



Cape Fox Lodge

*Banquet & Catering Services*

[www.capefoxlodge.com](http://www.capefoxlodge.com)

# Banquet Breakfast Menu



**Mini Continental..... \$5.99**

*Assorted Breakfast Pastries with Preserves and Butter ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Continental Breakfast..... \$7.99**

*Assorted Breakfast Pastries with Preserves and Butter ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Continental Plus..... \$9.99**

*Assorted Breakfast Pastries with Preserves and Butter ° Fresh Fruit and Melons ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Wholesome Continental..... \$10.99**

*Yogurt ° Granola ° Bagels with Cream Cheese ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**The New York..... \$14.99**

*Sliced Bagels with cream cheese ° Assorted Breakfast Pastries with Preserves and Butter ° Seasonal Fruits and Melons ° Smoked Salmon Mousse ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Cheese Blintz Brunch..... \$12.99**

*Sweet and creamy cheese filled crepes with you choice of Blueberry, Strawberry or Cherry Toppings, served with Seasonal Fruit and Melons ° Muffin ° Assorted Juice ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Lodge Breakfast..... \$14.99**

*Assorted Breakfast Pastries with Preserves and Butter ° Scrambled Eggs and Cheddar Cheese ° Breakfast Potatoes ° Smoked Bacon ° Link Sausage ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Ham and Biscuits..... \$14.99**

*Smoked Ham ° Buttermilk Biscuits ° Scrambled Eggs ° Breakfast Potatoes ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Biscuits and Gravy..... \$12.99**

*Buttermilk Biscuits ° Sausage Gravy ° Breakfast Potatoes ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Juices*

**Heen Kahidi Breakfast..... \$14.99**

*French Toast served with maple syrup or a warm fruit topping ° Bacon ° Scrambled Eggs ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Omelets or Scrambles..... \$15.99**

*Ham and cheese ° Spinach and cheese ° Reindeer sausage and cheese ° Breakfast Potatoes ° Seasonal Fruits and Melons ° Breakfast Pastries ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Quiche..... \$14.99**

*Vegetable ° Reindeer Sausage ° Seafood ° Ham ° Served with Breakfast Potatoes ° Seasonal Fruits and Melons ° Bacon, Ham or Sausage ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

**Bagel Sandwich..... \$14.99**

*Ham or Sausage Patty with cheese, eggs on top of a fresh bagel ° Assorted Juices ° Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas*

## *Pastríes*

**Scones (1 per person)..... \$27.99**

**Danish (2 per person)..... \$69.99**

**Coffee Cake (2 per person)..... \$24.99**

**Petite Cinnamon Rolls (2 per person)..... \$35.99**

**Croissants (2 per person)..... \$45.99**

**Bagels (1 per person)..... \$42.99**

**Large Muffins (1 per person)..... \$49.99**

*Tray Prices are based on 25 people. Served with Butter and Jam*

**Coffee Service..... \$2.50 per person**

*Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas  
For a four hour service*

*All of the above menus are based on a per person price.*

*The breakfast choices are served buffet style; add \$1.00 per person for a served breakfast.*

*Prices do not include 6% sales tax and 18% gratuity*

# Banquet Lunch Menu



## Salads

**Club Salad**..... \$13.99

*Turkey, cheddar cheese, egg, cucumbers, tomatoes, red onion and pepperoncini mounded on romaine lettuce with your choice of dressing.*

**Pink Shrimp Salad**..... \$16.99

*Half a pound of succulent Bay shrimp on a bed of lettuce, garnished with lemon, tomato and egg.*

**Caesar Salad**..... 10.99

*A classic choice of romaine greens and tangy dressing*

*Add Chicken*.....\$15.99

*Add Bay Shrimp*.....\$16.99

*Add Salmon or Halibut*.....\$16.99

**Waldorf Salad**..... \$14.99

*A classic chicken salad with walnuts, raisins, and celery served with a warm roll*

**Spinach Salad with Apple-Herb Vinaigrette**..... \$10.99

*Fresh spinach, feta cheese, Grand Marnier marinated cranberries, raisins and cayenne spiced pecans*

**Buffalo Chicken Salad**..... \$15.99

*Spicy strips of chicken breast, deep-fried and served on a bed of lettuce. Garnished with tomatoes, cucumbers and blue cheese.*

