

# **The Endless Summer bar-café**

It is our goal to provide you with a most pleasant guest experience. The policies listed below have been established to assist us in doing so.

## **PARTY INFORMATION FOR SPECIAL ARRANGEMENTS**

### **AT CHUCK'S WATERFRONT GRILL AND THE ENDLESS SUMMER BAR-CAFÉ**

**LOCATION:** Chuck's Waterfront Grill and The Endless Summer bar-café are located on the Santa Barbara Harbor overlooking the boats docked right outside. We are located just off the 101 freeway and close to all the major hotels. The address is 113 Harbor Way, Suite 180. Our phone number is (805) 564-1200.

**CAPACITY:** We have 2 covered patios ("Lanais") upstairs at The Endless Summer bar-café, each with a capacity up to 55 guests. The entire Endless Summer bar-café can be rented for a capacity up to 185. Chuck's Waterfront Grill is available for smaller groups up to 24 people. All group reservations must be made in advance.

**GUARANTEE:** A guaranteed number of guests is required **7 days in advance** of your event. This number is the minimum that the bill is based on. The number may not be reduced within those 10 days. The Endless Summer bar-café may require minimum charges for reserving the Lanais exclusively and certain menu choices; if these minimums and menu requirements are not met, **we may not be able to guarantee exclusive use of the Lanai.**

**CONTACT:** It is required that one person be specified as the "contact person from the group". This person should understand that our Event Manager will contact them directly with any questions or concerns that may come up before or during the event. The contact person is responsible for his or her group.

**CAKE CUTTING FEE:** The cake-cutting fee of \$1.00 per person includes a cake table with linen, forks, plates, cutting and serving of your cake. **This fee is non-negotiable.**

**ROOM RENTAL FEE:** The fee is included in the price of the food!

**MINIMUM FEE:** Based on the size and scope of your event, a minimum charge may be required. The Events Manager will be happy to discuss the minimum options with you. Charges that will apply to the minimum will include appetizers, entrees, hosted bar and beverage, food, desserts, corkage fee, cake cutting fee and merchandise. The minimum does not include California sales tax and/or the service charge.

The minimum may also be applicable during peak seasons (Memorial Day Weekend thru September 30; and, Thanksgiving through Christmas).

**DEPOSITS:** When you are sure of the date of your event **a deposit of 50% of the total estimated bill will be required at the time of booking the event.** The remainder of the bill must be paid at the conclusion of the event. Payment of the deposit can be made by check, Visa, MasterCard or American Express.

## **CANCELLATIONS:**

In the event of a cancellation, the 50% deposit will be forfeited if the cancellation is less than two weeks prior to your event. Cancellations must be made to the Events Manager in writing. If cancellation is more than two weeks prior to the event, all payments will be refunded.

**TIME RESTRICTIONS:** There is a 5-hour time allotment for your event, not to exceed 11:00 pm. Any additional hours, or parts thereof, are subject to a **\$400 per hour fee**. Start and end times are required to be scheduled when planning your event.

**MENUS AND FOOD ARRANGMENTS:** We offer a buffet style menu for groups at The Endless Summer bar-café. On certain occasions, and for groups from 15 to 24 people, we may offer a Limited Lunch or Limited Dinner Menu.

**BEVERAGES/BAR:** In compliance with state law, no hard liquor or beer may be brought into the premises. Corked wine and champagne is allowed and is subject to a \$10/per bottle corkage fee. The fee includes chilling, corking, glasses and service. We will work with you on the way you would like to host your event. Please discuss all your options with our Events Manager.

**MUSIC/ENTERTAINMENT:** It is required that you discuss the type of entertainment that you are planning with our Event Manager. **Our lease does not allow for a DJ or dancing.** If you are planning to have live music, it must be of the “unplugged” version (acoustic, non-amplified), with only one performer; and is subject to the Events Manager’s approval.

**DAMAGES:** The patron agrees to assume responsibility for any damage or loss on the premises during the event from the time the guests have entered the establishment, until the time all guests have left the establishment. Chuck’s Waterfront Grill and The Endless Summer bar-café do not assume responsibility for lost or damaged articles left in the establishment prior to, during, or after the event. In the event of rowdyism, misconduct or illegal activities, the Events Manager can choose to immediately end the event, and the full fees of the event will be due.

**DECORATIONS:** All decorations must be discussed with the Event Manager prior to the event. **No birdseed, confetti, glitter or rice is allowed anywhere in the establishment.** You may use string and tape to affix decorations. Tacks and nails are not allowed. If you are planning to have any form of multimedia presentation, you must provide all your own equipment. We have no access to projectors, screens, microphones, extension cords, etc.

