



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 52, 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 80 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](mailto: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 linguini pasta in a creamy alfredo sauce

#### **PORK SHANKS**

Pork Shanks flash fried and tossed in Sweet Thai Chili sauce served with white rice and vegetables

#### **FISH N CHIPS**

Flounder, beer battered and fried served with coleslaw and fries

#### **FLOUNDER**

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

**\$25 per person plus sales tax and service charge**

## **Silver Menu Buffet**

SIDE CAESAR SALAD  
Crisp romaine, croutons, caesar dressing

Includes choice of 2 side items – White rice, broccoli, mash potatoes, vegetables

### **CHOICE OF ANY THREE ENTREES**

#### **TERIYAKI ISLAND CHICKEN**

Teriyaki grilled chicken topped with our homemade tropical fruit salsa

#### **FISH N CHIPS**

Daily fish selection, beer battered and fried served with fries

#### **FLOUNDER**

Flounder grilled, blackened or fried

#### **PORK SHANKS**

Pork Shanks flash fried and tossed in Sweet Thai Chili sauce

#### **VEGGIE ALFREDO**

Seasoned vegetables served over linguini pasta in a creamy alfredo sauce

**\$24 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**

Ribeye steak seasoned and grilled served with bake potato and vegetables

#### **OVEN BAKED SALMON**

Oven baked salmon served with rice and vegetables

#### **COBIA**

Cobia grilled or blackened served with rice and vegetables

#### **SHRIMP ALFREDO**

Sautéed shrimp with tomatoes, broccoli, sweet onions, and mushrooms served over penne pasta in a creamy alfredo sauce

#### **CHICKEN MILANESE**

Sauteed chicken breast with a lemon wine butter sauce served rice and vegetables

**\$35 per person plus sales tax and service charge**

## **Gold Menu Buffet Options**

SIDE CAESAR SALAD  
Crisp romaine, croutons, caesar dressing

Includes choice of 2 side items – White rice, broccoli, mash potatoes, vegetables

### **CHOICE OF ANY THREE ENTREES**

#### **RIBEYE STEAK**

Ribeye steak seasoned and grilled

#### **OVEN BAKED SALMON**

Oven baked salmon served with rice and vegetables

#### **COBIA**

Cobia grilled or blackened served with rice and vegetables

#### **SHRIMP ALFREDO**

Sautéed shrimp with tomatoes, broccoli, sweet onions, and mushrooms served over penne pasta in a creamy alfredo sauce

#### **CHICKEN MILANESE**

Sauteed chicken breast with a lemon wine butter sauce served rice and vegetables

**\$34 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

#### **SURF N TURF**

6 oz Petite Filet Mignon grilled topped with a lobster tail served with baked potato and vegetables

#### **TRIO OF THE SEA**

Snow Crab, Lobster Tail and Shrimp scampi style

#### **JUMBO SNOW CRAB**

1 ½ lbs. Jumbo snow crab with drawn butter and lemon served with white rice and vegetables

#### **FILET MIGNON**

8oz Filet Mignon served with baked potato and vegetables

**\$46 per person plus sales tax and service charge**

### **Non-Alcoholic & Soda Beverage Package**

Unlimited Soft Drinks, Lemonade and Iced Tea

\$3 per person.

***Specialty Stations***  
*To enhance your Cocktail Reception...*

**SHRIMP COCKTAIL**

JUMBO SHRIMP COCKTAIL TRADITIONAL ACCOMPANIMENTS  
PRICE PER PERSON: **\$9.00 PP**

**CHEESE**

SELECTION OF DOMESTIC CHEESES  
ASSORTMENT OF CRACKERS  
PRICE PER PERSON: **\$8.00 PP**

**FRUIT**

SEASONAL FRESH FRUIT DISPLAY  
PRICE PER PERSON: **\$9.00 PP**

**VEGETABLE PLATTER**

SEASONAL AND EXOTIC VEGETABLES  
PRICE PER PERSON: **\$6.00 PP**

**ASSORTED APPETIZERS**

FRIED GROUPER FINGERS - **\$7.00 PP**  
COCONUT SHRIMP - **\$8.00 PP**  
MINI CRAB CAKES - **\$8.00 PP**  
FILET TIPS - **\$8.00 PP**  
SPINACH DIP - **\$6.00 PP**  
BONELESS WINGS - **\$6.00 PP**

**DESSERTS**

CHEESE CAKE - **\$9.00 PP**  
KEYLIME PIE - **\$9.00 PP**  
CHOCOLATE CAKE - **\$9.00 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** \$16 for first hour and \$14 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** –| Cupcake Moscato  
**Pinot Noir** – Irony  
**Merlot** – J Lohr  
**Cabernet Sauvignon** – J Lohr  
**Distinctive Reds** – Norton Malbec

All draft & bottle beers

Liquor Selection -  
**Vodka** - Absolut, Stoli, Smirnoff, Russian Standard  
**Rum** -Bacardi, Caribe Rum, Captain Morgan  
**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** \$14 for first hour and \$12 each hour thereafter per person  
House wines, domestic draft and domestic bottle beer, soft drinks & juices

**Cash Bar available**

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



## ***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 (certain days and dates are not available)

### **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 organization's exemptions certificate 7 days prior to the event.
3. **Deposits/Cancellations** – An advanced deposit of 100.00 is required to reserve the space and date of the event. This Banquet Event Policy form must be signed by the client to move forward with the booking. Should the event be cancelled within 14 days of the original event date, the deposit shall be non-refundable. Should the event be canceled 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. The client is held financially responsible for that guarantee number given. **Payment** – All charges, except the advanced deposit, will be presented on ONE guest check. Payment is accepted in the form of a 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 were 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 the 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 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 \_\_\_\_\_