**First City Salad**.....\$16.99

*Grilled Salmon or Halibut on a bed of mixed greens*

## Lunch Entrées

**Baked Lasagna**..... \$15.99

*A huge portion of lasagna served with tossed green salad and rolls*

**Meat Loaf**..... \$12.99

*Served with mashed potatoes, Chef's vegetable and rolls and butter*

<b>Carved Sirloin</b> .....	<b>\$15.99</b>
<i>Minimum of 25 people. Served with potatoes, vegetable, rolls and butter</i>	
<b>Roast Chicken</b> .....	<b>\$12.99</b>
<i>Chicken quarters roasted, served with mashed potatoes, chef's vegetable and gravy.</i>	
<b>Carved Ham</b> .....	<b>\$12.99</b>
<i>Minimum of 25 people. Served with gratinée potatoes, Chef's Vegetable, coleslaw, rolls and butter</i>	
<b>Baked Ziti</b> .....	<b>\$14.99</b>
<i>Pasta, meatballs, Italian sausage, marinara sauce, ricotta, mozzarella, Parmesan and Romano cheeses, served with garlic bread and tossed green salad</i>	
<b>Pot Roast</b> .....	<b>\$16.99</b>
<i>Chef's Famous Pot Roast served with mashed potatoes and Chef's Vegetable</i>	
<b>Apple Almond Chicken</b> .....	<b>\$12.99</b>
<i>A boneless chicken thigh stuffed with apple almond and raisins served with a savory mushroom wine sauce</i>	

## *Seafood Entrées*

<b>Baked Halibut</b> .....	<b>\$15.99</b>
<i>Fillet dipped in melted butter, rolled in bread crumbs and baked. Served with choice of potato or rice, Chef's vegetable, rolls &amp; butter</i>	
<b>Lodge Salmon</b> .....	<b>\$15.99</b>
<i>Baked in brown sugar and butter. Served with choice of potato or rice, Chef's vegetable, rolls &amp; butter</i>	
<b>Stuffed Sole</b> .....	<b>\$14.99</b>
<i>Flakey sole wrapped around a shrimp stuffing topped with a lemon butter sauce. Served with rice and vegetables</i>	
<b>Halibut n Chips</b> .....	<b>\$17.99</b>
<i>3 pieces of scrumptious halibut from icy Alaskan waters. Served with coleslaw and French fries</i>	
<b>Sole Fish n Chips</b> .....	<b>\$11.99</b>
<i>A half pound delicate sweet sole fillet rolled in spice and bread crumbs, deep fried to a golden crunch, served with Yukon gold fries and coleslaw</i>	
<b>Cod n Chips</b> .....	<b>\$12.99</b>
<i>Three pieces of Alaskan Cod lightly breaded and deep fried. Served with coleslaw and fries</i>	

## Lunch Duets

<b>Baked Halibut &amp; Pot Roast</b> .....	<b>\$18.99</b>
<i>Served with Mashed Potatoes, Chef's vegetable, rolls and butter</i>	
<b>Baked Cod &amp; Roast Chicken</b> .....	<b>\$14.99</b>
<i>Served with Macaroni and Cheese and baked beans</i>	
<b>Carved Ham &amp; Carved Sirloin</b> .....	<b>\$17.99</b>
<i>Minimum of 25 people. Served with potatoes, vegetable, rolls and butter</i>	
<b>Beef Stew &amp; Salad</b> .....	<b>\$14.99</b>
<i>Served with Sourdough rolls and butter</i>	
<b>BBQ Lunch</b> .....	<b>\$14.99</b>
<i>Sugar smoked chicken thighs, pulled pork sandwiches, coleslaw, baked beans and corn bread.</i>	
<b>Baked Alaska Sole &amp; Carved Sirloin</b> .....	<b>\$14.99</b>
<i>Served with potatoes, vegetables, rolls &amp; butter.</i>	

## Sandwiches

<b>Deli Buffet</b> .....	<b>\$14.99</b>
<i>Includes everything for a feast! Assorted sandwich meats, cheeses and breads. Tossed green salad with all the fixings, two prepared salads (potato, coleslaw, fruit, bean, pasta, etc.)</i>	
<b>Pulled Pork Sandwiches</b> .....	<b>\$11.99</b>
<i>BBQ smoked pork piled high on a fresh roll smothered with our secret BBQ sauce, served with coleslaw and potato salad</i>	
<b>Salmon or Halibut Burger</b> .....	<b>\$14.99</b>
<i>Fillet of Alaskan King Salmon or Halibut, served with baked beans and coleslaw</i>	
<b>Salmon BLT</b> .....	<b>\$14.99</b>
<i>A quarter pound of Salmon, grilled with bacon, lettuce, tomato on ciabatta bread with basil pesto mayo</i>	
<b>Crab and Shrimp Melt</b> .....	<b>\$12.99</b>
<i>Crab and shrimp salad on toasted sourdough baguette, topped with melted cheddar cheese, served with balsamic marinated tomatoes</i>	
<b>Open Faced Reuben</b> .....	<b>\$12.99</b>
<i>Corned beef, topped with sauerkraut, Swiss Cheese and Thousand Island dressing, served with potato salad</i>	

