

Rutherfords
465

RESTAURANT AT REGATTA BAY

CATERING MENUS

Banquet Information and Services

The catering staff of Rutherfords 465 is dedicated to working with you, as a team, toward the complete success of your event. Our Director of Catering is available to answer any questions you may have regarding any of our services or the information below.

Banquet Service Terms

All reservations and agreements are made upon, and are subject to the guidelines of Rutherfords 465 Catering, and the following conditions:

Tax

All Federal, State and Municipal taxes which may be imposed or applicable to this agreement and to the services rendered by Rutherfords 465 to be paid separately by the customer in addition to the prices herein agreed upon.

Catering Fees

There is a 20% charge and a 6% sales tax added to all food & beverage charges. The 20% service charge is taxable. All prices are quoted per person unless otherwise indicated. Bar prices are per drink unless otherwise indicated. To ensure food quality, Buffet Pricing is based on 90 minutes or less. Additional charges may incur for extending hours of service. A \$100.00 service charge will apply to all buffets of less than 50 guests. Cooking stations and Carving Stations are subject to a \$75.00 Chef's Fee per Station. Cashiers are required for all cash bars and cash concessions.

Food and Beverage Guarantee

Ten (10) working days prior to all Food and Beverage functions, Rutherfords 465 requires the customer to submit an expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% at the time Rutherfords receives the guaranteed number of guests. The guaranteed number of guests for all Food and Beverage functions must be submitted to the Catering Department by 12:00 p.m. (noon), three (3) business days prior to the date of the function. If the number of guests is not received by the cut off date/time, Rutherfords will use the "expected" number of guests submitted to Catering ten (10) working days prior to the event as the correct number. The number becomes the minimum number of guests used in calculating food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for that number of guests. On plated Food and beverage functions, Rutherfords will set seating for up to five percent (5%) over the number guaranteed for said event. Food will be prepared for five percent (5%) over the number.

Prices

The prices herein are subject to increase in the event costs of food, beverages, or other costs of operations increase at the time of the function. Customer grants the right to Rutherfords to increase such prices or to make reasonable substitutions on the menu with prior written notice to the customer, providing however, customer shall have the right to terminate this agreement within fourteen (14) days after such written notice from Rutherfords 465 Catering has been sent.

Deposits

A \$500 deposit is required in order to guarantee the reservation. Should someone else inquire about a non-deposit date the first person will be notified of his or her options. If after a reasonable attempt to contact the non-deposit reservation, the second party will be afforded the opportunity to make a deposit and guarantee reservation. Deposits will be processed at date of submission. All deposits will be applied to the balance of the event. Deposits can be made in the form of check, credit card or money order. Deposit minus a \$100 administration fee will be refunded with 120 days notice. Deposit will be forfeited with less than 120 days of cancellation.

Banquet Information and Services (continued)

Billing

100% payment for every event is due 7 days prior to the day of the event. No exceptions. In the event the representative cannot be found; the credit card on file will be billed. Billing for services secured from an outside contractor, on the clients behalf, may be billed directly to your account. All outside services billed through Rutherfords will be subject to a twenty percent (20%) handling charge.

Weather Guideline for Outdoor Functions

For evening functions, Rutherfords 465 will decide by 1:00 p.m. on the day of your function whether the function will be held inside or outside. For daytime functions, Rutherfords will decide by 5:00 p.m. on the day prior. Should there be a report of 30% or more chance of precipitation in the area, the scheduled function will take place in the designated back-up location. Temperatures below 60 degrees and/or wind gusts in excess of 20 mph shall also be cause to hold the function indoors. In all cases, Rutherfords reserves the right to make the FINAL decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests.

Off-Premise Catering

Off-Premise Catering is available in private homes, clubs or any venue that accepts outside caterers. There is a \$1,000.00 minimum, exclusive of all tax and service charge is required for Off-Premise Catering. A \$75.00 fee will apply to off premise deliveries (set-up not included). A \$350.00 remote service charge will apply to service for Off-Premise Catering. Service labor will be charged at the rate of \$125.00 per server and \$150.00 per bartender. Labor past 8 hours will be charged hourly at rate \$12.00 per server and \$15.00 per bartender.