**LINENS:** White tables clothes can be provided for a flat fee of \$35.00

**PARKING:** We have complimentary valet parking in the evening and on weekends, as well as city paid and free lots.

**TAX AND SERVICE CHARGE:** All charges are subject to a 20% service charge, as well as the current applicable sales tax (8.75% as of May 2009).

**BANQUET CONFIRMATION AND CONTRACT:** You will receive a banquet confirmation sheet and a contract finalizing the details of your event. Your signature is required on both of these and they must be returned to the Event Manager prior to your event.

# The Endless Summer bar-cafe

## CONTRACT FOR SPECIAL ARRANGEMENTS

### MENU SELECTION:

Our Events Manager is happy to supply you with a variety of menu choices to meet your needs. Your menu selected must be submitted to The Endless Summer bar-cafe Events Manager at least one week prior to your event. If your party is using a limited plated menu, your party must provide a **written pre-order** from the selected menu at least **three business days** prior to your event.

**All menu items and wine list prices are subject to change depending upon seasonality and/or availability.** Any such changes will be submitted in writing for your approval at least one week prior to your event.

### SERVICE CHARGE AND SALES TAX:

A service charge of 20% of total food and beverage will be added to the final bill, as well as current applicable sales tax.

### DEPOSITS AND BILLING:

In order to secure a reservation for your event at The Endless Summer bar-cafe, a deposit of 50% of the total estimated bill must be paid at the time of booking the event if the event includes a buffet **or** \$10.00 per person for limited plated menus of up to 25 people.

This deposit is non-refundable, unless your event is cancelled at least two weeks prior to the scheduled date. The deposit may be by check or credit card. Please make checks payable to The Endless Summer bar-cafe.

**Payment in full is required at the conclusion of all functions.**

To book an event, please submit this signed document along with form of payment.

Our fax number is 805-564-3445.

Our mailing address is 113 Harbor Way, Suite 180, Santa Barbara, CA 93109.

### CANCELLATIONS:

In the event of a cancellation, the booking deposit paid to The Endless Summer bar-café will be forfeited if the cancellation is less than two weeks prior to your event.

Cancellations must be made to the Events Manager in writing. If cancellation is more than two weeks prior to the event, all payments will be refunded.

### GUARANTEE:

**The Events Manager must be notified no later than 7 days prior to the scheduled function of exact attendance expected.** After that point the guest count may go up but not down. If not otherwise notified in writing, the assumption will be made that the estimated number of guests from the original reservation is correct; and charges will be made accordingly. The Endless Summer bar-cafe cannot be responsible for service to more than ten percent over the given guarantee. Our Events Manager would be happy to assist you in all related arrangements in order to ensure a successful and enjoyable event.

Credit Card: \_\_\_\_\_

Expiration: \_\_\_\_\_

Card Holder: \_\_\_\_\_

Date of event: \_\_\_\_\_

\_\_\_\_\_  
Signature of dinner representative

\_\_\_\_\_  
Signature of Events Manager

# The Endless Summer bar-cafe



## **APPETIZER BUFFET MENU**

**(Minimum order of 20)**

### **Cold Appetizers**

Assorted Gourmet Cheese and Cracker Platter	4 oz Each	\$3.00 per person
Fresh Vegetable Platter with Ranch Dipping Sauce	4 oz Each	\$3.00 per person
Salsa, Guacamole and Fresh Tortilla Chips	4 oz Each	\$3.75 per person
Fresh Bruschetta & Crostini	3 lb Bruschetta	\$3.75 per person
Caprise Salad Platter With Mini Toasts	4 oz Ea	\$3.75 per person
Cold Jumbo Wild Prawn Platter with Cocktail Sauce	3 Ea	\$5.00 per person
Cold Poached Salmon Platter	3 Ea	\$5.00 per person
Sesame Crusted Seared Ahi Tuna On Crostini with Asian Slaw	2 Ea	\$5.00 per person
Cajun Seared Ahi Tuna On Crostini with Asian Slaw	2 Ea	\$5.00 per person
Fresh Pacific Oysters On the Half Shell	2 Ea	\$5.50 per person

### **Hot Appetizers**

Spicy Teriyaki or BBQ Meatballs	3 Ea	\$3.00 per person
Roasted Garlic & Smoked Gouda Cheese Stuffed Mushrooms	2 Ea	\$3.50 per person
Chicken Skewers with Spicy Thai Peanut Sauce	1 Ea	\$3.50 per person
Roasted Chicken wings BBQ, Teriyaki or Buffalo Style	4 Ea	\$3.50 per person
Teriyaki Beef Skewers	1 Ea	\$3.50 per person
Chicken or Beef Tacitos	2 Ea	\$4.00 per person
Teriyaki Glazed Salmon Skewers	2 Ea	\$4.50 per person
Crispy Calamari with Cocktail/Jalapeno Yogurt Sauce	4 oz Ea	\$4.75 per person
Sweet & Sour BBQ Baby Back Pork Ribs	2 Ea	\$5.00 per person
Asian BBQ Baby Back Pork Ribs	2 Ea	\$5.00 per person

