

Cliff House Banquets (Valid until 1/2025)

RESERVATIONS AND DEPOSITS

Receipt of a signed contract and deposit will secure the date(s). A deposit is required to confirm your reservation in the amount of \$500.00 per room, \$200 for Cascade Room or \$1000.00 for weddings. The deposit is refundable up to three (3) days after the initial reservation and will be deducted from the balance due at the conclusion of the event. Your deposit is non-refundable if event is canceled.

PAYMENTS AND MENUS

A guaranteed minimum head count and entree choice if applicable is required two weeks prior to your event date (3 weeks for weddings). Final billing will be based on this number or the actual number of guests that attend the function, whichever is greater. Payment is nonrefundable and contracted service cannot be canceled. Final payment is required 2 weeks prior to the event (3 weeks for weddings) unless approved prior to the event in writing. The Cliff House is not responsible for loss or damage to any property brought into or left in the restaurant by an organization or its guests. NO CANDLES, CONFETTI OR GLITTER ALLOWED, a \$250.00 cleanup fee will be assessed if they are used.

Menu selections should be confirmed two weeks prior to your event date (3 weeks for weddings). No food or beverage may be consumed in the restaurant other than provided by the Cliff House or a licensed bakery. Due to health code regulations, food may not be removed from the event space. Buffet selections are not "All You Can Eat" additional charges may occur for additional food preparations. No beer, wine or alcohol may be removed from the event space. The complete final bill is subject to 20% automatic gratuity (77% of this is retained by the staff that served you) and applicable sales tax. All payments will be on one final bill, separate checks and payments are not permitted unless approved in writing ahead of time. Menu prices subject to change. No checks.

ROOM CHARGE & SERVICE CHARGES:

Outside Dessert Plating \$4.00 per guest Non Hosted Bar \$150.00 Ceremony \$300.00
Table rearrangements \$100.00 for semi private, \$200.00 entire upstairs or downstairs area.
5% service charge for setup, cleanup, and staffing 100% of this service charge is retained by the Cliff House.

FOOD AND BEVERAGE MINIMUMS:

All food and beverage purchased on the final bill go toward this minimum no host bars are not included.
See next page for minimums. Room rentals are for a maximum of 4 hours including setup, any additional hours will be charge \$200.00 per hour.

NON-PAYMENT

Under Washington Law, any person who willfully obtains food or beverage at a restaurant without paying, with intent to defraud the proprietor, is guilty of a crime. In the event of non-payment, the Cliff House's will enforce its full legal remedies in accordance with applicable laws.

Name: _____

Address: _____

Phone Number: _____

A signature below indicates that you have read and agree to the terms of this agreement as outlines in the pages above.

Signature: _____ Date: _____

Room Reserved: _____

Event Date, Time & Estimated Number of Guests: _____

Food and Beverage Minimums:

Minimums are before service charges, gratuities and taxes. All hosted food and beverage does go towards this minimum. These minimums are not in addition to food and beverage purchases.

Cliff Side Room (semi private) seating up to 32 guests

Sunday to Thursday \$1500 / \$2000.00 (December)

Friday and Saturday \$2500 / \$3000.00 (December)

Downstairs Lounge Side (semi private) seating up to 40 guests

Sunday to Thursday \$2000 / \$2500 (December)

Friday and Saturday \$3000 / \$3500 (December)

Entire Downstairs seating up to 80 guests

Sunday to Thursday \$3500 / \$4000 (December)

Friday and Saturday \$4500 / \$5500 (December)

Upstairs seating (semi private) up to 50 guests

Sunday to Thursday \$2000 / \$2500 (December)

Friday and Saturday \$3000 / \$3500 (December)

Entire Upstairs seating holds up to 90 guests

Sunday to Thursday \$4000 / \$5000 (December)

Friday and Saturday \$6500 / \$7500 (December)

Cascade Room seating up to 14 guests

\$400 minimum / \$500 (December)

Call 253-927-0400 ext 3 for luncheon minimums

Cliff House Restaurant

6300 Marine View Drive * Tacoma * cliffhousetacoma@gmail.com
253-970-4565

The Cliff House can accommodate any type of event from formal dinner parties to casual cocktail receptions. We feature a variety of affordable menu packages or we can custom design a menu for your special event. We have a semi private room seating up to 50 guests, a room seating up to 14, and a private area seating up to 250 guests. Each banquet facility boasts amazing view of Commencement Bay and Mt. Rainier.

