

Contra Costa Bar Association 2019 Terms and Conditions

Please Sign and Return

A guaranteed Guest count is due three (3) days prior to your event. Should a guarantee not be received, Scott's will charge for the original expected number of Guests or the actual attendance, whichever is higher. Scott's will be prepared to seat and serve a maximum of 5% over the guaranteed count. If your guaranteed guest count is less than 20 attendees, a \$50.00 room charge will apply. Events that cancel less than 72 hours before the event date are liable for full event payment.

A service charge will be added to all food and beverage orders. California State Law regulation #1603g requires State Sales Tax to be calculated on all food, beverage, service charge, labor and rental charges.

No deposit is required for your event.

Payment is to be made in full by the date of your event. This payment represents a complete invoice for all food, beverage, AV rental (if requested), set & service, sales tax and service charge.

All Food and Beverage must be purchased solely through Scott's Seafood Grill and Bar and consumed on the premises and may not be taken from the facility due to California Health Regulations. Prices are Subject to Change and will be guaranteed 90 days in advance of your event.

Centerpieces or decorations provided by the guest must meet the restrictions of the Fire Department. We request no rose petals, bubbles, or confetti, no taping, nailing or affixing decorations or materials to any surfaces. Any damage will be assessed after the function and appropriate charges will be made.

Scott's reserves the right to refuse beverage service to anyone we feel to be intoxicated. We also reserve the right to close any bar before the designated ending time should we deem it necessary.

Our extensive experience and full event coordination allows you to be a Guest at your own function.

I have read and fully understand all the Terms and Conditions for Scott's.

Client Signature

Date of Event

**Contra Costa County Bar Association
Dinner Menu**

\$40.00 plus Service Charge and State Sales Tax

Starter Salads

Choice of One

Mixed Green Salad, Tomato, Cucumber, Poppy Seed Vinaigrette

Traditional Caesar Salad, Garlic Croutons, Asiago Cheese

Entrée Selections

*If two entrees are selected, an entrée breakdown will be required ahead of time, and
MENU IDENTIFIERS will need to be provided for each guest*

Salmon Alla Bella, Grilled Parmesan Egg-Battered Filet of Salmon, Caper Lemon Butter

Cedar Planked Orange & Bourbon Salmon, Bright Citrus and Sweet Smokey Bourbon Glaze

Pistachio Crusted Salmon with Ginger Orange Beurre Blanc

Chicken Picatta, Grilled Breast of Chicken, Caper Lemon Butter

Parmesan Crusted Breast of Chicken, Leek and Lemon Cream Sauce

Sliced Chicken Sienna (min. 10) With Wild Mushrooms, Leeks and Fontina Cheese, Toasted Poppy Seed-Dijon Beurre Blanc

Side Dishes-INCLUDED

*(select **one** side for everyone)*

Herbed Rice, Garlic Mashed Potatoes, or Oven Roasted Potatoes
Served with Fresh Seasonal Vegetables

***Pasta Primavera**, Penne Pasta with Julienne Seasonal vegetables and Sun Dried Tomatoes

*** Three Cheese Ravioli**, Tomato-Olive Sauce

***Vegetarian Wellington** (min 10) Puff pastry in the shape of a large sunflower filled with fire-roasted vegetables and served on a bed of wilted spinach and sun dried tomato cream sauce

*Dessert: Raspberry Jack, Dreyer's Grand Vanilla Ice Cream, Fresh Raspberries,
Raspberry Sauce and Whipped Cream*

***Iced Tea, Lemonade, Coffee and Hot Tea and a Glass of Scott's House Chardonnay
or Cabernet Included with Dinner Pricing**

*22% Service Charge and 8.25% Sales Tax will be added to all Hosted Food and Beverage
2019 Calendar Year Pricing*

***Contra Costa Bar Association
Rotating Breakfast Buffet Menus***

\$21.00 per person plus Service Charge and State Sales Tax

Included with each of the Breakfast Buffet Menus below will be the following~

- ◆ Assorted Breakfast Pastries, Muffins & Scones
 - ◆ Sweet Butter & Preserves
 - ◆ Seasonal Fresh Fruit Display
 - ◆ Fresh Squeezed Orange Juice
- ◆ Peerless European Royale Coffee
 - ◆ Hot Tea

Breakfast Buffet #1

*Soft Scrambled Eggs with Chives
Breakfast Potatoes
Smoked Salmon, Mini Bagels & Cream Cheese*

Breakfast Buffet #2

*French Toast
Pork Link Sausage*

Breakfast Buffet #3

*Fresh Scrambled Eggs
Hickory Smoked Bacon
Breakfast Potatoes*

Breakfast Buffet #4

*Cheese Blintzes with Powdered Sugar and Fruit Sauce
Fresh Scrambled Eggs
Pork Link Sausage, Chicken Apple Sausage or Bacon
Breakfast Potatoes*

Breakfast Buffet #5

*Eggs Benedict
Breakfast Potatoes*

***22% Service Charge and 8.25% Sales Tax added to all Hosted Food & Beverage
2019 Calendar Year Pricing***

**Contra Costa County Bar Association
Luncheon Menu
\$32.00 plus Service Charge and State Sales Tax**

Starter Salads

Choice of One

***Mixed Green Salad, Tomato, Cucumber, Poppy Seed Vinaigrette
Traditional Caesar Salad, Garlic Croutons, Asiago Cheese***

Entrée Selections

*If two entrees are selected, an entrée breakdown will be required ahead of time, and
MENU IDENTIFIERS will need to be provided for each guest*

***Salmon Alla Bella, Grilled Parmesan Egg-Battered Filet of Salmon, Caper Lemon
Butter***

***Cedar Planked Orange & Bourbon Salmon, Bright Citrus and Sweet Smokey Bourbon
Glaze***

Pistachio Crusted Salmon with Ginger Orange Beurre Blanc

Chicken Picatta, Grilled Breast of Chicken, Caper Lemon Butter

Parmesan Crusted Breast of Chicken, Leek and Lemon Cream Sauce

***Sliced Chicken Sienna (min. 10) With Wild Mushrooms, Leeks and Fontina Cheese,
Toasted Poppy Seed-Dijon Beurre Blanc***

Side Dishes-INCLUDED

(select one side dish for everyone)

***Herbed Rice, Garlic Mashed Potatoes, or Oven-Roasted Potatoes
Served with Fresh Seasonal Vegetables***

***Vegetarian Choices**

****Pasta Primavera, Penne Pasta with Julienne Seasonal vegetables and Sun Dried
Tomatoes***

**** Three Cheese Ravioli, Tomato-Olive Sauce***

****Vegetarian Wellington (min 10) Puff pastry in the shape of a large sunflower filled with
fire-roasted vegetables and served on a bed of wilted spinach and sun dried tomato
cream sauce***

Beverages Included with Lunch Pricing--Iced Tea, Lemonade, Coffee and Hot Tea

***Trays of House Baked Cookies Presented Family Style (12) can be added for \$22.00
per tray.***

*22% Service Charge and 8.25% Sales Tax will be added to all Hosted Food and Beverage
2019 Calendar Year Pricing*