

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 \$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. **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	\$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

CLASSIC COBB SALAD	\$16
grilled chicken, romaine lettuce, avocado, bacon, grape tomatoes, farm egg, pt. reye’s blue cheese dressing	
SHRIMP LOUIE	\$18
crisp lettuce, citrus vinaigrette, farm egg, grape tomatoes, cucumbers, louie dressing	
LOBSTER MELT	\$17 ⁵⁰
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 NY STRIP STEAK*	\$24
herb butter, grilled vegetables, brown butter mashed potatoes	
PLEASE NOTE THAT ALL STEAKS ARE COOKED MEDIUM RARE TO MEDIUM	
CEDAR PLANKED WILD KING SALMON*	\$21
lemon beurre blanc, pecan wild rice, broccolini	
DUNGENESS CRAB CAKE	\$20
pecan wild rice, farm fresh vegetables, lemon beurre blanc	
12oz MAINE LOBSTER TAIL	\$45*
10oz AUSTRALIAN LOBSTER TAIL	\$65*
butter whipped potatoes, seasonal 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 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.

DESSERTS

- CRÈME BRULEE.....\$8
rich vanilla custard, caramelized sugar crust
- 50/50.....\$7
seasonal sorbet & vanilla ice cream
- FLOURLESS CHOCOLATE CAKE\$8
salted caramel sauce, chocolate sauce, whipped cream

APPETIZERS

- CRISP FRIED CALAMARI (serves 6-8) \$30
sweet and spicy aioli, sweet mini 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 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 \$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-Lunch

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

Private Room: Yes ___ (*food & beverage minimum \$350 MON-SAT*) 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)