

125th STREET GRILL

BANQUET POLICIES AND INFORMATION

Location and Parking

We are located in North Seattle, at the corner of 125th and Hwy 99. We have ample parking located in our south and west parking lots, adjacent to the motel building. We ask that guests attending banquet events use these parking lots.

Reservations, Deposits, and Billing

A deposit of \$200 is required to reserve our Banquet Room for the date of your event. Your date is confirmed with receipt of your deposit, and the deposit will be deducted from your final bill. The deposit is fully refundable if you cancel 30 days prior to your event. In the event that you cancel within 30 days of your event and we are unable to re-book the room, the deposit will not be returned. If we are able to re-book the room on your confirmed date, your deposit will be refunded in full.

The banquet room requires a minimum of 20 people. We ask that you confirm with us, the guaranteed number of guests and the entree counts at least ten days prior to your event. This enables us to properly prepare and schedule.

It is our policy to present the Host with one check that will include a 20% service charge and all applicable sales tax. If your group wishes to pay individually, we ask that the Host collects all monies and presents us with one form of payment. Menu prices are subject to change and will be guaranteed 45 days prior to the event.

We do not charge a fee for the use of our banquet facilities, provided that your event meets the following food and beverage sales minimums:

Minimum Sales Requirements:

These minimums are exclusive of service charge and sales tax.

Breakfast and Lunch (Before 3 p.m.)	\$400
Sunday through Thursday Evening	\$500
Friday and Saturday Evening	\$600

If the minimum sales above are not met, a room charge will be added to meet the minimum charge.

Banquet Room as Private Dining Room

Smaller groups of 10-20 people may use our banquet room as a private dining room based on availability. A deposit may be required to hold the date requested, and banquets (20+ people) have priority. Minimum sales requirements are waived as long as every person in your party orders a meal off of the regular dining room menu. A \$1 surcharge per regular dining room menu item is added to accommodate use of the banquet and private dining room, as well as an automatic 20% service charge. Our normal dining room is also able to accommodate parties of up to 20 people.

Seating

The Grill's private banquet facility seats up to 75 guests, if needed we can include our middle dining room to accommodate up to 125 guests. Our facilities are ADA accessible. We do not assess a room charge if food and beverage minimums are met.

Arrangements and Menu Selection

We request that you inform us of your arrival time, menu choices, guest count, and food service time no later than ten days in advance. All red meat selections will be prepared to medium, unless specified otherwise. If there are any special dietary requests (keto, vegan, etc.), we are more than happy to accommodate.

Outside Food Restrictions

No food or beverage may be brought into our facilities. Exceptions can be made for *store-bought* (bakery-made) cakes and special occasion desserts. Otherwise, in compliance with the local Health Department regulations, we are only licensed to serve food that we supply and prepare on premises.

Special Occasion Cakes and Desserts

Any group providing their own cake or dessert for their event, must order it from a commercial bakery or store, per Health Department regulations. There is a \$2 per person surcharge for outside dessert service.

Supplies and Rental Equipment

If you would like special equipment, such as dance floors, music (DJ) or large screen TV audio, let us know prior to your event. We are not responsible for any personal supplies or rented equipment delivered without notification of management. If you request certain items or sizes which we do not currently inventory (e.g. table sizes or linen colors), you may rent these items at your cost. Special linens and tables must be delivered at least 24 hours before your event. The 125th Street Grill is not responsible for any rented items.

Alcohol, Wine, and Corkage Fees

The 125th Street Grill has a full bar offering cocktails, wines, beers, and mocktails. You may choose to host all drinks, beer and wine only (excluding cocktails), or to offer all drinks on a no-host basis. For larger groups we can also pre-sell to the host a set number of drink tickets to be given to guests at time of arrival. Bottles of wine and champagne may be brought to your event unopened; a \$15 corkage fee applies to each bottle opened.

Frequently Asked Questions

Any questions, or not seeing the correct banquet package for your event? Contact us and we can put together the right package for you! Please feel free to email us at 125grill@gmail.com, or call Laurie at 206-363-8950.

Thank you for considering The Grill for your banquet and event needs!

3 Course Plated Meal

Minimum 20 people

Lunch (11a.m. - 3p.m.) base price is \$25++ per person

Dinner (3p.m. - close) base price is \$32++ per person

Includes coffee, tea, and soft drinks. Includes black and white linen service. Appetizer trays may be added for \$5 per person, per tray. Please see "Appetizer Buffet" for a list of available appetizer trays. If you have any special requests, or dietary restrictions, please let us know and we will work with you to fit your needs.

