



Bayside Banquet & Catering Menu



Bayside Grille

142 East Walled Lake Drive

Walled Lake MI 48390

248.669.3322

www.baysidesportsgrill.com

welcometobayside@yahoo.com





INTRODUCTION



Located on the magnificent shores of spectacular Walled Lake, Bayside Grille is Oakland County's premier waterfront restaurant. Bayside offers a unique setting, perfect for hosting business luncheons, holiday parties, bridal showers, or any other type of event. Guests can choose from our private indoor banquet room or our beautiful covered deck with year round panoramic views of Walled Lake!

During the summer months, enjoy the sun sparkling across the tranquil waters teeming with wildlife. Enjoy the winter months as well when Bayside encloses the deck with glass to preserve the breathtaking view so that guests stay toasty warm.

Our establishment is open to the public seven days a week from 11:00 a.m. to 2:00 a.m.* With our impeccable standards of service, delicious homemade cuisine, and beautiful sunsets daily, your next event is sure to be a memorable experience.

*Private events are not limited to Bayside's hours of operation.



Our Banquet Package Includes




- * An indoor banquet room or outdoor cocktail area overlooking beautiful Walled Lake
- * Flexible start times
- * Continental breakfast menu
- * White table linens with black cloth napkins (banquet room only)
- * Special pricing for children
- * Banquet manager to oversee the entire event
- * Choice of plated (per person) or buffet style entrée selections
- * Alcoholic and non-alcoholic drink options
- * Use of our projector and drop down projection screen
- * Live entertainment on Friday and Saturday evenings
- * If you have something special in mind, our staff will be happy to help you create a custom menu

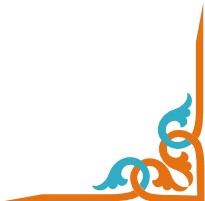
General Information



- * Our indoor banquet room seats up to 70 guests comfortably. Larger parties can be accommodated with the help of our Event Coordinator
- * Our outdoor deck seats 100 guests comfortably
- * Private events are not limited to Bayside's hours of operation
- * Bayside does not allow separate checks for parties of 15 or more
- * A 6% sales tax and a 20% gratuity is added to all food, liquor and beverages
- * A one-time, non-refundable room rental charge of \$150.00 is required to reserve your date and must be given at the time the reservation is made. The room rental charge covers a span of three hours. If any additional time is needed, there will be a charge per hour for the additional rental time.



*Can be cooked to order. NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.







Plated Menu Entrees

Priced Per Person

Price Includes: House salad with choice of dressing, a side of mixed vegetables, one potato or side of pasta, and homemade bread and butter.
Substitute Caesar salad: Add \$2.00
Add a side dish: \$3.00 per person

POULTRY

Chicken Fettuccini Alfredo	\$15.95
Homemade Fettuccini Alfredo made with Mascarpone cheese, Parmesan cheese and cream. Served with grilled chicken breast.	
Chicken Siciliano	\$15.95
Boneless breast lightly breaded with Italian bread crumbs, served with side of Amoghio sauce.	
Sweet and Spicy Chicken	\$15.95
Grilled chicken topped with a creamy sweet and spicy sauce topped with fresh pineapples.	
Chicken Parmigiana	\$15.95
Lightly breaded with Marinara sauce. Finished with baked Mozzarella and Parmesan cheese.	
Chicken Picatta	\$16.95
Boneless breast sautéed with capers, mushrooms and artichoke hearts. Served in a lemon wine garlic sauce.	
Chicken Marsala	\$16.95
Boneless breast sautéed with onions and mushrooms in a Marsala wine sauce.	



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Chicken Bayside

\$15.95

Lightly breaded chicken breast sautéed with garlic, fresh lemon, Chablis wine and parsley.

Grilled Chicken Breast

\$14.95

Grilled chicken breast, marinated in our own seasoning and grilled to perfection.

