

## The Lobster Shop on Commencement Bay – Lunch Banquets

Thank you for inquiring about the banquet facilities at the **Lobster Shop on Commencement Bay**. We are pleased to 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.

**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 42 guests.

**Availability:** Due to high dinner volume on Friday-Sunday evenings, availability is limited to two seatings. First seating is at 4:00PM or 4:30PM. The second seating is at 7:00PM. Please note that your reservation of a private room is for two hours only.

**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. We do not charge a fee for your private room, however, we do require a minimum purchase of food and beverage. This minimum is \$500 for dinner Monday-Thursday & \$1000 for dinner Friday-Sunday. The minimum is \$350 for lunch and \$900 for Sunday brunch. *Tax and gratuity are in addition to the food and beverage minimum.*

**Deposit:** The submission of a credit card number on the contract secures one of our banquet rooms. A deposit will not be charged to your card prior to the banquet. **A Cancellation Fee** of \$150 will be charged to your card if you cancel within 48 hours or you are a “No Show”.

### SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER.....	\$6
ocean clams, sautéed vegetables, cream	
LOBSTER BISQUE .....	\$8
rich lobster stock, sweet vermouth, cream	
CAESAR SALAD.....	\$7
fresh romaine, seasoned croutons, parmesan cheese	
BLT SALAD .....	\$8
crisp lettuce, bacon, grape tomatoes, crispy onions, blue cheese dressing	
LOBSTER SHOP SIGNATURE SALAD .....	\$8
mixed greens, blue cheese, apple, candied pecans, citrus vinaigrette	

### ENTREES

CLASSIC COBB SALAD .....	\$15
grilled chicken, romaine lettuce, avocado, bacon, grape tomatoes, farm egg, pt. reye’s blue cheese dressing	
SHRIMP LOUIE .....	\$14
crisp lettuce, citrus vinaigrette, farm egg, grape tomatoes, cucumbers, louie dressing	
LOBSTER MELT .....	\$17
artichoke hearts, onion, tomato, cheddar cheese, toasted croissant	
COD & CHIPS .....	\$14
alaskan cod, coleslaw, hand cut french fries	
CREMINI MUSHROOM CHICKEN .....	\$14
cremini mushrooms & marsala cream sauce, brown butter mashed potatoes, sautéed spinach	
CHARBROILED TOP SIRLOIN* .....	\$22
brown butter mashed potatoes, fresh vegetables	
<b>PLEASE NOTE THAT ALL STEAKS ARE COOKED MEDIUM RARE TO MEDIUM</b>	
SALMON* .....	\$21
brown butter mashed potatoes, fresh vegetables	
DUNGENESS CRAB CAKES.....	\$23
pecan wild rice, farm fresh vegetables, lemon beurre blanc	
10oz AUSTRALIAN OR MAINE LOBSTER TAIL* .....	MKT
artichoke-fennel potato gratin, fresh vegetables	

**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.

**Special Touches:**

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

**Floral Centerpieces** – We accept floral arrangements for any event. Blitz is highly recommended 253-572-2327

**Special Occasion Cakes** – If you would like to provide a specialty cake from a commercial bakery for your occasion, a \$1.75 per person cake cutting fee will apply. Celebrity Cake Studio is highly recommended 253-627-4773

*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 the restaurant free of charge. Laptops must be HDMI compatible. It is highly recommended that you test your equipment prior to your event, as the Lobster Shop cannot take responsibility for technological failures or incompatibility of equipment.

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

## DESSERTS

CRÈME BRULÉE.....\$7  
rich vanilla custard, caramelized sugar crust

KEY LIME PIE.....\$7  
raspberry and mango coulis, toasted coconut, whipped cream

50/50.....\$6  
seasonal sorbet & vanilla ice cream

FLOURLESS CHOCOLATE CAKE .....\$7  
whipped cream, housemade caramel, chocolate sauce

## APPETIZERS

CRISP FRIED CALAMARI ..... (serves 6-8) \$25  
sweet and spicy aioli, sweet mini peppers

SEASONAL VEGETABLES ..... (serves 8-12) \$20  
fresh vegetable crudite, ranch dip

LOBSTER DIP.....(serves 10-12) \$50  
artichoke hearts, parmesan cheese, onions, toasted baguette

GRAPE TOMATO BRUSCHETTA ..... per dozen \$20  
classic tomato bruschetta, grilled baguette, asiago

TEMPURA PRAWNS ..... per dozen \$30  
soy chili sauce, pickled cucumber and onion

THAI CHICKEN SKEWERS ..... per dozen \$30  
housemade green curry, mini sweet peppers

MINIATURE CRAB CAKES.....per dozen \$45  
dungeness crab, lemon beurre blanc

CHARBROILED SIRLION CROSTINIS ..... per dozen \$45  
worcestershire aioli, caramelized onion, grilled baguette

*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, Diane Lambert, will be happy to return your phone call. 253-759-2165 ext. 19

# The Lobster Shop

## Banquet/Large Party Worksheet and Agreement-Lunch

4015 Ruston Way Tacoma, WA 98402 253-759-2165

**Private Room:** Yes \_\_\_ (*food & beverage minimum \$350 Monday – Saturday*) No \_\_\_ **Room Request:** Olympic \_\_\_ Rainier \_\_\_

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 (Quantity)

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

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

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

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

Special Instructions:

Menu and prices subject to change \_\_\_ (initial)

There is a \$30 fee for each guaranteed guest not present \_\_\_ (initial)

Two hour time limit on rooms \_\_\_ (initial)

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

**Please initial below only if requesting audio visual equipment:**

The Lobster Shop is not responsible for technological failures or incompatibility of equipment \_\_\_ (initial)

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

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

### Salad Selection

\_\_\_\_\_

### Dessert Selections

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

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

### Beverage Selections

\_\_\_\_\_ Wine & Beer *Only*

*Bottled Wine Selection*

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

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

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

\_\_\_\_\_ Liquor, Beer and Wine

\_\_\_\_\_ Non-Alcoholic Beverages *Only*

**If you would like to have alcohol served but require separate checks a \$110 fee will be applied for cocktail service \_\_\_ (initial)**