

Society of Broadcast Engineers

Saturday, December 16, 2023

AGREEMENT

ACCOUNT: Jim Dalke

SALES MANAGER: Ivar's Salmon House *

Private Dining and Events

Updated: 12/6/2023

CONTACT: Jim Dalke EMAIL: shbanquets@keepclam.com

PHONE: 206-632-0767

EMAIL: jim@dalke.com **PHONE:** (206) 660-3119

ADDRESS:

EVENT SUMMARY

Date	Time	Areas	Event Type	Guests	Gtd	Rental	Event F&B Min
12/16/2023	4:30 pm – 8:00 pm	Potlatch		40			\$2,400.00

GENERAL NOTES

Alcohol and food on SEPARATE TABS

Set the temp in room to 70 degrees at 4:30 PM

Arrival at 4:45 PM

FRUIT @ 5:30 PM

DINNER BUFFET OPEN AT 6:00 PM

HOSTED BEER & SELECT WINE- 14 HANDS CHARD & CAB

6' Registration table

2 6' gift display tables on the north wall

Podium, mic, projector, screen

FOOD

Qty Price Total

The Muckleshoot

\$52.00

Updated: 12/6/2023

Rolls and Butter

Soup or Salad

Mixed Green Salad with Balsamic Vinaigrette

Seasonal Fresh Fruit Platter

Entrées

Alder Grilled Wild Coho Salmon

Alder Grilled Chicken Marsala

Alder Grilled Flank Steak

Seasonal Fresh Steamed Vegetable with Butter

Starch Options

Red Skin Mashed Potatoes

Assorted Cookies and Brownies

Coffee, Soft Drinks, Hot or Iced tea

FOOD & BEVERAGE NOTES

Hosted, please give Bar Tab to Stephen Lockwood

SETUP

Need 2 6 foot tables for gift exchange

Need podium. screen and projector with micro phone

ESTIMATED BILLING Total Subtotal \$0.00 Sales Tax 10.25% \$290.28 Gratuity 18.0% \$432.00 F&B Minimum \$2,400.00 Total \$2,400.00 -\$0.00 Met **Grand Total** \$3,122.28 **Estimated Amount Due** \$3,122.28



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TERMS AND CONDITIONS

Guaranteed number of guests and entree counts (when required) are due 3 business days prior to the function date

Billing

Billing will be presented on one check only. We are sorry we cannot make exceptions to this policy.

All balances will be due at the end of the function.

You do not have to tip Salmon House or Acres of Clams employees anymore as our service is included in the price.

Washington State sales tax of 10.25% will be added to the final bill.

We accept cash, Visa, MasterCard, American Express and Discover.

If room minimum (the minimum is the amount before sales taxes have been added) is not met, then customer will be responsible for Remaining Minimum.

Cancellations

While we do not require deposits (except in December) at the time of your reservation we may ask for a valid credit card in order to reserve a room. Cancellations without penalty may be made up to 5 business days prior to the event date. Should you find it necessary to cancel your reservation within 3 business days you will be charged for 30% of your expected billing based on your original reservation in order to cover the cost of product that has been received by the restaurant for your event. You will also be charged for any other costs related to outside services that may have been rented or arranged for you, by us, at your request.

Food and Beverages

All food and alcoholic beverages must be purchased through Ivar's Salmon House or Ivar's Acres of Clams. Specialty cakes from outside vendors may be brought in to the restaurants with no additional fees.

Updated: 12/6/2023

Private Hosted and Non-Hosted bars are available for in-room service for parties over 50.

Groups of less than 50 may request a bar set-up in the room for their event for a set-up fee of \$100.00.

All food and beverage prices are subject to change without notice.

Parking

Ivar's Salmon House has 2 large parking lots across the street from the restaurant that is free to all guests of Ivar's.

Client Signature