Soup or Salad

Choose One:

Caesar Salad

Spinach Salad (\$1 extra per salad)

Maytag Bleu Cheese Salad (\$1 extra per salad)

Soup of the Day

Clam Chowder

Main Course

Choose Two:

Prime Rib

Slow roasted and tender. Served with roasted red potatoes and steamed vegetables. (\$2 extra per entree)

Filet Mignon

Lightly seasoned tenderloin. Served with roasted red potatoes and steamed vegetables. (\$5 extra per entree)

Grilled Alaskan Salmon

Lightly seasoned with garlic herb butter. Served with rice and steamed vegetables.

Chicken Dijon

Panko breaded chicken breast with mustard aioli. Served with rice and steamed vegetables.

Chicken Fettuccini Alfredo

Creamy pasta with broccoli, mushrooms, and tender chicken breast (vegetarian available).

Roasted Half Chicken

Spatchcocked with mashed potatoes and gravy, and steamed vegetables.

125th Street Cobb Salad (Clam Chowder as Starter)

Chicken, bacon, egg, avocado, bleu cheese crumbles, and tomato served on mixed greens.

Blackened Salmon Caesar (Clam Chowder as Starter)

Cajun seasoned with tossed romaine, parmesan, and croutons.

Halibut and Chips

Alaskan Halibut, hand dipped in beer batter and served golden brown.

Prime Rib Dip

Thin sliced prime rib on a french roll served with au jus and french fries.

Dessert

Choose One:

Strawberry Cheesecake

Petite Burnt Cream

Ice Cream Dish

Buffet Options

Minimum 20 people.

All buffet options are for dine in only and no to go boxes will be provided.

Includes coffee, tea, and soft drinks.

Black and white linen service may be added for \$2 extra per person.

Breakfast Buffet

Base price is \$20++ per person

20-30 people, choose 2 entrees

31+ people choose 3 entrees

Biscuits & Gravy

Bacon/Ham/Sausage Links

Corned Beef Hash

Eggs Benedict

Includes scrambled eggs, country potatoes, and fresh fruit.

Appetizer Only Buffet

Base price is \$22++ per person

20-30 people, choose 3 appetizers

31+ people, choose 5 appetizers

Pinwheel Sandwiches

Artichoke Crab Toast Points

Italian Spicy Meatballs

Seasonal Fruit Tray

Smoked Alaskan Salmon

Beer Battered Prawns

Mini Prime Rib Sandwiches

Chilled Gulf Prawns

Fresh Vegetable Tray

Bruschetta with Tomato Basil

Assorted Baked Cookies

Hot and Spicy Wings

Deli Meat and Cheese Tray

Hot Chili Prawns

Lunch Sandwich Buffet

Base price is \$22++ per person

20+ people, choose 1 soup AND 1 salad

Soup of the Day

Clam Chowder

Classic Caesar Salad

Mixed Garden Salad

Spinach Salad

Maytag Bleu Cheese Salad (\$1 extra per person)

125th Street Cobb Salad (\$2 extra per person)

Includes assorted sliced meat and cheese tray, all the ingredients for deli sandwiches, and cookies.

Italian Buffet

Base price is \$25++ per person

20-30 people, choose 2 entrees

31+ people, choose 3 entrees

Chicken Fettuccine Alfredo

Chicken Parmesan

Beef Lasagna

Vegetarian Lasagna

Spaghetti and Meatballs

Includes caesar salad, garlic bread, and cookies.

Mexican Buffet

Base price is \$25++ per person

20-30 people, choose 2 entrees

31+ people, choose 3 entrees

Taco and Nacho Bar

Taquitos

Beef Enchiladas

Chicken Enchiladas

Beef Fajitas

Chicken Fajitas

Includes chips and salsa, rice, beans, tortillas, and churros.

Surf and Turf

Base price is \$27++ per person

20-30 people, choose 2 entrees

31+ people, choose 3 entrees

Prime Rib Swimming in Au Jus

Baked Alaskan Salmon

Chicken Dijon

Baked Pork Chops

Chicken Fettuccine Alfredo

Prime Rib Carving Station (\$5 extra per person)

Includes dinner rolls, caesar salad OR clam chowder, garlic mashed potatoes and gravy OR roasted baby reds, vegetables, and cookies.