Popcorn Shrimp with Cocktail Sauce and Chipotle Mayo	4 oz Ea	\$5.00 per person
Wild King Prawn Lolli pops with Chili Mango Sauce	2 Ea	\$5.50 per person
Seared Bacon Wrapped Scallops	2 Ea	\$5.50 per person

**A service charge of 20% plus 8.75% tax will be added to the total on all orders**

## \*GOLD BUFFET MENU OPTIONS\*

**Please select two entrées and your choice of salad from the list below to create your own special occasion.**

### \*SALAD SELECTIONS\*

Choice of one of the following:

Chuck's Waterfront Caesar salad,  
Endless Summer mixed baby field greens with choice of dressings,  
Gorgonzola and candied walnut salad with pears and mixed greens  
tossed with a light vinaigrette

### \*ENTRÉE SELECTIONS\*

Choice of two of the following:

**\*\*\$35.00 per person\*\***

SEARED AHI TUNA

**Crusted in panko breadcrumbs, white and black sesame seeds, black pepper, seared; served over a red onion snow pea red pepper slaw with wasabi sauce (prepared rare in the center)**

#### **WATERFRONT CRUSTED HALIBUT**

Fresh Alaskan halibut crusted in panko bread crumbs, white and black sesame seeds, black pepper, seared, roasted; served with lobster miso sauce

WATERFRONT BLACKENED HALIBUT

**Fresh Alaskan halibut blackened with Cajun seasonings; served with melted butter and lemon**

ROASTED PRIME RIB OF BEEF

**Slow roasted with sea salt and Dijon mustard; served with creamed horseradish, ajus and red wine mushroom reduction on the side**

WHOLE ROASTED NEW YORK STRIP

**Slow roasted with sea salt, dijon mustard; served with creamed horseradish ajus and served with creamed horseradish ajus and red wine mushroom reduction on the side**

**FOR \$10 EXTRA PER PERSON, YOU CAN SUBSTITUTE ONE OF THE FOLLOWING ENTREES:**

FILET MIGNON (6 oz per person)

**Whole angus tenderloin rubbed with olive oil, garlic, house seasonings; slow roasted medium rare to medium;**

**Served with creamed horseradish and red wine mushroom reduction**

**MAINE LOBSTER TAIL (1tail per person 6 oz.)**

Baked and served with melted butter and lemon

All entrees are served with seasonal vegetables garlic bread or fresh sourdough rolls & butter and a choice of the following:

Teriyaki rice pilaf, Yukon gold garlic mashed potatoes or Gourmet three cheeses macaroni & cheese

(Any number of additional sides may be added for an additional \$3.00 per person per side)

**\*CLASSIC AMERICAN BUFFET\***

**\*\*\$23.00 per person\*\***

Buffet includes the following:

Quarter pound all beef hot dogs

Half pound certified Angus beef hamburgers

(choice of three of the following)

French fries

Mac n cheese

Baked beans

Green salad

Caesar salad

Pasta salad

Fruit salad

Coleslaw

Dessert

Assorted cookie platter

All of the traditional Classic American fixings!

## **\*ENDLESS DELUXE TACO BAR\***

**\*\*Buffet Dinner\*\***

**\*\*\$29.00 per person\*\***

### **DELUXE TACO BAR INCLUDES THE FOLLOWING:**

Fresh seasoned Certified Angus Sirloin Beef,  
herb roasted Chicken, sautéed Fresh Ahi Tuna,  
Alaskan Halibut & Wild Coho Salmon

(Fresh fish subject to availability)

Fresh flour & corn tortillas

Fresh shredded cheddar & jack cheeses

Fresh chopped tomatoes, onions, cilantro, lettuce, cabbage, and  
jalapeno peppers, Refried beans and Spanish rice

Fresh homemade pico de gallo and guacamole

Jalapeno yogurt and chipotle-mayonnaise sauces

**A feast even Pancho Villa would be proud of.**

**\*Sautéed Bay Shrimp or Lobster can be added to the taco  
bar for an additional charge.**

### **FRESH CAESAR SALAD**

Fresh crisp chopped romaine tossed with homemade croutons, fresh  
grated parmesan and our own Caesar dressing

### **CHOICE OF DESSERT**

**Assorted freshly baked cookie platter**

20% Service Charge and Applicable California Sales Tax will be added

## **\*SANTA BARBARA STYLE BBQ\***

**\*\*Buffet Dinner\*\***

**\*\*\$28.00 per person\*\***

### **CHUCK'S WATERFRONT CAESAR**

Fresh crisp chopped romaine tossed with homemade  
croutons, freshly grated Parmesan cheese and our  
own Caesar dressing

### **SANTA BARBARA STYLE BBQ**

Roasted tri-tip beef, whole cut BBQ chicken,  
garlic bread, baked beans and salsa

**BBQ baby back pork ribs may be substituted for tritip  
for no additional charge**

### **CHOICE OF DESSERT**

**Assorted freshly baked cookie platter**

\*To substitute assorted vegetables for baked beans, please add \$1 per person.