Hors d' Oeuvres

Trays starting at 25 quests

- | | |
|---|--|
| -Spinach & Artichoke Dip-Crostini
\$160 | -Tomato, Olive, Basil Bruschetta \$135 |
| -Thai Peanut Chicken Sauté \$160 | -Smoked salmon mousse with
crostini and cucumber slices \$180 |
| Beef Tenderloin Sautee \$220 | - Crab Cakes \$200 |
| -Mushroom, Onion, Gorgonzola,
Bruschetta \$135 | -Fried Calamari & Aioli \$170 |
| -Sweet Thai Chili Prawns \$185 | -Sausage Stuffed Mushrooms \$150 |
| -Fresh Vegetable Crudite \$150 - | -Mini Meatballs \$165 |
| Wasabi & Ginger Seared Tuna \$200 - | - Shrimp Cocktail \$185 |
| Assorted Cheese and Crackers \$150 - | -Spicy Garlic Prawns \$185 |
| Meat and Cheese Platter \$170 | - Champagne Toast \$8 per person - |
| - Tomato, mozzarella & basil \$135 | Sodas, coffee, or iced tea \$4.50 per
person |
| -Hummus with Flat Bread \$140 | |
| -Fruit Platter \$160 | |

Cascade Buffet Selection

\$47 per person

(20 person minimum)

Choose One Salad:

- Mixed Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Cliff House Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Sauteed Seasonal Vegetables
- Garlic Mashed Potatoes
- Sauteed Green Beans
- Bowtie Pasta (*bowtie pasta, cream sauce, peas, ham*)

Choose One Entree:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Balsamic Soy Glazed Pork Loin with Gorgonzola
- Chicken Carciofini (*artichokes, capers, white wine sauce*)
- Dijon Herb Crusted Pork Loin
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)

"Buffets Include Bread & Butter"

- *Additional salad \$3.00, additional sides \$5.00 per guest
- Non Alcoholic Beverages (*Soda, coffee, iced tea*) \$4.50 per guest
- Dessert Buffet \$9.00 per guest
(*cheesecake, chocolate decadent cake, cannoli, limoncello cake*)

Olympic Buffet

\$54 per person

(20 person minimum)

Choose One Salad*

- Green Salad (*mixed greens, balsamic vinaigrette, red onions, tomato*)
- Cliff House Salad(*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Sauteed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Balsamic Soy Glazed Pork Loin with Gorgonzola
- Chicken Carciofini (*artichokes, capers, white wine sauce*)
- Dijon Herb Crusted Pork Loin
- Salmon Beurre Blanc (*white wine sauce*)
- Microbrew Braised Brisket
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)
- Soy Honey Glazed Salmon

"Buffets Include Bread & Butter"

- *Additional salad \$3.00, additional sides \$5.00 per guest
- Non Alcoholic Beverages (*Soda, coffee, iced tea*) \$4.50 per guest
- Dessert Buffet \$9.00 per guest
{*cheesecake, chocolate decadent cake, cannoli, limon*}

Rainier Buffet

\$62 per person (20 person minimum)

Choose One Salads*:

- Green Salad (*balsamic vinaigrette, red onions, tomato*)
- Cliff House Salad (*raspberry vinaigrette, cranberries, walnuts, gorgonzola*)
- Caesar Salad
- Steakhouse Salad (*bleu cheese dressing, red onion, tomatoes, gorgonzola*)

Choose Two Sides:

- Linguini Pomodoro (*plum tomato sauce, basil, garlic*)
- Wild Rice Pilaf
- Rosemary Roasted Potatoes
- Bowtie Pasta Alfredo
- Baked Penne Caprese (*marinara, fresh mozzarella, basil*)
- Bowtie Panna (*bowtie pasta, cream sauce, peas, smoked ham*)
- Seasonal Vegetables
- Garlic Mashed Potatoes
- Sauteed Green Beans

Choose Two Entrees:

- Chicken Marsala (*marsala wine mushroom sauce*)
- Chicken Piccata (*white wine lemon caper sauce*)
- Balsamic Soy Glazed Pork with Gorgonzola
- Salmon Beurre Blanc (*white wine sauce*)
- Chicken Carciofini (*artichokes, capers, white wine sauce*)
- Chicken Florentine (*ham, mozzarella, spinach, sherry cream sauce*)
- Soy Honey Glazed Salmon

Carving Station:

Baron of Beef with au jus and horseradish

Slow Roasted Prime Rib with au jus and horseradish \$20 per guest additional charge!

"Buffets Include Bread & Butter"

- *Additional salad \$3.00, additional sides \$5.00 per guest
- Non Alcoholic Beverages (*Soda, coffee, iced tea*) \$4.50 per guest
- Dessert Buffet \$9.00 per guest
(*cheesecake, chocolate decadent cake, cannoli, limoncello cake*)