



Thank you for inquiring about Captain Jacks Waterfront Grille! I have enclosed the information you requested, regarding the event you are planning.

We offer several different arrangements for group functions to satisfy both your tastes and your budget. Semi-private and private accommodations can be made for group luncheons or evening events from 20 to 100 guests.

- ❖ **Simplified booking procedures**
- ❖ **Seasonal Patio Availability**
- ❖ **A professional catering team dedicated to the success of your event**
- ❖ **Flexible seating and menu variety**

It would be my pleasure to discuss any large party accommodations with you. Please call me if you have any questions or need any further information.

Thank You,

Scott Hamilton
General Manager

Captain Jacks Waterfront Grille

21 Oscar Hill Rd
Tarpon Springs, FL. 34689
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Shamilton@captainjackstarpon.com

Gold Menu Plated

NONALCOHOLIC REFILLABLE BEVERAGES INCLUDED

HOUSE SALAD

MIXED GREENS, TOMATO, ONION, SHREDDED CHEESE, AND CROUTONS

CHOICE OF ANY ONE ENTREES

STEAK TIPS

Grilled and topped with onions and mushrooms served with Roasted red potatoes and vegetables

JACK'S GROUPER

Grilled or Blackened with mango salsa served with rice and vegetables

SHRIMP DINNER

Grilled, Fried, or blackened served with rice and vegetables

SALMON DINNER

Bronzed skin on Salmon served with rice and vegetables

\$32.00 per person plus 7% sales tax and 20% service charge

Silver Menu Plated

NONALCOHOLIC REFILLABLE BEVERAGES INCLUDED

HOUSE SALAD

MIXED GREENS, TOMATO, ONION, SHREDDED CHEESE, AND CROUTONS

CHOICE OF ONE ENTRÉE

ROASTED CHICKEN

Seasoned to perfection with roasted red potatoes and vegetables

VEGGIE ALFREDO

Seasoned vegetables served over linguini pasta in a creamy alfredo sauce

PULLED PORK

SLOW COOKED WITH ONION STRAWS AND BBQ SAUCE SERVED WITH FRIES AND COLESLAW

FLOUNDER

GRILLED, BLACKENED, OR FRIED AND SERVED WITH RICE AND VEGETABLES

\$27.00 per person plus 7% sales tax and 20% service charge

Gold Menu Buffet Options

NONALCOHOLIC REFILLABLE BEVERAGES INCLUDED

HOUSE SALAD

MIXED GREENS, TOMATO, ONION, SHREDDED CHEESE, AND CROUTONS

CHOICE OF ONE ENTRÉE

STEAK TIPS

Grilled and topped with onions and mushrooms

JACK'S GROUPER

Grilled or Blackened with mango salsa

SHRIMP DINNER

Grilled, Fried, or blackened

SEAFOOD PASTA

Medley of seafood served over pasta with your choice of scampi, marinara, or alfredo sauce

CHOICE OF ANY TWO SIDES

VEGETABLES, RICE, ROASTED RED POTATOES, FRENCH FRIES, CORN ON THE COBB

\$30.00 per person plus 7% sales tax and 20% service charge

Silver Menu Buffet

NONALCOHOLIC REFILLABLE BEVERAGES INCLUDED

HOUSE SALAD

MIXED GREENS, TOMATO, ONION, SHREDDED CHEESE, AND CROUTONS

CHOICE OF ONE ENTREES

ROASTED CHICKEN

Slow roasted

VEGGIE ALFREDO

Seasoned vegetables served over linguini pasta in a creamy alfredo sauce

BRONZED MAHI

Seasoned to perfection

PULLED PORK

SLOW COOKED AND BBQ SAUCE

FISH SCAMPI

BAKED IN A GARLIC HERB SAUCE

CHOICE OF ANY TWO SIDES

VEGETABLES, COLESLAW, ROASTED RED POTATOES, FRENCH FRIES, HOMEMADE CHIPS

\$24.00 per person plus 7% sales tax and 20% service charge

Luncheon Menu

NONALCOHOLIC REFILLABLE BEVERAGES INCLUDED

Only available until 3pm

All sandwiches include homemade chips or coleslaw

Jack's Chicken Sandwich

Chicken breast southern fried with lettuce, tomato, onion, and pickle

Fish sandwich

Fried or grilled flounder with lettuce, tomato, onion, and pickle

The Burger

½ lb Angus burger, lettuce, tomato, onion, and pickle

Chicken Ranch wrap

Grilled chicken with bacon, provolone cheese, lettuce and tomato

Grill Chicken Salad

Fresh greens topped with red onion, tomato, crouton, and mixed cheese

\$17 per person plus 7 % sales tax and 20% service charge

Add side salad \$3.49 per person

Specialty Stations

To enhance your Cocktail Reception...

