



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

Catches Waterfront Grille not only offers the finest food and service, it is centrally located off hwy 19 with very convenient access to hwy 54, hwy 56 and the Veterans Parkway. It is the perfect venue for any celebration, party, meeting, seminar, or business dinner!

Large parties are welcome at Catches Waterfront Grille. 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.

Don't forget about our Amazing outside patio, Waterside Marina bar, and Rum River Bar and Grille! Create a memorable beginning to your event with an outdoor cocktail reception featuring specialty drinks and appetizers. Imagine spending an evening watching the sunset and boats going down the river. All will envy you as you are pampered by our great staff. WOW!

Catches Waterfront Grille voted best seafood restaurant in the Pasco area. We feature a menu focused on the freshest ingredients possible and decadent desserts. We offer a fresh clean facility with a rustic sea fairing look of the past and all of the most modern features.

- ❖ **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,

Rick Spinner
General Manager

Catches Waterfront Grille
7811 Bayview Street
Port Richey, Fl 34668
727-849-2121
rick@catcheswaterfrontgrille.com

Silver Menu

SIDE CAESAR SALAD

Crisp romaine, croutons, caesar dressing

CHOICE OF ANY THREE ENTREES

TERIYAKI ISLAND CHICKEN

Teriyaki grilled chicken topped with our homemade tropical fruit salsa served with garlic mash and vegetables.

VEGGIE ALFREDO

Seasoned vegetables served over penne pasta in a creamy alfredo sauce.

CHOP SIRLOIN

Sirloin grilled and topped with onions and mushrooms served with mash and vegetables with demi-glace.

FISH N CHIPS

Haddock, beer battered and fried served with coleslaw and fries.

FLOUNDER

Flounder, grilled, blackened or fried served with rice and vegetables.

\$23 per person plus sales tax and service charge

Silver Menu Buffet

SIDE CAESAR SALAD

Crisp romaine, croutons, caesar dressing

CHOICE OF ANY THREE ENTREES

TERIYAKI ISLAND CHICKEN

Teriyaki grilled chicken topped with our homemade tropical fruit salsa.

VEGGIE ALFREDO

Seasoned vegetables served over penne pasta in a creamy alfredo sauce.

CHOP SIRLOIN

Sirloin grilled and topped with onions and mushrooms with demi glace.

FISH N CHIPS

Daily fish selection, beer battered and fried served with fries.

FLOUNDER

Flounder grilled, blackened or fried.

\$21 per person plus sales tax and service

Gold Menu Options

SIDE CAESAR SALAD

Crisp romaine, croutons, caesar dressing

CHOICE OF ANY THREE ENTREES

RIBEYE STEAK

12oz. Ribeye steak served with garlic mash and vegetables.

OVEN BAKED SALMON

Oven baked salmon served with rice and vegetables.

MAHI MAHI

Mahi grilled or blackened served with rice and vegetables.

TARRAGON CHICKEN

Grilled Chicken Breasts topped with mushroom tarragon sauce topped with mushrooms served with white rice and vegetables.

BACON WRAPPED SCALLOPS

Jumbo Scallops wrapped in Applewood smoked bacon served with white rice and vegetables.

\$32 per person plus sales tax and service charge

Gold Menu Buffet Options

SIDE CAESAR SALAD

Crisp romaine, croutons, caesar dressing

CHOICE OF ANY THREE ENTREES

RIBEYE STEAK

12oz. Ribeye steak grilled to perfection.

OVEN BAKED SALMON

Oven baked salmon served with rice and vegetables.

MAHI MAHI

Mahi grilled or blackened .

SHRIMP ALFREDO

Sautéed shrimp with tomatoes, green onion served over penne pasta in a creamy alfredo sauce.

TARRAGON CHICKEN

Grilled Chicken Breasts topped with mushroom tarragon sauce.

\$30 per person plus sales tax and service charge

Platinum Menu Options

SIDE CATCHES SALAD

. Mixed greens with carrots, red cabbage, tomatoes, cucumbers and croutons

CHOICE OF ANY THREE ENTREES

GROUPER OSCAR

Gulf Grouper topped with crab meat, asparagus and hollandaise sauce with rice and vegetables

Jumbo Crab Legs

1 ½ lbs Jumbo Snow Crab served with white rice, mixed vegetables.

Twin Lobster Tail

Two Lobster Tails served with fried Brussel sprouts and baked potato .

Trio of the Sea

Snow Crab, Lobster tail and Scampi Style Shrimp with Jumbo Asparagus.