Tropical Coconut Chicken

\$16.95

Coconut breaded chicken, topped with mango salsa and mango honey sauce.

Roasted Chicken

\$18.95

Chicken marinated in our seasoning and broiled to perfection.

Broasted Chicken

\$18.95

Marinated and lightly dusted in Bayside's seasoned flour and broasted to perfection.

BEEF & CHOPS

6 oz. Filet Mignon

\$16.95

In-house cut, char-grilled. Served with Zip sauce and fried onion chips.

8 oz. Filet Mignon

\$21.95

In-house cut, char-grilled. Served with Zip sauce and fried onion chips.

16 oz. USDA Choice Rib Eye Steak


\$24.95

In-house cut, char-grilled. Served with Zip sauce and fried onion chips.

24 oz. Porterhouse

\$34.95

In-house cut combines the rich flavor of a strip steak with the tenderness of a filet.



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Tenderloin Siciliano

\$21.95

8 oz. tenderloin cutlets lightly breaded with Italian bread crumbs.
Served with Zip sauce.

8 oz. of Char-Grilled Filet Tenderloin Medallions

\$21.95

Served with Bayside Zip sauce.
Add domestic mushrooms \$4.00

16 oz. Char-Grilled New York Strip Steak

\$17.95

Char-grilled, custom cut New York Strip Steak marinated in fresh chopped garlic, fresh herbs and olive oil and topped with Bayside Zip sauce.
Add domestic mushrooms \$4.00

Lamb Chops

\$24.95

Five New Zealand grilled center cut chops grilled to perfection.
Served with Zip sauce.

FISH & SEAFOOD

Char-Grilled or Blackened Atlantic Salmon

\$17.95

Norwegian Salmon topped with herbs and spices.

Shrimp Bayside

\$16.95

Seven shrimp lightly breaded and sautéed with garlic, fresh lemon, Chablis wine and parsley.
Available without breading.

Planked Canadian Whitefish

\$16.95

Seasoned broiled whitefish. Served on a cedar plank.


Macadamia Encrusted Whitefish

\$16.95

Breaded Whitefish sautéed in Japanese bread crumbs and chopped Macadamia nuts. Topped with a Beurre Blanc sauce.



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Lake Perch (8oz.)

\$16.95

Dusted in seasoned flour with lemon and Chablis wine, sautéed until golden brown.

Fish and Chips

\$12.95

Three beer battered cod loins fried golden brown.

PORK

St. Louis Style Half Slab Pork Ribs

\$14.95

Deeply seasoned with our rib rub and Bayside's own barbecue sauce.

St. Louis Style Full Slab Pork Ribs

\$19.95

Full Slab of deeply seasoned pork ribs seasoned with our rib rub and Bayside's own barbecue sauce.

SIDE DISHES

Pasta Choices

Spaghetti Linguine

Fettucini Mostaccioli

Pasta Sauces

Meat Palomino

Alfredo Tomato

Marinara

Potato Choices

Roasted herb redskin potatoes


Garlic redskin mashed potatoes

Yukon Gold cheddar mashed potatoes

Vegetable

Vegetable Medley

(combination of zucchini squash, snap peas,
and red, green, and yellow peppers)



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Buffet Menu Entrees



STARTERS



Half Platter

Feeds 20

Full Platter

Feeds 40

Assorted Fruit Platter

\$ 60.00

\$120.00

Assorted Cheese & Cracker Platter

\$ 60.00

\$120.00

Assorted Vegetable Platter

\$ 50.00

\$100.00

Assorted Deli Meat Platter

\$ 50.00

\$100.00

Chips & Salsa w/Homemade Chipotle Salsa & Guacamole

\$ 24.00

\$ 48.00

Caprese Platter

Fresh sliced tomatoes topped with slices of Mozzarella cheese then drizzled with olive oil and fresh basil.