CHEESE PLATTER

Minimum 35 people

SELECTION OF DOMESTIC CHEESES
ASSORTMENT OF CRACKERS
PRICE PER PERSON: \$8

FRUIT PLATTER

Minimum 35 people

PINEAPPLE, GRAPES, HONEYDEW, CANTALOUPE, AND STRAWBERRIES
PRICE PER PERSON: \$7

VEGETABLE PLATTER

Minimum 35 people

BROCCOLI, CAULIFLOWER, CARROTS, AND PEPPERS
PRICE PER PERSON: \$6

ASSORTED APPETIZERS

PEEL N EAT SHRIMP - \$8 PP

FRIED GROUPER FINGERS - \$8 PP

COCONUT SHRIMP - \$8 PP

CRAB AND SHRIMP DIP - \$7 PP

BONELESS WINGS - \$ 7 PP

STEAK BITES- \$9 PP

DESSERTS

CHEESE CAKE - \$7 PP

KEYLIME PIE - \$7 PP

CHOCOLATE CAKE - \$7 PP

PRICES DO NOT INCLUDE 20% SERVICE CHARGE AND 7% SALES TAX

Wine & Liquor Arrangements

Host Bar

Consumption Bar

All drinks rung up as ordered and one bill provided to host

Cash Bar

Cash bar available.

Banquet event rentals and other options

Room Fees/Minimums

Inquire with management as different dates and times have specific dollar minimums

Water view Patio Rental **(UPPER DECK)**

Inquire with management as different dates and times have specific fees

Cake cutting fee

\$1.00 PER PERSON

Banquet Event Policies

1. **Pricing** – Prices listed are current and will be confirmed 7 days in advance of the event.
2. **Gratuity and Taxes** – All food and beverage are subject to 20% service charge, and 7% sales tax. Groups or organizations claiming tax-exempt status must furnish a copy of the organization's exemptions certificate 7 days prior to the event.
3. **Deposits/Cancellations** – An advanced nonrefundable deposit of 100.00 is required to reserve the space and date of event. This Banquet Event Policy form must be signed by client to move forward with the booking. Should the event cancel more than 31 days in advance of the original date, all deposits may be applied to a different date within one year of the original event date.
4. **Guests Guarantee** – A guarantee final count is due three (3) business days in advance of the event. Client is held financially responsible for that guarantee number given. **Payment** – All charges, less the advanced deposit, will be presented on ONE guest check. Payment is accepted in the form of credit card, certified check, cash, or money order. **Personal Checks are not accepted.**
5. **Captain Jacks Waterfront grille must supply food and Beverage** – Due to health, safety, and liquor laws of each state, all food and beverage must be supplied by Captain Jacks Waterfront Grille. Alcoholic beverages may not be brought into the restaurant from outside sources. All cakes brought in by permission of the management.
6. **Contracted Sales** – Any outside services contracted must be done so directly by the client (floral, audio-visual, bakery, etc) At no time is Captain Jacks Waterfront Grille responsible for any contracted service. All monies owed to such, must be paid in full through client, and at no time will these services be incorporated into Captain Jacks Waterfront Grille banquet event orders.
7. **Display, Decorations, Music** – Captain Jacks Waterfront Grille representative must approve all displays, decorations and music.
8. **Security** – Captain Jacks Waterfront grille reserves the right to inspect and control or terminate all events, and may, at the discretion of the management, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility and paid at the immediate conclusion of the event. Captain Jacks Waterfront Grille will not assume any liability for theft or damage to personal property occurring prior, during, or after the event.

A Signature indicated that you have read and agree to the terms of this Agreement as outlined above:

Date of Event

Signature

Date