

The
SEASONS
B I S T R O

"Come Experience the Seasons"

Private Event Information Package

Disclaimer:

Please note that menu selections may vary based on the season and timing between this package and the time of your actual event. Prices are subject to change without notice due to market fluctuations and seasonal menu changes. Prices guaranteed, within a 10% change, ONLY upon payment of deposit and confirmation of reservation (return of all required signed documents).

**The Seasons Bistro
Reservation Agreement
Summer Room**

The following applies to reservations for private event parties.

Cancellations must be made at least seventy-two hours prior to event date.

For parties booked more than six (6) months in advance food pricing and food selections may be altered due to unforeseen circumstances.

If number of guests for the booked party has decreased and the Seasons Bistro has not been notified of this at least forty-eight hours prior to booked date you are obliged to pay for the number of guests on the original booking worksheet.

A room rental fee is required at the time of the booking. Remaining balance is due on date of actual event, unless entire restaurant is being rented. Should the party not show and fail to notify Seasons Bistro of intention of canceling party then credit card used for room rental will be charged \$10 per person scheduled to attend.

I have read and understood all terms, conditions and agreements relative to the details of this booking (inclusive of the Private Event Rules & Guidelines for Summer Room), and confirm that no oral misrepresentations have been made.

Client Signature

Date

Seasons Bistro Representative Signature

Date

The Seasons Bistro
Private Events Rules & Guidelines for Summer Room

1. No additional music unless prearranged. Seasons Bistro provides live music Friday, Saturday, and Tuesday. If preapproved to have entertainment the volume level cannot interfere with diners in main dining room.
2. No outside food or beverage.
3. Cannot move furniture in room or hang items on walls.
4. All cancellations must be done in writing 72 hours before event to avoid forfeiture of fees.
5. Final head counts of attendees must be done in writing 48 hours prior to event schedule to avoid being charged for full head count on proposal/worksheet.
6. Over/Under head count day prior to event: if additional attendees show for event then the charge will be increased in multiple by the price quoted per person. Should less attendees show day of event the price will be that quoted (see #5).
7. Table setups must be confirmed 72 prior to event. Should changes occur then there will be an additional fee of \$100. Should a table setup not be determined then it will be determined by the restaurant personnel based on number of attendees.
8. Sales tax of 7% and City Alcohol tax of 3% and Gratuity of 20% will be added to subtotal. (see #14)
9. Minimum is room charge of \$150 must be paid in advance to secure room and date.
10. No changes to selected menu day of event.
11. No coupons or other promotional material will be allowed to be used for private event charges.
12. Seasons Bistro music will be turned OFF in Summer Room unless otherwise requested.
13. Personal & Travelers checks are not an acceptable method of payment.
14. Separate checks for parties greater than 8 people will result in 25% gratuity.
15. Nothing can be placed in front or behind or create any impediment of any of the doorways.
16. Should the party not show and fail to notify Seasons Bistro of intention of canceling party then credit card used for room rental fee will be charged \$10 per person scheduled to attend.
17. Room is not considered booked and secured until both sheets are signed and returned to Seasons Bistro.
(Reservation Agreement & Rules and Guidelines)
18. Should party require the entire restaurant for special event the minimum purchase amount is \$5,500 not inclusive of applicable taxes and gratuity; therefore, should cash bar not exceed amount to reach the minimum purchase amount then the difference will be added to your portion.
19. ALL parties renting the entire restaurant must complete the timeline sheet and adhere to guidelines on sheet as it pertains to special event.

Client Signature

Date

Seasons Bistro Representative Signature

Date

Timeline Table

EVENT: NAME & TYPE	START TIME	END TIME	NOTES
Arrival			
Meet & Greet			
Appetizers			
Soup & Salad			
Entrees			
Dessert			
Toast 1			
Toast 2			
Speaker / Announcement			
First Dance			
Second Dance			
Presentation / Cake Cutting			
Client Signature			
TSB Signature			

This is to serve as notice: *If the event goes over by more than 15 minutes the scheduled start and/or end time; then there will be an additional charge (above and beyond the minimum required) of \$125 per every quarter hour over scheduled termination time. Should the event go over the time limits by a time period greater than 2 hours then each additional hour is at the rate of \$500 per hour (above and beyond the minimum required).*

