



10911 Concord Park Drive Knoxville, TN 37922

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Thank you for considering Lakeside Tavern for your banquet celebration; we look forward to serving you and your guests! The Sunset room offers a beautiful view overlooking Lake Loudon and the historic community of Concord.

Deposits/Cancellations/Fees

- A food and beverage minimum of \$1000.00 is to be met to reserve this room on a weekend night (Friday, Saturday) and a \$400.00 food and beverage minimum Sunday through Thursday evenings; this does not include gratuity and tax. This minimum must be configured before any reservation is made. Excludes Holidays and Holiday Season (December 1st- December 31st) where the minimum is \$1000.00 on each night.
- The Lakeside Tavern banquet room is reserved on a first come first serve basis; though a 48-hour Hold may be placed on the room. This Hold does not constitute a reservation and will be dropped if no contact is made between the booking party and Lakeside Tavern after the forty-eight (48) hours has expired. A valid credit card number is required when booking the room. There is no charge to hold the room, but a **\$250.00** charge will be applied to this card if your event is cancelled within 2 weeks for a weekday booking or 2 months for a weekend booking. The room is booked Monday through Saturday between **11am-3:30pm** or **4pm-close**. The Banquet Room is available on Sundays **after 4:30pm**. Before any booking can be confirmed, the contract attached outlining your understanding and acceptance of all information covered within these guidelines must be completed and returned to Lakeside Tavern. When the contract is received, confirmation will be sent back to the booking party securing the room; please keep this confirmation for your records.
- The Sunset Room holds up to **55** guests and is complimentary to groups of **41** or more. A **\$100.00** room fee will be applied to all parties that reserve the room for less than **40**, have less than **40** attend the event, or if it is an event that entrees are not ordered. This **\$100.00** room fee must be paid with one form of payment and cannot be split between several guest checks

Menu Arrangements

- A party with 20 guests or less can choose to order off of our regular dining menu. Parties of 21 or more will be asked to choose one of the options from our tiered banquet menu.
- A party with 21 or more guests will require payment on one check only.
- Appetizers can be ordered ala carte or at a platter price of **\$59.99** (as a general estimate one platter is recommended for every 15- 20 guests); platters consist of one appetizer, not an assortment.

Guarantees

- The Menu must be set no later than **2 weeks** in advance and a final guest count is required **72 hours** (3 business days) before your scheduled event date; Lakeside Tavern wants to provide you and your guests with the best possible service. Should the actual number of guests who attend the event be less than the final guarantee, a charge of \$20 will be added for each guest not in attendance.

Payments

- Payment is based on your bill the day of your event and any discrepancies between your confirmed and actual guest count. Payment is due at the conclusion of your event in the form of **cash, credit card or company check. Personal checks will not be accepted.** Tax-exempt institutions must have a Tennessee State Sales Tax Exempt form on file with Lakeside Tavern **before** the scheduled event. If tax-exempt, credit cards and checks must be in the organization's name.

Additional Charges

Service charges and tax:

- Bar with selection of beer and wine in room with bartender (optional) **\$75**
- Service Charge - **20%** gratuity on all food and beverage
- TN State Tax - **9.25%** added to all food and beverage
- Table Cloths (optional) - **\$4.00** per Cloth (typically one linen per 2 tables) with choice of white or black (Please note that this will not affect napkins, which will remain complimentary)
- Self Service Beverage Station (Tea, Water and Coffee) set-up in room- **\$75**

Dessert Fee (for those who choose to provide their own dessert):

- **\$1.00** per person

Juice or Coca-Cola products

- **\$2.89** each

Additional Information

The host is responsible for any damages to the facility. Furthermore, we at Lakeside Tavern will strive to meet special requests from our patrons but do reserve the right to refuse any request not outlined in these guidelines.

Dinner Event Menu Options

Tier 1

Chicken St. Bart's*
Blackened Tilapia
Lakeside Chicken Pasta
Jamaican Jerk Chicken

Tier 2

Rosemary Pork Tenderloin
Wood-Grilled Salmon
Traditional Baby Back Ribs
Hickory-Grilled Sirloin

Tier 3

Prime Rib
6oz Filet Mignon
Ribeye Steak
Crab Cakes

*Chicken St. Bart's is served over angel hair pasta with one additional side.

