



PRIVATE EVENT
(Private Parties of 51 - 90 guests)

Please call to check availability.

Name	
Address	
Telephone Number	
Email	
Date of Booking	
Time of Booking	
No of Guest	
50% Deposit	

Please note the price below to confirm bookings:

SPACE RENTAL:

\$7,500 Rent on Monday - Thursday between 3 PM - midnight (Limit 5 hrs)

\$10,000 Rent on Friday - Sunday between 3 PM - midnight (Limit 5 hrs)

1. Price includes Snacks Chips and Nuts, Soft Drink, Coffee and Tea
2. Does not included Food & Alcohol
3. We do not allow our tables and chairs to be moved
4. Customer can bring in outside catering
4. Outside catering not allowed to use kitchen or kitchen equipment

Special Instruction:

1. Early move in (Set Up) \$1,000 per hour
2. Stay longer than 5 hours, extra charge \$1,000 per hours, \$500 for every 30 minutes
3. Leave after midnight extra charge \$2,000 per hours

PRE-PAID WRISTBAND: Upon Request. Minimum pre-paid \$20 per wristband

BUFFET LINE:

Set Menu A : \$70 per person "Does not included Alcohol"

Choice of One Appetizer, Choice of one Salad, Choice of Two Entree, Choice of Two Dessert, Unlimited Coca-cola products and Coffee & Tea

Set Menu B : \$100 per person “Does not included Alcohol”

Bread Service, Choice of Two Appetizer, Choice of one Salad, Choice of one Soup, Choice of Two Entree, Choice of Two Dessert, Unlimited Coca-cola products and Coffee & Tea

GRATUITY:

A 20% gratuity will be added to the final bill. To obtain a copy of your itemized bill, please visit the request a receipt page. For large party’s only 1 check and 1 credit card for payment.

NOTE: Accommodations will be made in dining area based on availability and can only accommodate parties of 50 or less. For groups larger than 50, we offer full or partial buyouts, subject to availability.

Please note your reservation cannot be held or confirmed until a deposit and this form has been received by the restaurant fully completed.

Credit Card Information	
Cardholder Name (as show on card)	
Card Number	
Expiration Date (mm/yy)	
Security Number	
Cardholder Postal Code	

Terms & Conditions:

These terms of business are binding. In this document the “restaurant” refers to Beach and Brew, the “customer” refers to the host, contact, agent, credit card holder or company making the booking. Email is an acceptable form of communication for confirmations, changes and cancellations. Unfortunately due to previous late cancellations, non-arrivals and the numbers booked changing at the last minute we require a deposit.

- A 50% deposit is required to confirm a booking and should be delivered with this form. We will charge the credit card number supplied.
- Customer credit card details are required when securing a reservation and will be charged the deposit unless a different form or payment is received that fully covers the required deposit.
- In the event of a late cancellation or a no show of the whole group the deposit in full will be forfeited.
- For groups of 6 or more a service charge of 20% applies.
- For large party’s only 1 check and 1 credit card for payment.

Cancellation Policy:

- Notice of cancellation must be given by the customer by email to beachandbrewvenice@gmail.com or info@beachandbrewvenice.com and received **7 days** before the date of the event for deposit to be refunded.
- If the required cancellation notice is not given, all pre-paid charges are non refundable. No refunds after the cancellation period has past.
- Final numbers of persons must be confirmed by email **48 hours** prior to the date booked.
- We will not accept any form of entertainment unless agreed to in advance with the restaurant.

- To pre order wine please request the full wine list and give **7 days** notice to ensure delivery.
- No outside beer or liquor.
- Outside Wine is acceptable corkage is \$25 per bottle 4 bottle max.
- Method of payments accepted: Cash / Credit card or ATM debit card / Zelle.

I, _____ Agree to the terms & conditions as set out above.

Credit Cards: We Accept: Visa, Mastercard, Amex

Signature: _____

Print name: _____

Date: _____

SPECIAL EVENT PACKAGE

Private Parties of 51 - 90 guests

MENU A : \$70 per person

Choice of One Appetizer, Choice of one Salad, Choice of Two Entree, Choice of Two Dessert, Unlimited Coca-cola products and Coffee & Tea

APPETIZER

Fried Chicken Wings Garlic Soy Glazed Chicken Wings, Celery Sticks, Ranch

Brussels Sprout Balsamic Soy Vinaigrette | Mandarin Orange

SALAD

Organic Kale & Quinoa Salad Baby Kale, Spinach, Quinoa, Mandarin

Orange, Pumpkin Seed Brittle, Dried Cranberries, Citrus Vinaigrette

Antipasto Chopped Salad Romaine, Cannellini Beans, Cherry Tomato, Radish, Salami, Shaved Manchego, Avocado, Tarragon Dijon Dressing

ENTREES

Bolognese Pasta Fettuccine Beef, Pancetta, Roast Tomato Sauce

Creamy Mushroom Pasta Fettuccine, White Mushroom, Spinach, Parmigiano-Reggiano Cheese

Lemon Salmon Scottish Salmon, Lemon Butter, Asparagus

Roasted Chicken Jidori Chicken, Roasted Vegetable, Potatoes

DESSERT

Citrus Cheese Cake

Panna Cotta Strawberry Puree

Tiramisu

BEVERAGES

Unlimited Coca-cola products Coke, Diet Doke, Sprite, Lemonade, Tea, Coffee and Water

MENU A : \$100 per person

Bread Service, Choice of Two Appetizer, Choice of one Salad, Choice of one Soup, Choice of Two Entree, Choice of Two Dessert, Unlimited Coca-cola products and Coffee & Tea

BREAD SERVICE

Sourdough Toasted Seaweed Butter, Sea Salt

APPETIZER

Fried Chicken Wings Garlic Soy Glazed Chicken Wings, Celery Sticks, Ranch

Brussels Sprout Balsamic Soy Vinaigrette | Mandarin Orange

SALAD OR SOUP

Organic Kale & Quinoa Salad Baby Kale, Spinach, Quinoa, Mandarin

Orange, Pumpkin Seed Brittle, Dried Cranberries, Citrus Vinaigrette

Antipasto Chopped Salad Romaine, Cannellini Beans, Cherry Tomato, Radish,

Salami, Shaved Manchego, Avocado, Tarragon Dijon Dressing

Minestrone Soup Fresh Vegetable, Bean, Pasta, Tomato Broth

Lobster Bisque Soup Sweet North Atlantic Lobster Meat, Vegetable, Cream

Clam Chowder Chopped Manilla Clams, Potato, Mirepoix, Cream

ENTREES

Bolognese Pasta Fettuccine Beef, Pancetta, Roast Tomato Sauce

Creamy Mushroom Pasta Fettuccine, White Mushroom, Spinach,
Parmigiano-Reggiano Cheese

Lemon Salmon Scottish Salmon, Lemon Butter, Asparagus

Roasted Chicken Jidori Chicken, Roasted Vegetable, Potatoes

Grill Steaks Top Sirloin, Mashed Potatoes, Mushroom Gravy

Pork Chop Marinated Pork Chop, Market Vegetable

DESSERT

Citrus Cheese Cake

Panna Cotta Strawberry Puree

Tiramisu

BEVERAGES

Unlimited Coca-cola products Coke, Diet Doke, Sprite, Lemonade,
Tea, Coffee and Water