**Soup and Sandwich..... \$11.99**

*Choice of ham, turkey, tuna or corned beef, served with house salad or a cup of soup*

**SOUP CHOICES:** *French onion ° Cream of Potato ° Black Bean ° White Chili ° Chili °  
Chicken ° Minestrone ° Cream of Chicken ° Shrimp Bisque ° Oyster Bisque ° Cream of  
Mushroom ° Beef and Mushroom ° Clam Chowder ° Corn Chowder ° Broccoli Cheese °  
Split Pea & Ham ° Cream of Cauliflower ° Cream of Tomato ° Butternut Squash °  
Chilled Gazpacho ° Potato Leek ° Or name your favorite soup*

*All of the above menus are based on a per person price.*

*Prices do not include 6% sales tax and 18% gratuity*

# Banquet Snacks



*Snack prices are based on 25 people unless otherwise stated*

<b>Assorted Nuts</b> .....	<b>\$50.00</b>
<b>Chips and Dip (3 bags)</b> .....	<b>\$50.00</b>
<b>Whole Fruits</b> .....	<b>\$65.00</b>
<b>Fresh Fruit Trays</b> .....	<b>\$95.00</b>
<b>Cookies Assorted (per dozen)</b> .....	<b>\$20.00</b>
<b>Brownies (per dozen)</b> .....	<b>\$30.00</b>
<b>Candy Bars</b> .....	<b>\$40.00</b>
<b>Granola Bars (2 per person)</b> .....	<b>\$40.00</b>

## *Per person Prices*

<b>South of the Border</b> .....	<b>\$7.99</b>
<i>Tortilla Chips, Mexican Dip, Salsa, Sour cream and Guacamole</i>	
<b>Wholesome Break</b> .....	<b>\$9.99</b>
<i>Granola Bars and Seasonal Fruit</i>	
<b>Ice Cream Sandwiches, Bars or Frozen Yogurt</b> .....	<b>\$5.99</b>
<b>Dessert Bar</b> .....	<b>\$6.99</b>
<i>Assortment of Cape Fox's Famous Desserts</i>	

# Hors d'oeuvres



*Hors d'oeuvres prices are based on 25 people unless otherwise stated*

Deli Meat Tray.....	\$100.00
Domestic Cheese and Crackers.....	\$90.00
Imported Cheese 3 oz. per person.....	\$175.00
Smoked Salmon Mousse.....	\$80.00
Hot Crab and Brie Dip.....	\$95.00
Smoked Salmon Fillet.....	\$145.00
Bay Shrimp Cocktail.....	\$140.00
Prawn Cocktail (5 per person).....	\$350.00
Oysters on the Half Shell (3 per person).....	\$190.00
Devils on Horseback (4 per person).....	\$195.00
Halibut Nuggets (3 per person).....	\$225.00
Cod Nuggets (3 per person).....	\$190.00
Mini Quiches.....	\$100.00
Buffalo Chicken Tenders with bleu cheese.....	\$125.00
Buffalo Chicken Wings (4 per person).....	\$125.00
Nacho Chili-Cheese Dip with Tortilla Chips.....	\$90.00
Empanadas (3 per person).....	\$125.00
Meatballs (Swedish, BBQ or Sweet & Sour).....	\$85.00
Kalbi Ribs (Korean-style BBQ Ribs).....	\$175.00
Chinese BBQ Pork.....	\$100.00
Pork Egg Rolls (8 per person).....	\$160.00
Reindeer Sausage (hot & spicy).....	\$95.00
Kielbasa with Cheese Sauce.....	\$95.00

<b>Fresh Vegetables and Dip</b> .....	<b>\$75.00</b>
<b>Deep Fried Vegetables and Dip</b> .....	<b>\$90.00</b>
<b>Deviled Eggs</b> .....	<b>\$50.00</b>
<b>Crab Stuffed Mushrooms</b> .....	<b>\$200.00</b>
<b>Sausage and Cheese Stuffed Mushrooms</b> .....	<b>\$100.00</b>
<b>Gorgonzola Stuffed Mushrooms</b> .....	<b>\$125.00</b>
<b>Tea Sandwiches</b> .....	<b>\$60.00</b>

