

The Lobster Shop on Commencement Bay – Dinner 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 \$750 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.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER.....	7
ocean clams, sautéed vegetables, cream	
LOBSTER BISQUE.....	9
rich lobster stock, sweet vermouth, cream	
CAESAR SALAD.....	8 ⁵⁰
fresh romaine, seasoned croutons, parmesan cheese	
BLT SALAD.....	9
crisp lettuce, bacon, grape tomatoes, crispy onions, blue cheese dressing	
LOBSTER SHOP SIGNATURE SALAD.....	8 ⁵⁰
mixed greens, blue cheese, apple, candied pecans, citrus vinaigrette	

ENTREES

CREMINI MUSHROOM CHICKEN.....	21
cremini mushrooms & marsala cream sauce, brown butter mashed potatoes, sautéed spinach	
FETTUCINI PRIMAVERA.....	16
mushrooms, yellow squash, zucchini, onion, red bell pepper, garlic cream sauce	
SALMON.....	32
brown butter mashed potatoes, farm fresh vegetables	
DUNGENESS CRAB CAKES.....	34
pecan wild rice, grilled vegetables, lemon beurre blanc	
CEDAR PLANKED SEAFOOD TRIO.....	52
5oz maine lobster tail, salmon filet, jumbo prawns, cream whipped mashed potatoes, broccolini, champagne cream	
12oz MAINE...45 OR 10oz AUSTRALIAN LOBSTER TAIL...65	
steamed baby rainbow potatoes, farm fresh vegetables	

CHARBROILED NEW YORK STRIP STEAK * | 36

FILET MIGNON * | 42

herb butter, grilled vegetables, brown butter mashed potatoes

PLEASE NOTE THAT ALL STEAKS ARE COOKED MEDIUM RARE TO MEDIUM

WORTHY ADDITIONS add to any entree

10 oz Alaskan King Crab Leg | 25 Grilled Chicken Breast | 4

Sautéed jumbo prawns (three) | 8 Sautéed Cremini Mushrooms | 5

5 oz Maine Lobster Tail | 20 Dungeness Crab Cake | 14

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 & Co. is highly recommended 253-572-2327

Special Occasion Cakes – If you would like to provide a specialty cake, a \$1.75 per person dessert 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 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.

Cancellation Policy: Your credit card will be charged \$150 if the banquet is cancelled within 48 hours of the time and date or for a “No Show”.

DESSERTS

CRÈME BRULEE | 8

rich vanilla custard, caramelized sugar crust

KEY LIME PIE | 8

raspberry and mango coulis, toasted coconut, whipped cream

50/50 | 7

seasonal sorbet & vanilla ice cream

FLOURLESS CHOCOLATE CAKE | 8

salted caramel sauce, chocolate sauce, vanilla ice cream

APPETIZERS

CRISP FRIED CALAMARI serves 6-8 | 30

sweet and spicy aioli, mini sweet peppers

SEASONAL VEGETABLES serves 8-12 | 25

fresh vegetable crudite, ranch dip

LOBSTER DIP serves 10-12 | 60

artichoke hearts, parmesan cheese, onions, toasted baguette

GRAPE TOMATO BRUSCHETTA per dozen | 25

classic grape tomato bruschetta, grilled baguette, parmesan

TEMPURA PRAWNS per dozen | 30

soy chili sauce, pickled cucumber and red onion

THAI CHICKEN SKEWERS per dozen | 30

housemade green curry, mini sweet peppers

MINIATURE CRAB CAKES per dozen | 65

dungeness crab, lemon beurre blanc

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



Banquet/Large Party Worksheet and Agreement-Dinner

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

Private Room: Yes ___ (*food & beverage minimum \$750 Mon-Thur & \$1000 Fri-Sun*) 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 when booking a non-private event ___ (initial)

There is a two (2) 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)

Are you planning a visual presentation? Yes ___ (initial) No ___ (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)