 oz. filet mignon, potato confit,
	drawn butter (+10 per person)
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 green beans, creamy potato puree, brandy peppercorn sauce
Prime N.Y. Strip 14 oz.,	thin green beans, creamy potato puree (+10 per person)

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 for the Table:

chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, passion fruit mousse shots

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

90. Per Person

Dinner Menus

Four Course Dinner Menu THREE

Appetizer Host pre-selects 2 for guests to select from:

Ahi Tuna Tartarewhite soy citronette, puffed tapioca crispAll Jumbo Maryland Lump Crab Cakelemon-grain mustard emulsionLobster & Seafood Cevichepickled pineapple, papaya, fresh citrus, cilantro, pink peppercorns"Combo" Chilled Jumbo Shrimp & Colossal Lump Crabpink brandy mayo & red cocktail sauce (+10 per person)

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 select from:

12 oz. Filet Mignon	barrel cut, thin green beans, creamy potato puree
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14 oz. Prime N.Y. Strip	creamy potato puree, thin green beans
"Lobster Stuffed Lobster"	1½ lb., drawn butter, lemon
Faroe Islands Salmon	creamy 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 green beans,
	creamy potato puree, brandy peppercorn 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 for the Table:

chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, passion fruit mousse shots

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

115. Per Person

Dinner Menus

Four Course Dinner Menu FOUR

Appetizer Host pre-selects 2 for guests to select from:

Chilled Half Maine Lobsterceleriac slaw, sherry honey mustard vinaigretteAll Jumbo Maryland Lump Crab Cakelemon-grain mustard emulsionAhi Tuna Tartarewhite soy citronette, puffed tapioca crisp"Combo" Chilled Jumbo FL Shrimp & Colossal Lump Crabpink brandy mayo & red cocktail sauce

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

The Wedge Baby Icebergtriple créme blue cheese, applewood smoked baconThe "Caesar & Egg"topped with soft cooked egg & pecorino romanoLBSG Chopped Saladtriple créme blue cheese, lemon-basil-lime dressingLobster Bar Lobster Bisque & Lobster Morselsau cognac

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

8 oz. Filet Mignon barrel cut	creamy potato puree, thin green beans
14 oz. Prime N.Y. Strip	thin green beans, creamy potato puree
"Lobster Stuffed Lobster"	1½ lb., thin green beans, drawn butter
Chilean Sea Bass "Bangkok"	sticky rice cake, tomato jam, BKK sauce
Faroe Islands Salmon	creamy potato puree, asparagus, tomato, capers, sorrel nage
Organic Chicken Breast	stuffed with seasonal mushrooms - thin green beans, creamy potato puree, brandy peppercorn sauce
Surf & Turf	filet mignon 8 oz. & signature cold water lobster tail 6 oz., honey-mustard, aioli, drawn butter, potato confit

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 for the Table:			

chocolate chip cookies, biscotti, sour cream cake, crème brulee, hazelnut chocolate cake, NY style cheesecake, chocolate covered strawberries, passion fruit mousse shots

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

125. Per Person



Social Stations

Service is Available for 1 Hour

Chilled Seafood Bar + 24. Per Person

Iced Jumbo Shrimp Cocktail Tower	pink brandy mayo & red cocktail sauce	
Iced East and West Coast Oysters	champagne mignonette, red & 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, Oysters, Tropical Ceviche (+32.per person)		

Chef's Carving Station

Roast Beef Tenderloin +32.per person Prime Rib of Beef +40.per person *Beef stations served with Brioche Rolls, Horseradish Crème Fraiche and Béarnaise Sauce* Baked Organic Faroe Islands Salmon "En Croute" spinach & ricotta cheese in puff pastry

Lobster Bar with Chef Attendant + 42. Per Person

LBSG Lobster Sliders on Brioche Bun

Warm Butter Poached Lobster • Spicy Chili Lobster • Chilled New England Style Lobster
 Served with House-Made Old Bay chips

Lobster Pasta warm butter poached lobster, fettuccine pasta, sauce Americaine

Beverage Packages

Hourly Packages {priced per person}

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Premium Brands	39.	49.	59.	65.	71.
Deluxe Brands	49.	59.	69.	75.	81.
Beer and Wine	29.	39.	49.	56.	62.