*Caramelized onion and Mascarpone on Raisin Bread, Candied Bacon and Sun dried tomato mayo, Tomato Basil and Ricotta, cucumber, shrimp and chicken salad and other filling combinations*

<b>Crab &amp; Shrimp Melts</b> .....	<b>\$125.00</b>
<b>Mini Bagels with Lox &amp; Cream Cheese</b> .....	<b>\$100.00</b>
<b>Cold Smoked Salmon Flat Bread</b> .....	<b>\$100.00</b>
<b>Ceviche with Chips</b> .....	<b>\$145.00</b>
<b>Garlic Bread</b> .....	<b>\$60.00</b>
<b>Cole Slaw</b> .....	<b>\$50.00</b>
<b>Potato Salad</b> .....	<b>\$80.00</b>
<b>Pasta Salad</b> .....	<b>\$50.00</b>
<b>Baked Beans</b> .....	<b>\$35.00</b>

**Cape Fox Fruit Punch** *This is no wimpy punch: raspberries, blueberries & strawberries with scoops of vanilla ice cream floating in a delicious melange of juices and soda*

<b>Minimum of 25 people</b> .....	<b>\$75.00</b>
<b>50 people</b> .....	<b>\$150.00</b>
<b>100 people</b> .....	<b>\$300.00</b>

*Hors d'oeuvres prices are based on 25 people unless otherwise stated*



## Poultry Entrées

- Chicken Gorgonzola**..... \$20.99  
*A plump breast of chicken with a sauce of Gorgonzola, port & mushroom*
- Roasted ½ Chicken**..... \$17.99  
*Baked or BBQ to perfection*
- Apple Almond Chicken**..... \$20.99  
*Two Boneless chicken thighs, stuffed with apples, almonds and raisins*
- Chicken Cordon Blue**..... \$23.99  
*Boneless breast of chicken, stuffed with ham and Swiss cheese topped with Sauce Supreme*
- Russian Chicken**..... \$21.99  
*Plump breast of chicken, artichoke hearts, tomatoes, onions and garlic finished in sherry sauce*
- Chicken Marsala**..... \$20.99  
*Plump breast of chicken with mushrooms and herbs in a rich Marsala wine sauce*
- Holiday Entrée**..... \$20.99  
*Minimum of 12 people. Roast turkey, stuffing, potatoes, vegetable, cranberry sauce, tossed green salad, rolls and butter. Dessert: Pumpkin Pie*

## Seafood Entrées

- Halibut Olympia**..... \$26.99  
*Our classic dish! A flaky halibut fillet baked with a velvety sauce and served on a bed of Bermuda onions.*
- Halibut Gruyère**..... \$26.99  
*Topped with a Gruyère cheese sauce flavored with dill and garlic*
- Garlic Roasted Cod**..... \$17.99  
*Baked cod rubbed with roasted garlic seasonings*
- Baked Halibut**..... \$25.99  
*Filletts dipped in melted butter, rolled in bread crumbs and baked*

<b>Lodge Salmon</b> .....	<b>\$25.99</b>
<i>Baked Salmon rubbed with brown sugar, drizzled with butter and baked in white wine</i>	
<b>Sautéed Prawns</b> .....	<b>\$26.99</b>
<i>6 prawns, sautéed in wine, butter and garlic</i>	
<b>Alaskan Sole</b> .....	<b>\$16.99</b>
<i>Alaskan sole with a lemon butter sauce topped with bay shrimp</i>	
<b>Alaskan Rockfish</b> .....	<b>\$18.99</b>
<i>Lightly breaded, baked with sauce hollandaise</i>	

## *Beef & Pork Entrées*

<b>10 ounce Prime Rib</b> .....	<b>\$26.99</b>
<i>A classic, cooked to perfection</i>	
<b>Center Cut Sirloin</b> .....	<b>\$23.99</b>
<i>8 ounces of the most flavorful of steaks broiled to perfection</i>	
<b>Filet Mignon</b> .....	<b>\$38.99</b>
<i>8 ounces of tenderloin beef</i>	
<i>Above steaks can be served with a Madeira brown sauce or Béarnaise sauce.</i>	
<b>Pork Tenderloin</b> .....	<b>\$18.99</b>
<i>A flavorful roast of pork tenderloin with apple cider sauce</i>	
<b>BBQ Buffet</b> .....	<b>\$24.99</b>
<i>Smoked Chicken, Pulled Pork, Mouthwatering Riblets, dripping with our own BBQ sauce</i>	
<b>Carved Ham</b> .....	<b>\$17.99</b>
<b>Carved Sirloin</b> .....	<b>\$18.99</b>

