

The Lobster Shop at Dash Point – Banquets

Thank you for inquiring about the facilities of **The Dash Point Lobster Shop**. We will provide you with the attentive and detailed service that will make your event extra special. When you are ready to book your party, please complete and return the attached Banquet Worksheet. Your reservation will be finalized upon receipt of this signed form.

Menu Selection: A special menu will be printed for your guests to order from. Please pre-select menu items to be served from our banquet menu.

Banquet Area: Seating is in our upstairs dining room. The area accommodates a maximum of 40 guests and is available for 'private' parties of any size. There are food and beverage minimums based on the season and day of the week. Our planning coordinator can provide you with a specific minimum for your event.

Availability: Due to high dinner volume on Friday and Saturday evenings, availability is limited to two seatings. First seating is at 4:00PM or 4:30PM with a conclusion time of no later than 7:00PM. The second seating is at 8:00PM.

Payments and Billing: It is our policy that **one check** be presented to the host which will include a 20% service charge and Washington State sales tax. We cannot accommodate requests for separate checks. Menu and prices are subject to change.

Deposit: \$150 deposit is required to reserve your banquet space. Deposit will be returned if 72 hours notice is given for cancellations.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	\$6
ocean clams, sautéed vegetables, cream	
LOBSTER BISQUE	\$9
langoustine tomato relish, tarragon oil	
GRILLED CAESAR SALAD	\$7
charbroiled romaine, seasoned croutons, shaved asiago cheese	
BLUE CHEESE SALAD	\$7
romaine lettuce, grape tomatoes, english cucumbers, red onion	
AUTUMN HARVEST SALAD	\$7
butternut squash, wild arugula, local apples, pecans	

ENTREES

BRITISH COLUMBIA KING SALMON*	\$24
crisp polenta, sautéed green beans, red pepper vinaigrette	
SEAFOOD PASTINA RISOTTO	\$22
clams, calamari, cod, shrimp, piquillo pepper broth, fregula, basil	
TUSCAN CHICKEN	\$18
roasted red potatoes, baby carrots, romesco	
CHARBROILED TOP SIRLOIN*	\$26
roasted red potatoes, blue cheese butter, battered onion rings	
FILET MIGNON*	\$36
horseradish potato gratin, green beans, grilled tomato	
CEDAR PLANKED SEAFOOD TRIO.....	\$32
salmon fillet, alaskan scallops, jumbo prawns, polenta	
DUNGENESS CRAB CAKES.....	\$29
roasted potatoes, baby spinach, gribiche sauce	
ALASKAN KING CRAB.....	MKT
horseradish potato gratin, green beans, mushrooms	
10oz AUSTRALIAN LOBSTER TAIL*	MKT
roasted root vegetables & red potatoes, beer battered onion rings	

Guarantees: We ask that your final number of guests be given to our Planning Coordinator **three business days prior to your event.** Please submit entrée selections a minimum of **one week prior.** Predetermining the exact number of guests attending is of the utmost importance to assure that our food and scheduled service personnel is adequate to meet your guest's needs.

Special Touches:

Personalized Menus – A special menu with a personalized heading will be printed for you and your guests.

Floral Centerpieces – The Lobster Shop can arrange for beautiful floral centerpieces.

Place Cards – Let us take care of creating place cards for your party at no extra charge.

Special Occasion Cakes – We will be happy to provide specialty cakes for any occasion. If you would like to provide your own cake, a \$1.50 per person cake cutting fee will apply. *Note: Our license permits us to serve only products prepared in a commercial kitchen licensed by the Health Department.*

Audio-Visual: If you will be having a presentation that includes audio-visual equipment your party must be 'private' and will be required to meet the food & beverage minimums for 'private' parties. A/V equipment is available at a cost of \$190. (*\$40 for screen only*)

Contact Person: The contact person is considered the host and is the only one authorized to make changes on the agreement. If the 'on-site' contact person will be different, please advise the Planning Coordinator prior to your event.

DESSERTS

CRÈME BRULEE.....	\$7
rich vanilla custard, caramelized sugar crust	
APPLE CRISP.....	\$7
local apples, oatmeal cookie crumble, brown sugar whipped cream	
FLOURLESS CHOCOLATE CAKE	\$7
brown sugar whipped cream, housemade caramel	
APPETIZERS	
CRISP FRIED CALAMARI	\$10
lemon caper aioli	
NEW ENGLAND COD CAKES	\$10
wild arugula, lemon caper aioli	
GOAT CHEESE TORTA	\$9
toasted pecans, dried cranberries, grilled baguette	
MANILA CLAMS	\$13
garlic, butter, white wine, fresh herbs	
DUNGENESS CRAB CAKES.....	\$17
fresh herbs, lemon, jalapeno cocktail sauce	

If you have any additional questions please call us at:

The Dash Point Lobster Shop

253.927.1513 / FAX 253.927.9612

6912 Soundview Drive NE
Tacoma, WA 98422

Please call our Private Dining phone line and our Planning Coordinator will be happy to return your call.

Voice Mail: 253.460.5167

The Lobster Shop at Dash Point

Banquet/Large Party Worksheet and Agreement

Private Room: Yes _____ (*subject to food & beverage minimum*) No _____

Name of Party _____ Number in Party _____

Day _____ Date _____ Time _____

Contact Person _____

Address _____ Email _____

Telephone Number _____ Fax Number _____

Deposit Payment Method, Credit Card # & Expiration Date _____

Special Menu Heading _____

Soup Selection

Entree Selections

1. _____

2. _____

3. _____

4. _____

Appetizer Selections (how many of each)

1. _____

2. _____

3. _____

4. _____

Special Instructions:

Salad Selection

Dessert Selections

1. _____

2. _____

Beverage Selections

_____ Wine & Beer *Only*

_____ Liquor, Beer and Wine

Specify Wine (*availability is limited on some wine*)

I will be using audio/visual equipment the night of the banquet (which means that this banquet is automatically considered private and subject to privacy fees stated above). Yes _____ No _____

I, _____ have provided you with complete and accurate information and agree to the stipulations set forth above.

Signature _____ Date _____