

# The Lobster Shop

Thank you for inquiring about the banquet facilities at **The Lobster Shop on Commencement Bay**. We take pride in providing you with the professional, attentive and detailed service that will make your event extra special. When you are ready to book your event, please complete and return the attached Banquet Worksheet. Your reservation will be finalized upon receipt of this signed form.

**Banquet Area:** Seating is available in two areas. The "Rainier Room" seats a maximum of 42 guests and the "Olympic Room" seats a maximum of 40 guests.

**Availability:** Due to high dinner volume on **Friday** and **Saturday** evenings, availability is limited to two seatings. First seating is at 4:00 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.

**Private Parties:** Both seating areas are available for "private dining". Each room requires a food and beverage minimum of \$500 for dinner, (\$1,000 for dinner FRI-SAT-SUN) ~ \$350 for lunch and \$900 for Sunday brunch. *(tax and gratuity added to food and beverage minimum)*

**Deposit:** \$150 deposit is required to reserve your banquet space. Your deposit will be returned if we receive notice of cancellation 48 hours prior to the event.

## Starters ~ choose one soup & one salad

### CLAM CHOWDER

New England style clam chowder.

Cup 4.95 ~ Bowl 6.95

### LOBSTER BISQUE

A Lobster Shop original.

Cup 7.95 ~ Bowl 9.95

### "POINT REYES" BLEU CHEESE SALAD

Romaine greens tossed with our Point Reyes house-made bleu cheese dressing, toasted almonds and chopped egg.

6.95

add Shrimp 2.50

add Dungeness Crab meat 5.00

### CAESAR SALAD

Crisp romaine greens tossed with our house-made Caesar dressing.

6.95

add Anchovies 1.00

add Shrimp 2.50

### SIGNATURE SALAD

Mixed baby greens, blue cheese crumbles, cherry tomatoes, sliced apple, candied walnuts and our balsamic-sherry vinaigrette. (low-fat dressing)

7.95

## Dinner Entrees ~ choose four entrees

### AUSTRALIAN LOBSTER TAIL

Basted generously with sweet cream butter then oven roasted.

Market Price

### CHICKEN DIJON

Oven baked and topped with Dijonnaise sauce

19.95

### SALMON

Basted with garlic vermouth butter then charbroiled.

25.95

### SEAFOOD TRIO

A popular combination of a crab cake with sweet Thai chili sauce, large prawns oven roasted in garlic-lemon butter, and a salmon fillet basted with garlic vermouth butter.

32.95

### CIOPPINO

Scallops, prawns, king salmon, manila clams, mussels, halibut and King crab simmered in a rich tomato, bell pepper and shellfish broth.

26.95

### FILET MIGNON

Charbroiled and basted with Maitre d' butter.

35.95

### JUMBO PRAWNS

Wild Gulf Stream prawns oven roasted in a garlic-herb butter.

25.95

### TOP SIRLOIN

Center-cut top sirloin, charbroiled to your order.

25.95

### STEAK AND PRAWNS

Top sirloin with large Wild Gulf Stream prawns oven roasted in garlic-lemon butter.

33.95

### FILET AND KING CRAB

Charbroiled tenderloin with a jumbo Alaskan King crab leg.

Market Price

### VEGETABLE LINGUINE

Charbroiled seasonal vegetables served on a bed of linguine tossed with extra virgin olive oil, garlic, parsley & basil, topped with fresh grated Reggiano parmesan.

14.95

add chicken 4.95 add prawns 7.95

**LOBSTER SHOP**  
R E S T A U R A N T S

# The Lobster Shop

**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 ensure that our food and scheduled service personnel is adequate to meet your guest's needs. **There is a \$30.00 fee for each guaranteed guest not present.**

## 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 or you may provide your own cake. A \$1.75 per person cake cutting fee applies to guest provided cakes. *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. AV equipment is available at the restaurant.

**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.

*If you have any additional questions please call us at:*

**The Lobster Shop on Commencement Bay**  
(253) 759-2165 / FAX (253) 752-9640

4015 Ruston Way  
Tacoma, WA 98402

Our Planning Coordinator, Shanna Styron, will be happy to return your phone call.