## *Dinner Duets*

<b>Prime Rib &amp; Halibut</b> .....	<b>\$31.99</b>
<i>(Gruyère, Olympia or Baked)</i>	
<b>Prime Rib &amp; Roasted Garlic Cod</b> .....	<b>\$29.99</b>
<b>Carved Sirloin &amp; Halibut</b> .....	<b>\$23.99</b>
<i>(Gruyère, Olympia or Baked)</i>	

<b>Apple Almond Chicken &amp; Pot Roast</b> .....	<b>\$21.99</b>
<i>Chicken stuffed with apples and almonds, topped with a Madeira wine sauce</i>	
<b>Prime Rib &amp; Apple Almond Chicken</b> .....	<b>\$26.99</b>
<i>Chicken stuffed with apples and almonds, topped with a Madeira wine sauce</i>	
<b>Roasted ½ Chicken &amp; Baked Cod</b> .....	<b>\$18.99</b>
<b>Roasted ½ Chicken &amp; Halibut</b> .....	<b>\$23.99</b>
<i>(Gruyère, Olympia or Baked)</i>	

*All dinner choices are served with house salad or soup and choice of potato or rice, Chef's vegetable, rolls and butter  
Prices do not include 6% sales tax and 18% gratuity*

# Banquet Dessert Menu



<b>Bread Pudding</b> .....	<b>\$5.99</b>
<i>Jack Daniel's soaked raisins studding tender bread custard, finished with a bourbon caramel sauce. Served warm</i>	
<b>Burnt Cream</b> .....	<b>\$5.99</b>
<i>Silky custard served with a glaze of burnt sugar</i>	
<b>Chef's Berry Crisp or Cobbler</b> .....	<b>\$5.99</b>
<i>(Minimum 20 people) Your choice of blueberry, raspberry, mixed berries, apple or rhubarb.</i>	
<b>Four Berry Pie with ice cream</b> .....	<b>\$6.99</b>
<i>Minimum order of 6 slices</i>	
<b>Pecan Tarts</b> .....	<b>\$6.99</b>
<b>Apple Pie</b> .....	<b>\$6.99</b>
<i>Minimum order of 6 slices</i>	
<b>Pumpkin Pie</b> .....	<b>\$5.99</b>
<i>Minimum order of 6 slices</i>	
<b>White Chocolate and Raspberry Mousse</b> .....	<b>\$5.99</b>
<i>Minimum order of 12 servings</i>	
<b>Brownie Sundae</b> .....	<b>\$6.99</b>
<i>Chef's infamous brownies, topped with ice cream and dripping with chocolate sauce</i>	
<b>Wicked Chocolate Cake</b> .....	<b>\$5.99</b>
<b>Peanut Butter Pie</b> .....	<b>\$6.99</b>
<b>Mud Pie</b> .....	<b>\$6.99</b>
<b>Classic Cheese Cake</b> .....	<b>\$5.99</b>
<b>Belgian Chocolate Cheese Cake</b> .....	<b>\$6.99</b>
<b>Sundaes (chocolate, caramel or strawberry)</b> .....	<b>\$6.99</b>
<b>Berry Shortcake</b> .....	<b>\$5.99</b>

*Prices do not include 6% sales tax and 18% gratuity*

# Beer, Wine & Spirits



## Beer

**Bottled Domestic Beer**..... \$5.00

*Budweiser ° Budweiser Light ° Coors Light ° Miller Genuine ° Miller Light ° O'Doul's non-alcoholic*