\$ 55.00

\$110.00

APPETIZERS



Half Tray

Feeds 20

Full Tray

Feeds 40

Creamy Spinach & Artichoke Dip

Baked with Asiago cheese. Served with fresh tortilla chips and Amoghio sauce.

\$ 47.00

\$ 94.00

Swedish Meatballs

Sweet & sour or brown gravy.

\$ 45.00

\$ 85.00

Sausage, Peppers & Onions

Sautéed in a Burgundy wine and tomato sauce.

\$ 47.00

\$ 94.00

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APPETIZERS

Half Tray

Feeds 20

Full Tray

Feeds 40

Italian Nachos

Topped with crumbled Italian sausage, banana peppers, Roma tomatoes, black olives, green onions and Asiago cheese.
Served with Amoghio sauce.

\$ 40.00

\$ 80.00

Maryland Crab Cakes

Maryland crab cakes made with jumbo lump crab, served with Jamaican relish and Bistro sauce. (2 per person)

\$ 70.00

\$140.00

Fried Calamari

Served with Amoghio sauce.

\$ 55.00

\$110.00

Calamari Provencal

Lightly breaded, tossed with onions, tomatoes, mixed bell peppers, garlic and Chablis wine.

\$ 55.00

\$110.00

Bayside Shrimp

Lightly breaded shrimp sautéed with garlic, Chablis wine, fresh lemon & parsley (3 per person).

\$ 80.00

\$160.00

Chilled Shrimp Cocktail

Served with a zesty cocktail sauce (5 per person).

\$225.00

\$450.00

Casino Mussels

Mussels sautéed in white wine and Casino butter (5 per person).

\$ 54.00

\$108.00

Crab Stuffed Mushrooms

Maryland special crab meat marinated in a creamy blend and baked inside a mushroom with garlic olive oil.

\$ 65.00

\$130.00

Sautéed Button Mushrooms

Served with a choice of Asiago cheese or crumbled Bleu cheese (2 per person).

\$ 50.00


\$100.00

Portabella Mushrooms

Marinated Portabella mushrooms, dressed with onions and red bell peppers. Roasted to perfection and finished with Zip sauce (2 per person).

\$ 75.00

\$150.00



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APPETIZERS

Siciliano Chicken Strips

Chicken strips lightly breaded with Italian bread crumbs & a side of Amoghio sauce (3 per person).

Bayside Famous Jumbo Wings

Served with celery and Bleu Cheese dressing and tossed in your choice of barbeque or hot sauce (5 per person).

Loaded Potato Skins

Filled with hickory smoked bacon, blended Cheddar cheese and green onions. Served with sour cream (1 per person).

Tenderloin Steak Bites

Topped with Zip sauce.

Potato Wedges

Wedged whole potato broasted. Topped with our Bayside seasoning.

Garlic Bread

Fresh homemade bread baked slowly with our house Italian blend of herbs.

Garlic Bread with Cheese

Our house garlic bread baked with Asiago, Parmesan and Mozzarella cheeses baked right inside.

Whole Wheat Bread Loaf with Honey Butter

Served by the loaf.

Half Tray

Feeds 20

\$ 62.00

\$ 55.00

\$ 45.00

\$100.00

\$ 23.00

\$ 23.00

\$ 32.00

\$ 1.00/loaf

Full Tray

Feeds 40

\$124.00

\$110.00

\$ 90.00

\$175.00

\$ 46.00

\$ 46.00

\$ 64.00

\$ 1.00/loaf



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SALADS

House Salad

Mixed greens, cucumbers, tomatoes, Garbanzo beans.

Small

Feeds 20

Large

Feeds 40

\$ 40.00

\$ 80.00

Greek Salad

Mixed greens, beets, pepperoncinis, Feta cheese, Kalamata olives and red onions. Served with our house Greek dressing.

\$ 40.00

\$ 80.00

Pasta Salad

Tri-colored pasta tossed with cucumbers, tomatoes, red onion, black olives, turkey, ham, and bell peppers. Tossed with Ranch and Italian vinaigrette.