Voice Mail: 253-759-2165 ext. 19

**LOBSTER SHOP**  
R E S T A U R A N T S

## Desserts ~ choose two desserts

<b>SORBET</b>	3.95
<b>CHOCOLATE MOUSSE</b>	5.95
<b>WHITE CHOCOLATE RASPBERRY CHEESECAKE</b>	5.95
<b>CRÈME BRULEE</b>	5.95

## Appetizers

### MINI CRAB CAKES

100% Dungeness crab cakes, pan fried to a golden brown. per dozen 45.00

### CHICKEN SKEWERS

Seasoned chicken with Thai peanut sauce. per dozen 30.00

### BEEF CROSTINI

Grilled Sirloin with peppercorn Port demi glace. per dozen 35.00

### CAPRESE CROSTINI

Tomato and fresh mozzarella with extra virgin olive oil and balsamic reduction. per dozen 20.00

### COCONUT PRAWNS

Served with apricot ginger sauce. per dozen 30.00

### CRAB & ARTICHOKE DIP

Dungeness crab meat, artichoke hearts, onions, Asiago cheese and oven baked. serves 15-20 45.00

### CRUDITE

Vegetable tray. serves 25-35 45.00

## Appetizers (single serve)

### CALAMARI

Served with lemon garlic aioli. 9.95

### FRESH MANILA CLAMS

Steamed in butter, garlic, lemon zest, oregano, thyme and white wine. 12.95

### SAMPLER PLATTER

Dungeness crab and artichoke dip, calamari, and sweet coconut prawns. 22.95

# The Lobster Shop

---

## Wine Selections

### SPARKLING

#### **Castelblanch, Semiseco, Spain 20.**

This semi dry Spanish sparkler offers bright fruit pear and apple spice.

#### **Chandon, Blanc de Noir, California 48.**

This sparkling wine is made with pinot noir, pinot meunier and chardonnay. It exhibits vibrant flavors of wild cherry and black currant.

#### **Veuve Cliquot Brut, France 85.**

The classic Champagne flavors of toasted yeast and creamy pear.

### CHARDONNAY

#### **Waterbrook, Washington 26.**

Green apple and pear flavors team with subtle creamy oak.

#### **Chateau Souverain, California 31.**

Honeysuckle floral aromas, pear and peach flavors, aged in French oak adds toasty oak and spice.

#### **Sonoma - Cutrer "Russian River", California 41.**

Aromas of jasmine and rose petals, flavors of tropical fruit, pear and almond butter.

### PINOT NOIR

#### **Erath, Oregon 36.**

Blueberry and cherry flavors combine with soft tannins for a creamy texture.

#### **Elk Cove, Oregon 51.**

Garnet in color joined with aromas of blackberries, raspberries and a long soft finish.

#### **Domaine Drouhin, Oregon 66.**

Offers blackberry, cherry and fresh herbs aromas, also notes of coffee and spices.

### MERLOT

#### **Ravenswood, California 27.**

Rich and generous flavors of raspberry and black cherry, with a dry finish.

#### **Frei Brothers, Reserve, California 31.**

From Sonoma's dry creek valley, Frei offers a rich medium body merlot with flavors of cherry, raspberry, ripe tannins, a hint of clove and toasty oak.

#### **Townshend Cellar, Washington 50.**

Aged for 27 months in small French and American oak bands. Black cherry herbs and tobacco.

### CABERNET

#### **Liberty School, California 31.**

Flavors of currants, black cherry, cedar and sweet oak.

#### **Robert Mondavi, California 41.**

Aged in small oak barrels, Mondavi delivers rich flavors of cassis, plum, black cherry, soft velvety tannins.

#### **Freemark Abby, California 57.**

Bright fruit aromas, rich oak, blackberry, currant and black cherry flavors, clean structured tannins.

*These fine wines were chosen for your convenience ~ Our full wine list is also available*

---

# The Lobster Shop

## Banquet/Large Party Worksheet and Agreement ~ DINNER

**Private Room:** Yes  (\$500 Food and Beverage minimum required /  \$1,000 FRI-SAT-SUN) No

Name of Party \_\_\_\_\_ Number in Party \_\_\_\_\_

Day \_\_\_\_\_ Date \_\_\_\_\_ Time \_\_\_\_\_

Lunch  Dinner  Contact Person \_\_\_\_\_

Address \_\_\_\_\_

Email \_\_\_\_\_

Telephone Number \_\_\_\_\_ Fax Number \_\_\_\_\_

Deposit and credit card # \_\_\_\_\_

**Special Menu heading** \_\_\_\_\_

### Soup Selection

\_\_\_\_\_

### Salad Selection

\_\_\_\_\_

### Entree Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Dessert Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

### Appetizer Selections (how many of each)

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Wine Selections

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

### Beverages

Mixed Bar / Hosted (1 guest check)  Yes  No

Beer & Wine / Hosted (1 guest check)  Yes  No

No Host BAR / \$110 bar setup  Yes  No

No Alcohol / Soft drinks only  Yes  No

### Preferred Seating Arrangement and Special Instructions:

Menu and prices are subject to change  (initial) There is a \$30.00 fee for each guaranteed guest not present  (initial)

Time limit on Friday and Saturday evenings, available until 7:00pm  (initial)

I acknowledge that the bill is on **one check** and will include a 20% service charge plus Washington State sales tax.  (initial)

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

Signature \_\_\_\_\_ Date \_\_\_\_\_