Tiered Menu Choices

All prices are per person and include house salads, choice of 2 side items from below as well as coffee, tea and bread.

Option 1: Choose any 3 entrées from Tier 1..... \$19.99

Option 2: Choose any 3 entrées from Tier 1 or Tier 2..... \$23.99

Option 3: Choose any 3 entrées from Tier 1, Tier 2, or Tier 3..... \$27.99

Substitute 9oz Filet..... \$32.99

Sides

Steamed Broccoli
Shiitake Mushroom Rice Pilaf
White Cheddar Mashed Potatoes
Pecan Brittle Sweet Potato Casserole
Fresh Vegetable Medley
Baked Potato (w/ Butter & Sour Cream onsite)

Desserts (\$4.99 per person)

Strawberry Cake
Chocolate Mousse Cake
Key lime Pie

Chocolate Fountain (\$129.99 flat-rate)

Appetizer Platters are available for \$59.99 each and serve about 15-20 guests.

Buffet Menu Options

Tier 1

Jamaican Jerk Chicken
Cilantro Lime Chicken
Blackened Tilapia
Lakeside Chicken Pasta

Tier 2

Chicken St. Bart's
Rosemary Pork Tenderloin
Hickory-Grilled Sirloin

Tier 3

Crab Cakes
Filet Mignon
Grilled Salmon
Prime Rib*

**Requires a carver (\$50 per 2 hours) Quantities will be based on an estimated 4oz. portion of each item per guest.*

Tiered Menu Choices

All prices are per person and include house salads, choice of 2 side items from below as well as coffee, tea and bread.

Option 1: Choose any three entrées from Tier 1..... \$19.99

Option 2: Choose any three entrées from Tier 1 or Tier 2..... \$23.99

Option 3: Choose any three entrées from Tier 1, Tier 2, or Tier 3..... \$28.99

Sides

Steamed Broccoli
Shiitake Mushroom Rice Pilaf
White Cheddar Mashed Potatoes
Pecan Brittle Sweet Potato Casserole
Fresh Vegetable Medley

Desserts (\$4.99 per person)

Strawberry Cake
Chocolate Mousse Cake
Key lime Pie

Chocolate Fountain (\$129.99 flat-rate)

Appetizer Platters are available for \$59.99 each and serve about 15-20 guests.

Dinner Menu Item Descriptions

Chicken St. Bart's - Chicken breast lightly floured and pan seared; topped with a lemon caper butter sauce.

Hickory Grilled Sirloin – Premium, center-cut sirloin aged to perfection and grilled just the way you like it.

Lakeside Chicken Pasta - Marinated roasted chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets sautéed with penne pasta in a light white wine cream sauce.

Jamaican Jerk Chicken – Grilled, double breast of chicken marinated in a flavorful Jerk sauce; served with a grilled pineapple ring.

Blackened Tilapia – Tilapia pan-seared and blackened.

Rosemary Pork Tenderloin - Pork tenderloin marinated in olive oil, garlic and rosemary thin sliced topped with Swiss cheese sauce for plated meals or apricot glaze for buffet.

Wood-Grilled Salmon - Grilled Atlantic salmon topped with mustard dill sauce.

Traditional Baby Back Rib Platter- Slowly smoked, then grilled to perfection over Hickory-wood coals, then basted with barbeque sauce.

Filet Mignon - Grilled center-cut filet tender and juicy; the way it should be.

Ribeye Steak – A flavorful cut; richly marbled and grilled over hardwood coals.

Crab Cakes – Jumbo lump Blue crab cakes pan-seared to golden brown and crowned with a sweet and spicy remoulade sauce.

Appetizer Descriptions

Buffalo Cauliflower – Fresh cauliflower florets fried then tossed in our homemade buffalo sauce; accompanied by bleu cheese dressing and sliced cucumbers.