\$ 55.00

\$110.00

Caesar Salad

Romaine hearts, croutons and Parmesan cheese served with our house Caesar dressing.

\$ 55.00

\$110.00

Antipasto Salad

Genoa salami, ham, Provolone cheese, black olives, red onions, pepperoncinis, tomatoes, cucumbers and Garbanzo beans. Served with our house Italian vinaigrette.

\$ 65.00

\$130.00

Bayside Salad

Mixed greens, sun dried cherries, Bleu cheese, walnuts and apples. Served with our house raspberry vinaigrette.

\$ 65.00

\$130.00

Dressings:

Italian Vinaigrette

Caesar

Raspberry Vinaigrette

Garlic Parmesan

Ranch

Bleu Cheese

Balsamic Vinaigrette

Greek Dressing

SIDE DISHES

Homemade Garlic Mashed Potatoes

Half Tray

Feeds 20

Full Tray

Feeds 40

\$ 50.00

\$100.00

Mixed Vegetable Medley

\$ 40.00

\$ 80.00

Coconut Ginger Rice

\$ 60.00

\$120.00

Spanish Rice

\$ 60.00

\$120.00

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SANDWICHES / WRAPS

Half Tray

Feeds 20

Full Tray

Feeds 40

Ham/Turkey Wraps

Ham or turkey with your choice of cheese wrapped in a spinach or tomato lawash.

\$ 42.00

\$ 84.00

Italian Club

Ham, salami, Provolone cheese, lettuce, tomatoes, onions and pepperoncini with Italian dressing.

\$ 48.00

\$ 96.00

Chicken Caesar Wrap

Grilled chicken, romaine lettuce and Parmesan cheese wrapped in a rolled spinach lawash.

\$ 54.00

\$107.00

Buffalo Chicken Wrap

Char-broiled chicken strips tossed with buffalo ranch dressing, Cheddar cheese, lettuce and tomatoes served in a rolled tomato lawash.

\$ 54.00

\$107.00

Farmer's Vegetarian Wrap

Boursin cheese, roasted red peppers, tomatoes, cucumbers, red onions and Romaine lettuce. Served in a rolled tomato lawash.

\$ 42.00

\$ 84.00



PORK

Half Tray

6 Slabs

Full Tray

12 Slabs

St. Louis Style Barbeque Ribs

Deeply seasoned with our rib rub and Bayside's own barbeque sauce.


\$ 80.00

\$160.00



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SOUTH OF THE BORDER

Half Tray
Feeds 20

Full Tray
Feeds 40

Steak Quesadilla

Marinated steak served on tortillas with tomatoes, onions, mixed bell peppers, blended Cheddar cheese, sour cream and salsa.

\$ 54.00

\$107.00

Chicken Quesadilla

Juicy grilled chicken served on tortillas with tomatoes, onions, mixed bell peppers, blended Cheddar cheese, sour cream and salsa.

\$ 48.00

\$ 96.00

Fajitas

Your choice of marinated steak or juicy chicken on a skillet that sizzles like the Southwest sun! Served with guacamole, sour cream, Pico de Gallo, caramelized onions, green peppers and Pepper Jack and Cheddar cheeses.

Chicken

\$ 78.00

\$156.00

Steak

\$ 84.00


\$168.00

Nachos

Crispy corn tortilla chips covered with spicy ground beef, black beans, Queso Cheese Sauce, sour cream, lettuce, tomatoes and jalapenos.

\$ 40.00

\$ 80.00



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CHICKEN

Half Tray
Feeds 20

Full Tray
Feeds 40

Chicken Siciliano

Boneless chicken breast lightly breaded with Italian bread crumbs and a side of Amoghio.

\$110.00

\$200.00

Chicken Parmigiana

Boneless chicken breast lightly breaded with Marinara sauce, finished with baked Mozzarella and Parmesan cheese.