PRICING FOR PRIVATE EVENTS

**Event Menu See Detailed Menu for Pricing
Plus Gratuity 20%
Plus Tax (7% sales & 3% city alcohol)
With Open Bar add \$45 per person
Excludes Top Shelf Wines, Beers & Alcohol
Plus Room Charge \$150**



Express Lunch Menu \$10 per person (see menu for additional options)

Your Choice of Two: ½ Sandwich, Cup of Soup, or Salad and non-Alcoholic Beverage

Regular Lunch Menu \$15 per person

Caesar Salad, Seasonal Salad or Lobster Bisque Soup and Entrée Choice (see menu)

**Plus Gratuity 20%
Plus Tax (7% sales & 3% city alcohol)
With Open Bar add \$45 per person
Excludes Top Shelf Wines, Beers & Alcohol
Plus Room Charge \$150**

Kids Menu Available by Special Request Prior to Event

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MENU OPTION #1 \$35 per person

Starters: Spring Rolls with Sweet Chili Sauce *Served Family Style*
Salad: Seasonal Salad * Add \$5 per person
Entrees: Beef Medallions with Demi Glace Sauce
Baked Chicken with Seasonal Sauce
(Both served with Jasmine Rice & Seasonal Vegetables)
Desserts: Chef's Choice

MENU OPTION #2 \$45 per person

Starters: Calamari and Aioli Sauce *Served Family Style*
Spring Rolls with Sweet Chili Sauce *Served Family Style*
Soup: Cup of Lobster Bisque * Add \$4 per person
Salad: Seasonal Salad * Add \$5 per person
Entrees: Baked Chicken with Seasonal Sauce
Fresh Fish
Filet
(All served with Jasmine Rice & Seasonal Vegetables)
Desserts: Chef's Choice

MENU OPTION #3 \$65 per person

Starters: Calamari and Aioli Sauce *Served Family Style*
Spring Rolls with Sweet Chili Sauce *Served Family Style*
Beef Medallions *Served Family Style*
Soup: Cup of Lobster Bisque * Add \$4 per person
Salad: Seasonal Salad * Add \$5 per person
Entrees: Seasonal Pasta
Fresh Fish
Filet
Baked Chicken with Seasonal Sauce
(All served with Jasmine Rice & Seasonal Vegetables)
Desserts: Chef's Choice (3 choices)

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MENU OPTION #4 \$125 per person

- Starters:** Shrimp *Served Family Style*
Calamari and Aioli Sauce *Served Family Style*
Beef Medallions with Wasabi Sauce *Served Family Style*
Ahi Tuna *Served Family Style*
- Soup:** Lobster Bisque
- Salad:** CHOICE OF: Spring Mix Salad or Seasonal Salad
- Entrees:** Seasonal Pasta
Fresh Fish
Filet
Baked Chicken with Seasonal Sauce
Other Seasonal Protein
(All served with Seasons Wild Rice & Seasonal Vegetables)
- Desserts:** Chef's Choice (3 choices)

NOTE: Add \$20 per person to any of the menu option plans to have two glasses of house wine served (red or white) during entrée course.

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WHITE WINE CHOICES

CHARDONNAY

Grand Cru	Sonoma	6	24
Annabella	Napa	9	36
Clos du Bois Reserve	North Coast California	10	40
*Cakebread Cellars	Napa		90

PINOT GRIGIO

Van Duzer	Oregon	12	48
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OTHER

Delicato	California	Zinfandel	7.5	30
Robertson	South African	Blend	7	28
Conundrum Puzzle	California	Blend	10	40

RED WINE CHOICES

PINOT NOIR

Matua	New Zealand	11	44
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CABERNET SAUVIGNON

Artesa	Napa California	12	48
Annabella	Napa California	9	36
Grand Cru	Sonoma	6	24
*Cakebread Cellars	Napa California		155

MERLOT

Esser Merlot	California	8	32
Grand Cru	Sonoma	6	24
*Cakebread Cellars			
Merlot	Napa California		135

ZINFANDELS

7 Deadly Zins	Lodi California	8	32
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SPARKLING

Candoni Prosecco	Italy	8	32
*Roederer	France		30
*Veuve Clicquot Brut	France		95
House		6	24

*Considered Special Order and Availability Limited due to Allocations

Please note that at certain times of the year the distributors allow their inventories to be reduced; thus making some wines unavailable at times.

Special Order Wines are subject to availability and prices may vary. Minimum quantities are required and must be prepaid prior to wine order and/or delivery.