Southwest Egg Rolls – Seasoned grilled chicken breast, sweet corn, black beans, red pepper, onions, cheddar and Monterey Jack cheeses inside a crispy wonton wrapper; served with a cool avocado-ranch dipping sauce.

Parmesan Fried Asparagus – Fresh asparagus spears lightly coated in seasoned batter then fried golden to a crispy, golden brown; served with a zesty wasabi-ranch dipping sauce.

Smoked Salmon – Fresh house-cured salmon filet served with toast-points, capers and homemade remoulade sauce.

Edamame – Fresh picked soy bean pods steamed and lightly seasoned with sea salt; served with a side of soy ginger sauce.

Spinach Artichoke Dip – Fresh spinach and creamy artichoke dip served with homemade salsa, sour cream, and fresh corn tortilla chips.

Tavern Spicy Shrimp – Tender shrimp lightly battered then fried to golden brown; served with sweet and spicy Asian sauce.

Ahi Tuna Wonton Stack – Pepper-encrusted, Sashimi-grade Ahi tuna lightly seared and sliced thin on crispy wontons with cucumbers; served with soy ginger sauce and wasabi.

Shanghai Ribs – Tender and juicy pork ribs tossed in our sweet and spicy shanghai sauce and finished with sesame seeds.

Tavern Onion Rings – Thick-cut, hand breaded and fried to a crisp, golden brown; served with jalapeno ranch dressing.

Wine List

(Pricing and Availability Subject To Change – Dining Room Specials Not Available)

White

Beringer White Zinfandel, California 5.95 21.00
Sequin Moscato, California 7.00 25.00
Ecco Domani Pinot Grigio, Italy 7.50 26.00
Voga Pinot Grigio, Italy 8.00 28.00
BEX Riesling, Germany 7.50 26.00
Chateau St Michelle Riesling, Washington State 8.00 28.00
Villa Maria Sauvignon Blanc, New Zealand 9.00 32.00
House Chardonnay, California 5.95 (Glass only)
Clos Du Bois Chardonnay, California 8.00 28.00
William Hill Estate Chardonnay, Central Coast 8.50 30.00
Kendall Jackson Chardonnay, California 9.75 35.00
Sonoma Cutrer Chardonnay, Russian River Valley 12.50 44.00

Red

Smoking Loon Pinot Noir, California 7.50 26.00
The Seeker Pinot Noir, France 9.00 32.00
Belle Glos Meiomi Pinot Noir, California 12.00 42.00
Cigar Box Malbec, Argentina 9.00 32.00
Bogle Petite Syrah, California 8.50 30.00
House Merlot, California 5.95 (Glass only)
Santa Ema Merlot, Chile 10.00 36.00
Morse Code Shiraz, Australia 9.00 32.00
Apothic Red Blend, California 9.00 32.00
House Cabernet, California 5.95 (Glass Only)
Grayson Cabernet, California 8.00 32.00
Louis Martini Cabernet, Sonoma 9.50 33.00
Sharecropper's Cabernet, Washington State 12.00 42.00
Rosenblum Zinfandel, California 9.00 32.00

Sparkling

Mionetto Prosecco, Italy bottle 40.00
Freixenet Carta Nevada, Spain glass 7.00
Freixenet Blanc De Blanc, Spain bottle 30.00
Pierre Jouet Champagne, France bottle 90.00

Proprietor's Personal Selections Menu Available Upon Request

Beer List

(Pricing and Availability Subject To Change – Dining Room Specials Not Available)

Domestic Bottles

\$3.25

Budweiser

Bud Light

Coors Light

Highland Oatmeal Porter

Lagunitas IPA

Lazy Magnolia Southern Pecan

Michelob Ultra

Miller Lite

Red Bridge (Gluten Free)

Sam Adams Boston Lager

Sam Adams Cherry Wheat

Sweetwater Blue

Yuengling Lager

Import Bottles

\$4.50

Amstel Light

Corona

Corona Light

Guinness

Heineken

Hoegaarden

New Castle

Smithwick's Irish Ale

Stella

Required Dinner Menu Information (BEO Page I)

