



Banquet Room Contract

Snow Goose Restaurant & Sleeping Lady Brewing Company
717 W. 3rd Ave. Anchorage, AK 99501 (907) 277-7727

Theatre and Banquet Room Rental Costs

Theatre rental charge is \$5.00 per guest with a minimum of \$400.00 on weeknights and \$500.00 minimum on weekends (Friday, Saturday, Sunday).

Executive Banquet Room (EBR) minimum service charge \$20.00.

Rental charges cover use of tables, chairs, linens, set up and cleaning costs, etc.

Deposit/Payment

Hold theatre for (*renter name*) _____

Deposit of \$_____ received

Payment of \$_____ due at end of event.

Event Date and Time

Event date __ / __ / __

Time of event (AM / PM) _____

Accidental Damage Agreement

Snow Goose is not liable for loss of left items. Renter is responsible for any damages beyond normal wear and tear caused by renter or event guests. Damage repairs will be charge to renter credit card.

Credit Card #: _____ Expiration Date: _____

Cancellation Policy:

Theatre rental deposit is non-refundable 30 days prior to reserved date.

Cancellation of 7 days or less before event will be charged 25% of all cost incurred by the Snow Goose Restaurant to supply the above event.

Please communicate any necessary changes well in advance. We recommend that all changes are made in person to assure quality and to prevent any errors. We look forward to making your event memorable and successful. Thank you for choosing the Snow Goose Restaurant & Sleeping Lady Brewery to host your special events.

Signature: _____ Date: _____



Cold Ala Carte Appetizer Options

Ala Carte Appetizer are served by either quantity or guests servings

Quantity = How many individual pieces **Guest Servings** = Family Style Serving (2oz. per guest)

	<u>Quantity</u>	<u>Guest Servings</u>	<u>Cost</u>
Deviled Eggs	48	-----	\$125.00
Chinese BBQ Pork w/ Hot Mustard	-----	32 guests	\$135.00
Alaskan Smoked Salmon w/Cream Cheese	-----	48 guests	\$210.00
Alaskan Smoked Mousse w/ Toasted Pita	-----	48 guests	\$130.00
Jumbo Prawns on Ice w/ Cocktail Sauce	24	-----	\$160.00
Smoked Salmon Stuffed Cherry Tomatoes	48	-----	\$170.00
Fresh Mozzarella & Roma Tomatoes on Crostini	50	-----	\$170.00
Fresh Fruit Kabobs w/ Honey Yogurt	24	-----	\$190.00
Red Pepper Hummus w/ Toasted Pita	-----	48 guests	\$110.00
Oysters on Half Shell	24	-----	\$100.00
Fruit Tray Large	-----	40 guests	\$190.00
Fruit Tray Small	-----	20 guests	\$120.00
Vegetable Tray Large	-----	40 guests	\$140.00
Vegetable Tray Small	-----	20 guests	\$85.00
Meat & Cheese Tray Large w/ Rolls & Condiments		40 guests	\$200.00
Meat & Cheese Tray Small w/ Rolls & Condiments		20 guests	\$125.00
Assorted Cheese and cracker Tray Large	-----	40 guests	\$160.00
Assorted Cheese and cracker Tray Small	-----	20 guests	\$95.00

How Much Food Needed for an Event?



Rule of Thumb: Average guest personally serves themselves 2oz. of each food offering.



Food can be staggered throughout event instead all served at once.



We use small buffet plates for ala carte appetizers to prevent over servings.



Our Executive Chef will gladly assist in appropriate food portions for your event.

Scenario Example

100 Guests

Casual Event

Time: 6:00pm – 9:30pm

- Serve cold appetizers at 6:00pm
- Lg. Meat/Cheese Tray, Lg. Veggie Tray, & Tortilla Chips and Salsa

- Serve hot appetizers at 6:30pm
- Spinach Artichoke Dip, 2 x Meatballs, 2x Chicken Skewers, Beer Battered Mushrooms, 2 x Beer Battered Halibut, & 2 x Salmon Cakes



Buffet Options

Non-Alcoholic Beverages, Entrée, Sides, & Desserts

Theatre Room Rental, Alcoholic Beverages, & 18% Gratuity Not Included in Option Prices

Option One \$34.00

Choice of one main entrée
Choice of two salads
Choice of two starches
Choice of one vegetable

Option Three \$42.00

Choice of three main entrées
Choice of two salads
Choice of two starches
Choice of one vegetable

Option Two \$38.00

Choice of two main entrées
Choice of two salads
Choice of two starches
Choice of one vegetable

Choose Entrées, salads, starches, vegetables, and desserts from list below

Entrée Choices

Beef:

Beef of Prime Rib, Braised Beef in Burgundy Wine Sauce, Beef Stroganoff, Sirloin of Beef in Peppercorn Sauce, Slow Roasted BBQ Beef Brisket, Corned Beef, Teriyaki Beef Slices, Roasted Top Round, Sliced Red Chili Glazed Flat Iron Steak, Homemade Caribou Meatballs in Thai Chili Sauce

Chicken:

Chicken Piccata, Chicken Marsala, Cordon Bleu, Teriyaki Chicken Breasts, Chicken Dijon, Chicken Fettuccine Alfredo, Roasted Cornish Game Hens, Roasted Herb Chicken, Southern Fried Chicken

Pork:

Mint Jalapeno Jelly Glazed Pork Lions, BBQ Pork Ribs, Apple-Ale Glazed Pork Tenderloins, Pineapple Glazed Ham, Carnitas, Pork Chili Verde, Pork Chops with Mushroom Ragout

Seafood:

Red Chili Glaze Salmon, Apple-Ale Salmon, Bourbon BBQ Salmon, Green Curry Peanut Salmon, Escabeche Salmon, Halibut Piccata, Halibut Olympia, Fruit Salsa Baked Halibut, Beer Battered Halibut, Crab Stuffed Halibut

Vegetarian:

Vegetable Lasagna, Pesto Fettuccini Pasta, Alfredo Garlic Cream Pasta, Teriyaki Vegetable Stir Fry

Side Choices

Salads:

House Peach Salad, Tossed Green Salad, Classic Caesar, Pasta Salad, Potato Salad, Fresh Fruit Salad, Oriental Salad, or Cole Slaw

Starches:

Steamed White Rice, Wild Rice, Mexican Rice, Rice & Beans, Mashed Potatoes, Rosemary Roasted Red Potatoes, Scalloped Potatoes, Fries, or Mac & Cheese with Ham

Vegetables:

Steamed Broccoli, Grilled Asparagus, Grilled Mixed Vegetables, Grilled Zucchini/Squash, Green Bean Casserole, Chipotle Sweet Mash, Steamed Spinach, Creamed Corn, Corn on the Cob, Steamed Corn

Desserts: Assorted Cheese Cakes, Oatmeal Stout Chocolate Brownies, Berry Crisp, or Bread Pudding with Whiskey Sauce.

*All dinner buffets include one wait staff per 30 guests



Hot Ala Carte Appetizer Options

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	<u>Quantity</u>	<u>Guest Servings</u>	<u>Cost</u>
BBQ Alaskan Reindeer Sausage	-----	40 guests	\$135.00
Meatballs in Swedish Cream Sauce	-----	48 guests	\$100.00
Coconut Halibut w/ Cajun Marmalade	-----	32 guests	Market
Spicy Buffalo Chicken Wings	75	-----	\$120.00
Spicy Buffalo Chicken Tenders	75	-----	\$120.00
Pork or Veggie Egg Rolls	-----	40 guests	\$130.00
Chicken Quesadillas w/ Fresh Salsa	36 wedges	-----	\$125.00
Seared Sea Scallops in Garlic Sauce	24	-----	\$180.00
Chicken Satays w/ Spicy Peanut Sauce	-----	24 guests	\$130.00
Beer Battered Alaskan Halibut w/ Tartar	-----	32 guests	Market
Teriyaki Beef Skewers	50	-----	\$185.00
Teriyaki Chicken Skewers	50	-----	\$165.00
Scallops Wrapped in Bacon	50	-----	\$150.00
Spinach Jalapeno Artichoke Cheese Dip		48 guests	\$115.00
Southwest Black Bean Dip w/ Tortilla Chips		48 guests	\$85.00
Salmon Cakes with Red Pepper Aioli	50	-----	\$200.00
Crab Stuffed Mushrooms w/ Ginger Sauce	36	-----	\$160.00
Reindeer Stuffed Mushrooms “ “	36	-----	\$140.00

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Snow Goose Restaurant & Sleeping Lady Brewing Company Banquet Menu

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Theatre Specs

Catering

Food/Beverages by Snow Goose
Full Bar Available

Layout

Separate Box Office/Coat Room
Two Dressing Rooms
One Main Room/Hardwood Floors

Lights

8 Stage Lights
30 Dimmer Ceiling Lights
11 Dimmer Wall Sconces

Maximum Seating Capacity

Standing Only	325 Guests
Theatre Seating	225 Guests
Rectangle Tables	170 Guests
Round Tables	144 Guests

Sound

Four Ceiling Mackey Speakers
Shure Microphones
Mackey Sound Board
Acoustic Ceiling
Hanging Quilts on all Walls

Loading/Unloading

Theatre Double Door Side Loading