Continental Breakfast

■ Emerald Coast Continental

Assorted Breakfast Pastries to Include: Danish, Muffins and Buttermilk Biscuits
Butters, Cream Cheese and Honey
Assorted Chilled Juices
Regular and Decaffeinated Coffee, Hot Tea

\$10.95 per person

■ Southern Grand Hospitality

Sliced Seasonal Fruit and Berries
Iced Individual Flavored Yogurts
Homemade Buttermilk Biscuits with Country Sausage and Cheese
Assorted Chilled Juices
Regular and Decaffeinated Coffee, Hot Tea

\$11.95 per person

Buffet Breakfasts

Minimum of 50 guests. All Buffet Breakfast items include a choice of Regular or Decaffeinated Coffee, Iced Tea, Assorted Juices and Breakfast Baked Goods with Butter and Jam

■ Earlybird

Display of Whole and Sliced Fresh Fruit
Scrambled Eggs
Crisp Smoked Bacon and Sausage Patties
Home Fried Potatoes

\$15.95 per person

■ Sunrise

Display of Whole and Sliced Fresh Fruit
Individual Fruit Yogurts
Scrambled Eggs
Crisp Smoked Bacon and Sausage Patties
Choice of One:

French Toast or Belgian Waffles

Choice of One:

Home Fried Potatoes and Stone Ground Grits

\$18.95 per person

■ Daybreak

Display of Whole and Sliced Fresh Fruit
Individual Fruit Yogurts
Assorted Cold Cereals
Eggs Benedict
Crisp Smoked Bacon and Sausage Patties
Choice of One:

French Toast or Belgian Waffles

Choice of One:

Home Fried Potatoes and Stone Ground Grits

Add an Omelet Station for \$75.00 Chef Attendant Fee and \$2.00 per person

\$20.95 per person

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

Buffet Breakfasts (continued)

Minimum of 50 guests. All Buffet Breakfast items include a choice of Regular or Decaffeinated Coffee, Iced Tea and Assorted Juices

■ Tee Time

Baked Brie with Oranges and Toasted Almonds, Displayed with Grapes and Strawberries
Fresh Sliced Fruit Display with Yogurt Sauces and Whole Seasonal Fruits
Freshly Baked Muffins, Croissants, Cinnamon Rolls and Biscuits. Served with Whipped Butter, Cream Cheese and Honey

Hot Chaffers

Onion, Potato and Cheese Frittata
Shrimp Florentine Crepes
Eggs Benedict
Nassau Grits
Crisp Smoked Bacon and Sausage Patties
Medley of Vegetables

Dessert

Table Assortment

\$23.95 per person

Add an Omelet Station for \$75.00 Chef Attendant Fee and \$2.00 per person

■ The Eagle

Seasonal Sliced Fruit Display Served with Blackberry Yogurt Dipping Sauce
Strawberry and Granola Trifle Layered with Whipping Cream
Scotch Choice Smoked Salmon Display - Pastrami Style Smoked Salmon with Bermuda Onions, Sliced Tomatoes, Capers, Boiled Eggs, Bagels, Cream Cheese and Fresh Chives
Bay Shrimp Salad Nicoise - Shrimp Salad Served with French Baby Green Beans, Boiled Eggs, Sliced New Potatoes, Cherry Tomatoes, Kalamata Olives, Artichokes, Red Onions and Dijon Vinaigrette

Chaffers

Hopple Popple - Scrambled Eggs Baked with Kosher Salami, Bell Peppers, Onions, Potatoes and Aged Cheddar Cheese
Eggs Hussard - Poached Eggs Over Toasted French Baguette, Topped with Canadian Bacon, Sliced Tomato, Black Truffle Red Wine Sauce and Béarnaise Sauce

Medley of Vegetables
Maytag Blue Cheese Au Gratin Potatoes
Crisp Smoked Bacon

\$25.95 per person

All prices subject to 20% service charge and 6% state sales tax.

All prices subject to change.

Plated Breakfasts

Minimum of 50 guests. All Buffet Breakfast items include a choice of Regular or Decaffeinated Coffee, Iced Tea and Assorted Juices

■ Regatta Lakes

Homemade Assorted Muffins and Croissants with Butter and Jams

Home Fried Potatoes

Choice of One:

Scrambled Eggs, French Toast or Belgian Waffles

Choice of One:

Cured Ham, Crisp Smoked Bacon or Sausage Patties

\$14.95 per person

■ Sail Maker

Homemade Assorted Muffins and Croissants with Butter and Jams

Fresh Fruit Cup

Home Fried Potatoes

Choice of One:

Scrambled Eggs, Traditional Eggs Benedict or Quiche Lorraine

Choice of One:

Cured Ham, Crisp Smoked Bacon or Sausage Patties

\$15.95 per person

■ Commodore

Homemade Assorted Muffins and Croissants with Butter and Jams

Fresh Fruit Cup

Top Sirloin with Bearnaise Sauce and Two Eggs Any Style

Home Fried Potatoes

\$19.95 per person

■ Additional Items

Chilled Yogurts

\$2.00 per person

Assorted Cold Cereals

\$2.00 per person

Granola Bars

\$2.00 per person

Belgian Waffles

\$3.00 per person

King Cut Cinnamon French Toast

\$3.00 per person

Assorted Bagels with Butter & Jellies

\$3.00 per person

Smoked Salmon Cream Cheese Spread with Bagels

\$4.00 per person

Side of Pre-Sliced Smoked Salmon Display

\$29.00 per pound

Plated Brunch

Minimum of 50 guests. All Plated Brunch items include a choice of Regular or Decaffeinated Coffee, Iced Tea, Assorted Juices and Morning Brunch Breads.

■ Soup or Salad

Choice of Either a Soup or Salad:

Soups

Chilled Gazpacho
New England Clam Chowder
Three Mushroom Bisque
Crab and Corn Chowder
Roasted Tomato and Saffron
Lobster Bisque

Salads

House Salad R465
Greek Salad with Kalamata Olives and Feta Cheese
Roma Tomato and Fresh Mozzarella
Iceberg Wedge with Bleu Cheese and Bacon
Spinach Salad with Mango and Maytag Bleu Cheese
Caesar Salad with Croutons and Parmesan Cheese

■ Entrées

Choice of One:

Classic Eggs Benedict – Toasted English Muffins with Sliced Tomatoes, Canadian Bacon, Two Poached Eggs and Hollandaise Sauce
\$19.95 per person

Chicken Breast with Shiitake Mushrooms – Sautéed Chicken Breast with Shiitake Mushrooms, Shallots and Cream Sauce, Savory Rice Pilaf and Fresh Vegetables
\$19.95 per person

Lobster Quiche Lorraine – Fresh Baked Quiche with Medallions of Lobster Meat, Swiss Cheese and Green Onions. Served with Steamed Fresh Broccoli Hollandaise and Marinated Strawberries
\$22.95 per person

Seafood Crêpes Mornay – Rolled Crêpes with Crabmeat, Shrimp and Mushrooms in a White Wine Sauce. Topped with a Mornay Sauce and Served with Steamed Vegetables and Fresh Fruit
\$22.95 per person

Pan-Fried Grouper Oscar – Gulf Fresh Grouper Pan-Fried with Jumbo Lump Crabmeat, Steamed Asparagus, Hollandaise Sauce and Scalloped Potatoes
\$24.95 per person

Regatta Bay Steak and Eggs – Grilled Medallions of Beef on Toasted English Muffin with Sliced Tomatoes, Two Poached Eggs and Bernaise Sauce
\$24.95 per person

All prices subject to 20% service charge and 6% state sales tax.
All prices subject to change.

Plated Brunch (continued)

Minimum of 50 guests. All Plated Brunch items include a choice of Regular or Decaffeinated Coffee, Iced Tea, Assorted Juices and Morning Brunch Breads.

■ Desserts

Choice of One:

Kentucky Bourbon Pecan Pie, Chocolate Sauce

Fresh Fruit Tart, Crème Anglaise

N.Y. Style Cheesecake, Raspberry Coulis

Chocolate Raspberry Torte, Two Sauces

Beverage Arrangements

■ Open Bar (per person)

First Hour, Domestic & Import Beer, House Wine & Soda \$8.00 per person
 Each Additional Hour..... \$6.00 per person

First Hour, Call Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$13.00 per person
 Each Additional Hour..... \$10.00 per person

First Hour, Premium Brand Cocktails, Domestic & Import Beer, House Wine & Soda \$15.00 per person
 Each Additional Hour..... \$12.00 per person

■ Cash Bar or Open Bar (per drink)

Non-Alcoholic Beverages \$2.50 each
 Domestic Beer \$3.50 each
 Imported Beer \$4.00 each
 House Wine..... \$5.50 each
 Premium Wine \$6.50 each
 Call Brand Cocktails \$5.50 each
 Premium Brand Cocktails \$6.50 each
 Super Premium Brand Cocktails \$10.00 each

■ Additional Selections (1 gallon serves 20 people)

Non-Alcoholic Punch \$30.00 per gallon
 Bloody Marys \$60.00 per gallon
 Mimosas..... \$100.00 per gallon
 Rum Punch \$150.00 per gallon
 Traditional Cosmopolitan..... \$150.00 per gallon
 Margaritas \$150.00 per gallon
 Keg of Beer (Domestic)..... \$225.00 per keg

All prices subject to 20% service charge and 6% state sales tax.
 All prices subject to change.