Booking Party Contact Information

Contact Name _____ Date of banquet _____
 Company or Banquet Name _____ Time of banquet _____
 Contact Phone # _____ E-mail _____
 Approximate number of guests _____ (# of guests must be confirmed 72 hours prior to date of banquet)

Food Selection

Appetizers: YES or NO (Please CIRCLE) Size: Platter or Regular (Please CIRCLE)
If Yes, please CIRCLE size and list each appetizer. _____
Please specify the time you would like the appetizers served: _____

Menu Selection: Tier Option or Off Menu (Please CIRCLE)

If Tier Option, please select Tier: I 2 3 Plated or Buffet (Please CIRCLE)
If Buffet, please specify the time you would like the food to be served: _____

Tier Entrée Choices:

Tier Side dishes:

Tier Salad Dressing (Please CIRCLE 3 Choices): Buttermilk Ranch, Jalapeno Ranch, Wasabi Ranch, Avocado Ranch, Bleu Cheese, 1000 Island, Honey Mustard, Balsamic Vinaigrette, Honey Vinaigrette, Raspberry Vinaigrette, Classic Vinaigrette, Cilantro Vinaigrette

Tier Desserts: YES or NO (Please CIRCLE)

If Yes, please select 2 from Menu Options Page. _____

Chocolate Fountain: YES or NO (Please CIRCLE)

If Yes, please CIRCLE 3 of the following: Pineapple - Cherries - Marshmallows - Strawberries

If bringing your own dessert, please initial understanding that there is a \$1.00 Cake Fee per person _____

Alcohol Selection

Alcohol: Main Check or Separate Tabs or None (Please CIRCLE)

If Main Check OR Separate Tabs, please specify: Open Bar or Wine/ Beer Only (Please CIRCLE)

Wine and Beer Bar in Room? YES or NO (Please CIRCLE)

If you would like a Bar setup in the room, please list your wine and beer selections and initial understanding that there is a \$75 Bar Service Charge _____

Choices of beer: _____

Wine Choices: _____

Required Dinner Menu Information (BEO Page 2)

Optional Services

Tablecloths (\$4.00 per cloth): WHITE or BLACK or NONE (Please CIRCLE)

Table Set-up (Availability Varies by Party): YES or NO (Please CIRCLE)

If Yes, please specify (example: One long table, U-Shape table, Classroom-Style, etc...): _____

Extra Tables (Availability Varies by Party): YES or NO (Please CIRCLE)

If Yes, please specify (example: Décor table, Sign-in table, etc...): _____

Projection Screen (Complimentary): YES or NO Projector: YES or NO (Please CIRCLE)

If Yes, please initial understanding that there is a \$75 A/V Service Charge for the Projector. _____

Billing Information

Billing Location: Charge Card on File or Invoice or Pay-in-House (Please CIRCLE)

Will this be all on one check? YES or NO (Please CIRCLE)

Please note that separate checks are not available for parties larger than 20.

Will your party be Tax Exempt? YES or NO (Please CIRCLE)

If Yes, please provide a copy of your Tax Exemption Form with this Order Form.

Please initial here understanding that there is a \$20 per person charge added for absent guests the day of banquet. _____

Please initial here understanding that there is a \$100.00 room charge for 40 people and under. _____

***The banquet room is available for decorating no earlier than 1 hour prior to time of banquet. Please do not use any form of confetti or tape on the windows.*

Sign: _____

Date: _____



DINNER REQUIRED CONTRACT INFORMATION

Company or Banquet Name: _____

Date of Banquet: _____ Time of Banquet: _____

Approximate # of guests: _____

Contact Name: _____

Contact Phone #: _____ E-mail: _____

_____ Please initial, understanding the following guidelines:

- Understanding that the number of guests must be confirmed 72 hours prior to date of Banquet.
- Understanding that a \$20 per person charge is added for each absent guest the day of banquet.
- Understanding that the Required Dinner Menu Information will be returned at least two (2) weeks prior to your event.

Sign _____

Date _____

Credit Card #: _____ Exp. date: _____

Please return this sheet complete with all requested information, signed and dated confirming not only your receipt of these guidelines, but your understanding and acceptance of all information included within.