<u>Premium</u> Stolichnaya Ketel One Jack Daniels Black Bulleit Redemption 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 Chivas Regal Johnnie Walker Black Sapphire Gin Tanqueray No. Ten Crown Royal Jameson Irish Papa's Pilar Beer Domestic Selected Imports <u>Wine</u> Canyon Road Wines Chardonnay Pinot Grigio Pinot Noir Cabernet Sauvignon

The Seeker Wines Chardonnay Pinot Noir

Cabernet Sauvignon

Full Wine List Available

Terms & Conditions

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

We are a Cashless Restaurant. American Express, Discover, Master Card and Visa are accepted. Personal checks are not accepted.

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.

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

3. CANCELLATION AND REFUNDS: Initials:_

The Patron reserves the right to cancel Event described on Page 1 of this Agreement upon written notice received by the Restaurant, for a payment of an amount equal to all third-party costs incurred by the Restaurant in connection with the Event and the following:

Fifty percent (50%) of Estimated Food and Beverage for Notice Received 30 days from the Event Date. Ninety percent (90%) of Estimated Food and Beverage for Notice Received 7-29 days from the Event Date. One hundred percent (100%) of Estimated Food and Beverage for Notice Received 0-6 days from the Event Date. Cancelled within 48 hours, held to guarantee, charged to credit card on file.

The Food & Beverage minimum for the State Room starts at 1,500.

The Food & Beverage minimum for the Boulevard Ballroom starts at 2,500.

The Food & Beverage minimum for the Boulevard Ballroom with Pre Function Bar for 1 hour starts at 3,500.

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.

LOBSTER BAR SEA GRILLE

Terms & Conditions

5. GUARANTEE POLICY: Initials:_

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. 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.

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.

(d) Dress Code To ensure a quality experience for all of our guests, we ask that you respect our dress code. We suggest collared shirts for gentleman. We consider tank tops for men overly provocative clothing, boldly logoed athletic attire, ball caps, t-shirts with large print and flip flops too informal for the dining experience we are expected to provide. Your comfort is our priority; however, we do not feel that overly casual attire is appropriate for dining in our restaurant.

Terms & Conditions

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 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.

LOBSTER BAR SEA GRILLE

Terms & Conditions

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 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:	PATRON:
Name: (Print) <u>Katelyn Blume</u>	Name: (Print)
Title: (Print) Private Events Director	Title: (Print)
Signature:	Signature:
Date:	Date:

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.

R00M:	DIETARY NEEDS:				
DATE FUNCTION:					
TIME:	BEVERAGE SELECTIONS: P	lease fill	out		
EXPECTED ATTENDANCE:	IS LIQUOR PERMITTED?	YES	or YES	NO or	NO
NAME OF FUNCTION:	IS BEER PERMITTED?		YES	or	NO
E-MAIL ADDRESS:	PRICE RESTRICTIONS: PRE-SELECTED WINES				
PHONE:	WHITE:				
THIRD PARTY CONTACT:	RED:				
EMAIL ADDRESS:	TABLE NEEDS:				
PHONE:	AV NEEDS:				
FAX:	Would you like for the fina card on file? YES	l bill to b NO	e charge	d to the c	credit
Total Deposit Amount: \$500 dinner	Total Deposit Amount: \$	300 lunc	h		
Method of Payment for Non-Refun	dable Deposit (Cash is not acc	epted)			
AMEX MASTERCARD	VISA DINERS DISCOVER				
CREDIT CARD NUMBER:	EXPIRATIO	N DATE: _			
CREDIT CARD SECURITY CODE:					
CREDIT CARD HOLDER'S NAME:					
BILLING ADDRESS:					
CARD HOLDER'S SIGNATURE:					

Thank You!