\*\*Add assorted vegetables along with baked beans, please add \$2 per person.

**\*SANTA BARBARA STYLE\***  
**\*MEDITERRANEAN BUFFET\***

**\*\*Buffet Dinner\*\***

**\*\*\$32.00 per person\*\***

Includes the following:

**CHUCK'S WATERFRONT CAESAR SALAD**

Fresh crisp chopped romaine tossed with homemade croutons, freshly grated Parmesan and our own Caesar dressing

**MAIN COURSE**

Roasted top sirloin with rosemary and garlic, whole cut herb roasted chicken, garlic bread and garlic mashed potatoes

**DESSERT**

Assorted freshly baked cookie platter

\*\*Add assorted vegetables, please add \$2 per person

\*\*Add pasta primavera with vegetables, please add \$4 per person

**\*PLATINUM BUFFET\***

Mom and Dad's 50<sup>th</sup> Anniversary party?

Your son or daughter's long awaited graduation party?

Wedding rehearsal dinner?

**\*SALAD SELECTIONS\***

Choice of one of the following:

Chuck's Waterfront Caesar salad

Endless Summer mixed baby field greens with choice of dressings

Gorgonzola and candied walnut salad with pears and mixed greens tossed with a light vinaigrette

(Clam Chowder or lobster bisque may be added for an additional \$3.00 per person)

**\* ENTRÉE SELECTIONS \***

**\*\*\$45.00 PER PERSON\*\***

Filet Mignon (6 oz per person)  
Whole angus tenderloin rubbed with olive oil, garlic, house seasonings;  
slow roasted medium rare to medium;  
Served with creamed horseradish and red wine mushroom reduction

OR

Roast Prime Rib of Beef (6 oz per person)  
Whole angus Ribeye crusted with Dijon mustard,  
Sea salt and house seasonings; slow roasted medium rare to medium;  
Served with creamed horseradish and red wine mushroom reduction

Maine Lobster Tail (1 tail 6 oz per person)  
Baked and served with melted butter and lemon

All entrees are served with seasonal vegetables and a choice of the  
following: Garlic

bread or fresh sourdough rolls & butter, Teriyaki rice pilaf or

Yukon gold garlic mashed potatoes or

Gourmet three cheeses macaroni & cheese

(Any number of additional sides may be added for an additional \$3.00 per person per  
side)

### \* DESSERT SELECTION S \*

Choice of one of the following:

Mini killer chocolate brownies with chocolate sauce

Delicious tangy lemon bars with raspberry sauce

Fresh baked assorted cookie platter

## \*SILVER BUFFET MENU OPTIONS\*

Please select two entrées and your choice of salad  
from the list below to create your own special occasion.

### \* SALAD SELECTIONS\*

Chuck's Waterfront Caesar Salad

or

Mixed baby field greens with choice of dressings

(Clam chowder or lobster bisque can be added for an additional \$3 per person)

### \* ENTRÉE SELECTION S \*

\*\*\$32.00 per person\*\*

HERB ROASTED CHICKEN

Whole chicken cut and roasted with herbs de Province and house seasonings

WHOLE ROASTED PRIME TOP SIRLOIN

Slow roasted with sea salt and Dijon mustard;  
served with a red wine mushroom reduction on the side

FRESH POACHED SALMON

Boneless filet poached in scallions, white wine, garlic;  
served with tartar sauce and lemon on the side

BAKED SALMON OR MAHI MAHI

Boneless filet seasoned, baked with butter and lemon;  
served with tartar sauce and lemon on the side

CAJUN DUSTED BAKED SALMON OR MAHI MAHI

Boneless filet dusted with Cajun seasonings, baked and

served with tartar sauce and lemon on the side

PENNE PASTA MARINARA WITH MEATBALLS

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly  
grated

Parmesan, cream, garlic and seasonings

PENNE PASTA MARINARA

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly  
grated

Parmesan, cream, garlic and seasonings

VEGETARIAN PASTA PRIMAVERA

Assorted seasonal vegetables sautéed in olive oil, tossed with penne pasta, freshly  
grated

Parmesan, cream, garlic and seasonings

All entrees are served with seasonal vegetables garlic bread or  
fresh sourdough rolls & butter and a choice of the following:

Teriyaki rice pilaf, Yukon gold garlic mashed potatoes or

Gourmet three cheeses macaroni & cheese

(Any number of additional sides may be added for an additional \$3.00 per person per side)