* Directions to Rutherford's 465 Restaurant at Regatta Bay • 465 Regatta Bay Boulevard, Destin, Florida 32541

From I-65, (Nashville):

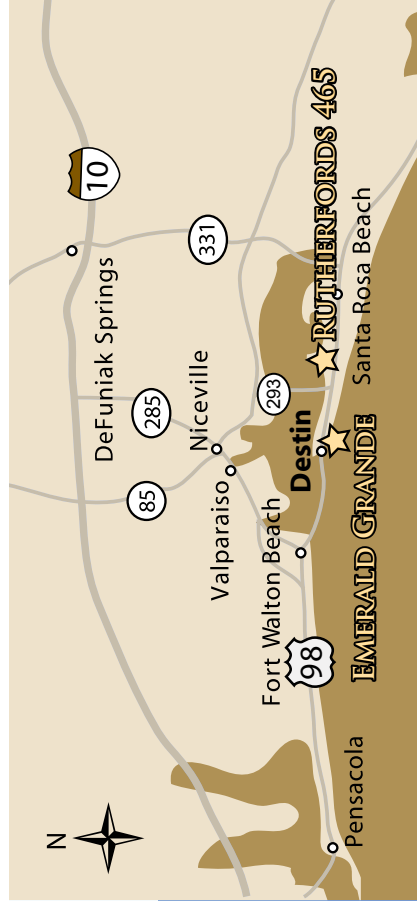
Travel I-65 South.
Take US-84 exit, (exit number 93), toward Evergreen/ Monroeville, (0.25 miles).
Turn sharp left onto US-84/ AL-12, (0.70 miles).
Turn right onto US-31/ AL-3, (23.70 miles).
Turn left onto US-29/Mildred Street/ AL-15.
Continue to follow US-29/ AL-15, (1.28 miles).
US-29/ AL-15 becomes AL-41, (6.51 miles).
AL-41 becomes FL-87 S, (27.43 miles).
Turn left onto Caroline Street/ US-90 E/ FL-10 E.
Continue to follow US-90 E, (4.58 miles).
Turn right onto FL-87 S, (19.78 miles).
Turn right onto FL-87 N/ CR-399 N, (0.02 miles).
Turn left onto NAVARRE PKWY/ FL-30 E/ US-98 E.
Continue to follow US-98 E, 27.74 miles.
Turn left into Regatta Bay on Regatta Bay Blvd. and continue through the guard gate.

From I-85 (Atlanta):

Travel I-85 South.
Merge onto I-185 S/ GA-411 S via exit number 21 toward Columbus, (40 miles).
Merge onto US-80 W via exit number 10 toward Phenix City, AL, (6.5 miles).
Merge onto US-280 E/ US-431 S, (3.01 miles).
Take the US-431 S ramp, (0.11 miles).
Take the ramp toward Eufala/Dothan, (0.03 miles).
Merge onto US-431 S/ AL-1 S, (93.72 miles).
Turn slight right onto AL-210 N/ ROSS CLARK CIR.
Continue to follow ROSS CLARK CIR., (7.07 miles).
Turn slight right onto US-231 S/ AL-1 S/ S OATES ST.
Continue to follow US-231 S, (31.73 miles).
Merge onto I-10 W via the ramp, on the left, toward Pensacola, (45.18 miles).
Take the US-331 exit- exit number 85- toward Freeport, (0.34 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30/ FL-83.
Continue to follow US-98 W/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.

From I-10 (East or West):

Travel on I-10 until the US-331 exit- exit number 85- toward Freeport.
Turn onto US-331 S/ FL-83 S, (14.13 miles).
Turn left onto US-331/ FL-20/ FL-83, (1.00 mile).
Turn right onto US-331/ FL-83, (9.66 miles).
Turn right onto US-98/ FL-30 W, (14.23 miles).
Turn right onto Regatta Bay Blvd. and continue through the guard gate.



* All directions are to be used as a suggested guide. Mileage is only approximate. Please refer to another source for more accurate driving directions.



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www.rutherfords465.com