\$110.00

\$200.00

Chicken Picatta

Boneless chicken breast sautéed with capers, mushrooms and artichoke hearts. Served in a lemon wine garlic sauce.

\$110.00

\$200.00

Chicken Marsala

Boneless chicken breast sautéed with onions and mushrooms in a Marsala wine sauce.

\$110.00

\$200.00

Chicken Bayside

Lightly breaded boneless chicken breast sautéed with garlic, fresh lemon, Chablis wine and parsley.

\$110.00

\$200.00

Tropical Coconut Chicken

Coconut breaded boneless chicken breast topped with mango salsa and mango honey sauce.

\$110.00

\$200.00

Barbecue Chicken

Grilled Boneless Chicken Breast Smothered in Bayside's own barbecue sauce.

\$100.00

\$190.00

Roasted Chicken

Roasted chicken broiled to perfection.

\$ 95.00

\$190.00

Broasted Chicken

Marinated and lightly dusted in Bayside's seasoned flour and cooked to perfection.

\$ 95.00

\$190.00

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PASTA

Half Tray

Feeds 20

Full Tray

Feeds 40

Pasta Choices

Spaghetti Fettuccini Mostaccioli Linguine

\$ 40.00

\$ 60.00

Pasta Sauces:

Marinara Tomato Palomino Alfredo
Meat

Add homemade meatballs (2 per person) or sausage

\$ 60.00

\$120.00

Chicken Ziti Lasagna

Blended Italian cheeses, layers of chicken and mushrooms, finished with Palomino sauce.

\$150.00

\$300.00

Bayside's Famous Lasagna

Made with Ricotta, Mozzarella and Parmesan cheeses, ground beef and ground pork in tomato sauce.

\$135.00

\$270.00

Homemade Cheese Ravioli

Homemade ravioli stuffed with five different cheeses, Italian seasonings and your choice of sauce.

\$125.00

\$250.00

Homemade Meat Ravioli

Homemade ravioli stuffed with Italian herbs, ground beef and Italian sausage and your choice of sauce.

\$130.00

\$260.00

Chicken Fettucini Alfredo

Homemade Fettucini Alfredo made with Mascarpone cheese, Parmesan cheese and cream. Served with grilled chicken breast.

\$100.00

\$200.00

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BAYSIDE GOURMET PIZZAS

12 Inch
(8 Slices)

16 Inch
(12 Slices)

Papa's Chicken Garlic

Grilled chicken, chopped garlic, Portabella mushrooms, green onions and artichoke hearts. Baked with a blend of Asiago cheese on a base of Alfredo sauce.

\$ 9.95

\$ 13.95

Bayside Maui Zau

Tender ham, crisp bacon, banana peppers, golden pineapples and zesty red sauce.

\$ 9.95

\$ 13.95

Southwest Smokehouse

Grilled chicken breast, hickory bacon, caramelized onions, Bayside barbecue sauce and blended Cheddar cheese.

\$ 9.95

\$ 13.95

Ma's Margarita

Drizzled with Extra Virgin Olive Oil, chopped garlic, sliced Roma tomatoes, fresh basil and sprinkled with Asiago cheese.

\$ 9.95

\$ 13.95

Pizza Italiana

Grilled chicken, fresh Roma tomatoes, fresh Portabella mushrooms, green peppers and Mozzarella cheese.