**Bottled Imported Beer**..... \$6.00

*Alaskan Amber ° Heineken ° Corona*

## Wines by the Bottle

### White Wines

**Beringer White Zinfandel**..... \$30.00

**Château St. Michelle Johannesberg Riesling**..... \$37.00

**Two Brothers Big Tattoo White**..... \$37.00

**Lurton Pinot Gris**..... \$35.00

**Veramonte Sauvignon Blanc**..... \$37.00

**Zenato Pinot Grigio**..... \$45.00

**Bodega Norton Torrontes**..... \$42.00

**Château St. Michelle Chardonnay**..... \$45.00

**Kendall-Jackson Chardonnay**..... \$45.00

**Crane Lake**..... \$26.00

**Santa Margherita Pinot Grigio**..... \$71.00

**Sonoma-Cutrer "RRR" Chardonnay**..... \$65.00

**Tablas Creek Esprit de Beaucastel Blanc**..... \$115.00

**Treana Vineyards White**..... \$85.00

**Lindeman's Chardonnay**..... \$27.00

## *Red Wines*

Rex Goliath Pinot Noir.....	\$35.00
Cycles Gladiator Pinot Noir.....	\$43.00
Los Cardos Malbec.....	\$35.00
Yalumba Merlot.....	\$43.00
Silver Oak Cabernet Sauvignon.....	\$165.00
B&G Châteauneuf du Pape.....	\$96.00
R. Mondavi Cabernet Sauvignon.....	\$45.00
Ravenswood Zinfandel.....	\$40.00
Marietta Old Vine Red.....	\$43.00
Black Opal Cabernet–Merlot.....	\$30.00
Penfold’s Shiraz–Cabernet.....	\$35.00
Breton Lorinon Rioja.....	\$50.00
Fat Bastard Shiraz.....	\$45.00
Lindeman’s Merlot.....	\$27.00
Lindeman’s Cabernet.....	\$27.00

## *Champagne & Sparkling Wines*

Kenwood Brut, Individual Serving Bottles.....	\$7.50
Zardetto Prosecco.....	\$50.00
Martini & Rossi Asti Spumante.....	\$55.00
Moët et Chandon White Star.....	\$120.00
Korbel.....	\$55.00

# Liquors

**Call Liquor**..... **6.00**

*Black Velvet ° Jack Daniels ° Seagram's 7 ° Seagram's VO ° Canadian Club ° Smirnoff  
Vodka ° Stolichnaya ° Absolut ° E & J Brandy ° Peach Schnapps ° Peppermint Schnapps  
° Kahlua ° Bacardi ° Quervo Gold*

**Top Shelf Liquor**..... **\$7.00**

*Tanqueray Gin ° Chivas Regal ° Crown Royal ° Johnny Walker Red ° Disaronno  
Ameretto ° Grand Marnier*

Cater-out bars require a \$50.00 permit fee plus \$75.00 set-up fee.  
*Prices do not include 6% sales tax and 18% gratuity*



# Cape Fox Lodge

800 Venetia Way, Ketchikan, AK 99901

(907) 225-8001

## CATERING POLICIES

All reservations and agreements are made upon and subject to the rules and regulations of the Cape Fox Lodge as well as the following conditions.

1. Patrons expressly grant the right of the Cape Fox Lodge to raise the prices herein quoted as long as such agreements occur no less than 90 days in advance of the scheduled function.
2. In arranging for catered functions, the attendance must be definitely specified at least 24 hours in advance of the function. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. Thus, this number is a guaranteed minimum which the Cape Fox Lodge will use to prepare the function. The Cape Fox Lodge will prepare to serve up to 10% over the specified guarantee. An example to illustrate: If the guarantee for a function is 50 persons, the Cape Fox Lodge will prepare for minimum of 50 and a maximum of 10% more, or 55 persons. Any number over the maximum will be accommodated but may be given a substitute to do so.
3. Cancellations of any function must be made 2 business days in advance of the function date. In the case where a cancellation is not made in the appropriate time, a 50% charge of the function will be levied.
4. No beverages will be permitted to be brought into the Cape Fox Lodge by the patrons, any of the patrons' guest, or by invitees from the outside into the function. No food items will be permitted to be brought into a function without the expressed consent the Cape Fox Lodge.
5. The Cape Fox Lodge will not be held responsible for merchandise or any articles left on the premises by the patrons, patrons' guest, or by invitees at any time.
6. Patrons agree to be responsible for any damage done to the premises and damages and/or loss of equipment, rental or otherwise, during the period of time they are under control or the control of any independent contractors which they might hire.
7. All payments shall be made in advance of the function unless credit has been established in advance with the Cape Fox Lodge Accounting Office. If such payment has not been received nor any establishment of credit made prior to 2 business day in advance of the function date, the function will be canceled.
8. When credit has been established in advance with the Accounting Office, the complete account is due and payable no later than 30 days from the date of the function.
9. No functions will be considered guaranteed without the signature of the coordinator or person or persons who will be responsible for payment of the function.

*Signature:* \_\_\_\_\_ *Date:* \_\_\_\_\_