Surf n Turf

Filet Mignon with a Lobster Tail served with baked potato and Jumbo Asparagus.

\$44 per person plus sales tax and service charge

Specialty Stations

To enhance your Cocktail Reception...

SHRIMP COCKTAIL

JUMBO SHRIMP COCKTAIL TRADITIONAL ACCOMPANIMENTS

PRICE PER PERSON: **\$7**

CHEESE

SELECTION OF DOMESTIC CHEESES

ASSORTMENT OF CRACKERS

PRICE PER PERSON: **\$6**

FRUIT

SEASONAL FRESH FRUIT DISPLAY

PRICE PER PERSON: **\$7**

VEGETABLE PLATTER

SEASONAL AND EXOTIC VEGETABLES

PRICE PER PERSON: **\$6**

ASSORTED APPETIZERS

BACON WRAPPED SCALLOPS - **\$7 PP**

FRIED GROUPER FINGERS - **\$7 PP**

COCONUT SHRIMP - **\$7 PP**

MINI CRAB CAKES - **\$7 PP**

FILET TIPS IN A MUSHROOM SAUCE (*served medium & above*) - **\$6 PP**

SPINACH DIP - **\$6 PP**

BONELESS WINGS - **\$5 PP**

DESSERTS

CHEESE CAKE - **\$7 PP**

KEYLIME PIE - **\$7 PP**

CHOCOLATE CAKE - **\$7 PP**

PLEASE ALLOW US TO CUSTOMIZE AN HORS D'OEUVRE MENU FOR YOU
PRICES DO NOT INCLUDE 20% SERVICE CHARGE AND 7% SALES TAX



Bar Packages

All Bar Packages soft drinks and juices

House Brands \$15 for first hour and \$12 each hour thereafter per person
House wine, domestic draft beers and well liquor

Call Brands \$18 for first hour and \$15 each hour thereafter per person

Wines by the glass –

Riesling – Pacific Rim

Pinot Grigio – Caposaldo

Sauvignon Blanc – Lindemans Bin 95 | Conch Y Toro

Chardonnay – Cupcake

Alternative Whites – Beringer White Zinfandel | Cupcake Moscato

Pinot Noir – Irony

Merlot – Little Black Dress

Cabernet Sauvignon – Castle Rock

Distinctive Reds – Red Truck | Norton Malbec

All draft & bottle beers

Liquor Selection -

Vodka - Absolut, Stolli, Smirnoff, Van Gogh,

Rum -Bacardi, Don Q, Caribe Rum, Captain Morgan, Malibu,

Bourbon/Whiskey -Jack Daniels, Jim Beam, Seagrams 7, Seagram VO, Canadian Club,
Southern Comfort

Scotch -Dewars, Johnny Walker Red

Gin - Beefeater, Tanqueray

Tequila - Sauza Silver Tequila, Jose Cuervo Gold

Beer & Wine \$12 for first hour and \$10 each hour thereafter per person
House wines, domestic draft and domestic bottle beer, soft drinks & juices

Cash Bar available

Non-Alcoholic & Soda Beverage Package: Unlimited Soft Drinks, Lemonade, Coffee, Juice, and Iced Tea
\$3 per person



Banquet Event Rental Options

Room Fees/Minimums

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

Water view Patio Rental

Inquire with management as different dates and times have specific fees

Projection Screen

Included

Cake cutting fee

Included



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 is subject to 20% service charge, and applicable sales tax. Groups or organizations claiming tax-exempt status must furnish Catches with a copy of the organizations exemptions certificate 7 days prior to the event.
3. **Deposits/Cancellations** – An advanced deposit 100.00 is required to reserve the space and date of event. This Banquet Event Policy form must be signed by client in order to move forward with the booking. Should the event cancel within 30 days of the original event date, the deposit shall be non –refundable. 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. **Catches 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 Catches 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 Catches 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 Catches Waterfront Grille banquet event orders.
7. **Display, Decorations, Music** – Catches Waterfront Grille representative must approve all displays, decorations and music.
8. Guest is responsible for all damage done to the premises during the period of time they are under guests control or the control of any contractor hired by the guest.
9. The restaurant is not responsible for any damage to, or loss of, any merchandise, articles, gifts or other personal property on the premises including, but not limited to, cake, decorations, pillars, dividers, cake tops, cameras, equipment of any type, clothing, purses, wallets, cash, check, etc. It is the duty of the guest to ensure that the personal property of guests and /or guests contractors, guests and invitees is kept secured at all times.
10. **Security** – Catches 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. Catches 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