\$ 9.95

\$ 13.95

Each Additional Topping: Add \$2.00

Anchovies
Broccoli
Sausage
Pepperoni
Jalapenos
Mushrooms

Artichoke Hearts
Green Peppers
Grilled Chicken
Hickory Bacon
Italian Sausage
Bayside BBQ Sauce

Banana Peppers
Asiago Cheese
Green Olives
Ground Beef
Feta Cheese
Black Olives

Bacon
Tomato
Onions
Spinach
Pineapple
Ham

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DESSERTS

Homemade Assorted Cookie Tray

Half Tray
Feeds 20

\$ 40.00

Full Tray
Feeds 40

\$ 80.00

Homemade Cannoli

\$ 65.00

\$130.00

Assorted Cookie & Brownie Tray

\$ 50.00

\$100.00

Assorted Cupcakes

\$ 60.00

\$120.00

Tiramisu (House Specialty)

\$ 60.00

\$120.00

CHILDREN'S MENU

(12 and under)

Per
Child

Mostaccioli with Meatballs

Fresh Penne noodles sautéed with oil and garlic and tossed together with a large meatball. Topped with Marinara sauce.

\$ 4.95

Chicken Tenders

Served with french fries and Ranch dressing

\$ 4.95

Angelica's Fettuccini Alfredo

Fettuccini noodles sautéed with oil and garlic and then tossed together in our homemade Alfredo sauce with a sprinkle of Parmesan on top.

\$ 3.95

Junior Pizza

Served with cheese and/or pepperoni

\$ 3.95

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ALCOHOLIC DRINK OPTIONS



Bayside offers three options regarding alcoholic beverage purchases for a banquet event. A party can request to put the drinks all on one tab and pay for it all at once, or the host can request that each guest pay for their own drinks (cash bar), or the host can purchase drink tickets. Drink tickets can be purchased for \$6.00/ticket and can be used for any alcoholic beverage below the normal cost of \$10.00. The use of drink tickets is a very popular choice for corporate functions.

Listed below are our beverage selections:

Beverages	<u>Per Person</u>	<u>Pitcher</u>
		
Soda, tea, juice (free refills)	\$ 2.00 (free refills)	\$ 5.95 (no refills)
Coffee	\$ 2.00 (free refills)	\$10.00 (per gallon)
Domestic Beer	\$ 3.00 (per bottle)	\$10.00
Imported Beer	\$ 4.00 (per bottle)	\$14.00
		
House Champagne (per bottle)		\$30.00
House Red or White Wine (per glass)		\$ 5.75
House Red or White Wine (per bottle)		\$25.00



CONTINENTAL BREAKFAST



Bayside Continental

Chilled orange, grapefruit, and cranberry juices
Bakery fresh bagels, muffins, and pastries
With sweet cream butter, fruit preserves, and cream cheese
Freshly brewed coffee, hot chocolate, and assorted herbal teas

\$6.95 per guest

Bayside Continental Deluxe

Chilled orange, grapefruit, and cranberry juices
Bakery fresh bagels, muffins, pastries, and croissants
With sweet cream butter, fruit preserves, and cream cheese
Freshly cut seasonal fruit
Hard boiled eggs
Assorted fruit yogurt
Grain lover's cereal bars
Sweet cinnamon rolls
Freshly brewed coffee, hot chocolate, and assorted herbal teas

\$9.95 per guest

Enhancements/Accompaniments

Omelette Station

Three egg omelettes
Choices of Cheddar cheese, Mozzarella
cheese, Feta cheese, bacon, ham, sausage,
diced onion, diced green pepper, diced tomato,
spinach, black olives, jalapeno peppers,

\$6.95 per guest

Mimosas	\$5.00 (per glass)	\$40.00 (by the gallon)
Sangria	\$5.00 (per glass)	\$40.00 (by the gallon)
Bloody Mary	\$5.00 (per glass)	\$40.00 (by the gallon)

Banquet Information & Lease Agreement

THIS AGREEMENT, entered into by and between Bayside Grille hereinafter referred to as the Lessor and the individual or organization named on the face of this contract, hereinafter referred to as the Lessee.

The Lessor for and in consideration of the rent and covenants hereinafter contained does by these presents demise and allow the Lessee the following described premises at 142 East Walled Lake Drive, Walled Lake, Oakland County, Michigan 48390 to wit: for the day, date and hours specified on the face of the Bayside Banquet Contract.

The Lessee hereby covenants with the Lessor as Follows:

1. The premises shall be occupied for the purpose that is stated on the contract. In compliance with health department regulations, Bayside Grille shall supply all foods with special occasion cakes being the only exception.
2. Not to assign or transfer the Lease or sublet the premises without written consent of the Lessor.
3. Not to make or suffer any unlawful, improper or offensive use of the premises, nor any use thereof other than as herein specified.
4. The Lessee accepts the premises in their present condition and agrees to take the same in the condition at the time of the Agreement.
5. The Lessor shall not be liable to the Lessee for any damages or loss resulting from any Act of God, such as floods, storms, wind damage, which prevents the Lessor from meeting the terms of the contract.
6. The Lessee shall not be liable to the Lessee for any damages or loss resulting from the overflow or backing up of any sewer, water or gas connection in said premises nor for any damages caused by the backflow of any sewer or water drain.
7. To preserve the equipment, furniture and effects upon the premises in as good condition as they are now in and not to remove any part thereof from the premises. Any damage occurring to the property of Bayside Grille by the Lessee, his/her guests, or contractors will be applied to the Lessee's billing. Bayside Grille is not responsible for any item left on the premises, which is stolen or damaged.
8. To comply with all the statues and with all police, sanitary, building and fire rules, regulations and instructions, and all municipal ordinances relating to or affecting the use of said premises, and all rules and regulations of the Michigan State Liquor Control Commission.
9. To hold the Lessor harmless from any loss, expense, damage or cost by reason of any claim, demand, action or suit arising out of, or in connection with the use of said premises by the Lessee, or in connection with any damage that is caused by acts of omission of invitees, guests, or trespassers whether on Lessor property or elsewhere.
10. The Lessee must deposit with the Lessor the sum of \$150.00. Rooms are reserved upon receipt of deposit only. Room assignments are determined by size of the group. This "deposit" will not be deducted from the total cost of your bill on the day of the event due to the fact that this amount equals the non-refundable room rental fee.
11. Should cancellation of given function be deemed necessary, the Lessee must contact Bayside Grille promptly to arrange proper withdrawal from the agreement. Cancellation must be presented in writing. Cancellation in writing must be received two weeks (14 days) prior to scheduled event to receive 100% of the deposit back. The deposit is non-refundable should you cancel with less than two weeks (14 days) prior to the date of the event.
12. The attendance guarantee is due TEN days prior to function date and is payable for that amount of guaranteed guests. Bayside Grille will verify the number of persons attending each function.
13. Payment of the remaining balance shall be due on or before 5 days prior to the date of the event. In case of attendance above guarantee, the additional balance is due the day of the event. Final balances must be transacted in the form of cash, certified check, cashier's check or credit card made payable to Bayside Grille. Failure to pay any amounts due pursuant to this Lease shall constitute cancellation of the Lease by the Lessee as of the date of said amount.
14. In case of any overtime for any function beyond the contracted time a charge of \$100.00 per hour will be assessed on the invoice.
15. Entertainers may only use the specified "band" entrance to move equipment in or out of Bayside Grille. Bayside Grille does not have additional staff available to help with moving of equipment in or out of the building.
16. To employ bartenders furnished by the Lessor.
17. The Lessor reserves the right to inspect and control all functions.
18. If additional clean up is required, an extra charge of \$100.00 to \$150.00 may have to be added to the invoice.
19. All candles used for decoration or centerpieces must be glass encased as per the fire department.
20. Decorations, flowers, and centerpieces may be brought in and displayed provided they do not leave any lasting marks or remove any paint. All of the above mentioned items must be removed at the conclusion of your event and Bayside will not be responsible for any and all items left behind.
21. No confetti, bubble machines, or any other decoration that adheres to the building's contents and requires additional cleaning.

We, the undersigned have read and fully understand and agree to the terms and conditions of this agreement.

Guest

Date

Bayside Representative

Date