



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

- The Lakeside Tavern Sunset Room is reserved on a first come first serve basis. A **forty-eight (48) hold** may be placed on the Room for a date of interest, giving time to review information. 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 **4:30pm-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.**
- **A Food and Beverage Minimum of \$1,200.00 is to be met to reserve this Room on a weekend night (Friday, Saturday) and a \$500.00 Food and Beverage Minimum Sunday through Thursday evenings; this does not include Tax or Service Charges. This Minimum must be understood before any reservation is made. Excludes Holidays and Holiday Season (December 1st- December 31st), where the minimum is \$1,200.00 on each night. Saturday Luncheons are required to meet a Food and Beverage Minimum of \$500.00; this does not include Tax or Service Charges. Failure to reach any Minimum will result in an Un-Met Minimum Charge totaling the remaining difference.**

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. Dinner menus are used every evening and all day on Saturday. Those wishing to book a Saturday Luncheon will use this Banquet Information Packet as reference.
- A party with 21 or more guests will require payment on one check only.
- Appetizers can be ordered à la 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:

- 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, black cloth)
- Self-Service Beverage Station (Tea, Water and Coffee with assorted sweeteners and lemons; Optional; *Lakeside Tavern recommends this Station for parties that specifically wish to not be disturbed*) set-up in Room - **\$75**
- Bar with selection of beer and wine in Room with bartender (Optional) **\$75**

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

- **\$1.00** per person (*Self-served*)
- **\$2.00** per person (*House-served*)

Juice or Coca-Cola products

- **\$3.19** each (*Sodas are served with complimentary refills*)

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.

LAKESIDE TAVERN'S RECOMMENDED MENUS

These hand-picked and perfected menus have been paired for your convenience. Certain substitutions may be available upon request. Appetizer Platters may be added and each menu includes coffee, iced tea, water, and bread.

<p>THE PLEASURE CRUISE</p>	<p>Entrées: Chicken Saint Bart's, Cilantro-Lime Grilled Chicken, Blackened Tilapia Sides: Steamed Broccoli, Shiitake Mushroom Rice Pilaf Dressings: 1000 Island, Buttermilk Ranch, Honey Vinaigrette <i>(Plated or Buffet)</i> -A small, yet varied menu with a grilled chicken option, a lightly-breaded and seared chicken option, and a seared fish option. The side dishes were specifically chosen to bring out the best of each of the entrées: flavorful and well-rounded. As the Chicken Saint Bart's is a lemon piccata style dish, Angel Hair Pasta will replace the Shiitake Mushroom Rice Pilaf (offering an "out "for those who do not care for rice) and pairs nicely with the steamed broccoli.</p>
<p>THE LAKE TOUR</p>	<p>Entrées: Jamaican Jerk Chicken, Lakeside Chicken Pasta, Blackened Tilapia Sides: Pecan Brittle Sweet Potato Casserole, Steamed Vegetable Medley Dressings: Honey Mustard, Bleu Cheese, Balsamic Vinaigrette Desserts: Two-Layer Key Lime Pie, Strawberry Cake <i>(Plated or Buffet)</i> - A slight variation of the previous listing with the addition of a Dessert option. The Blackened Tilapia and the Jamaican Jerk Chicken have sometimes been described as "Spicy," so the Lakeside Chicken Pasta will give your guests a filling, lightly-seasoned alternative. Once again, as the Chicken Pasta is a standalone dish, the Pecan Brittle Sweet Potato Casserole and the Steamed Green Beans will be on the sides of the Blackened Tilapia and the Jerk Chicken only.</p>
<p>THE CAPTAIN'S TABLE</p>	<p>Entrées: Rosemary Pork Tenderloin with Swiss Cheese Sauce, Wood-Grilled Salmon, 7oz. Hickory-Grilled Sirloin Sides: White Cheddar Mashed Potatoes, Steamed Green Beans Dressings: Buttermilk Ranch, Bleu Cheese, Honey Vinaigrette <i>(Plated or Buffet)</i> - Opening up the options to Tier 2 provides your guests with even more desirable entrées, including our famed Wood-Grilled Salmon (practically the most ordered item on our entire menu). Rosemary Pork Tenderloin and Grilled Sirloin allow those that do not prefer fish classic items that will not disappoint.</p>
<p>WOOD-CHIPS AND SMOKE</p>	<p>Entrées: Lakeside Chicken Pasta, Traditional Baby Back Ribs, 7oz. Hickory-Grilled Sirloin Sides: White Cheddar Mashed Potatoes, Steamed Broccoli Dressings: 1000 Island, Honey Mustard, Raspberry Vinaigrette Desserts: Strawberry Cake, Chocolate Mousse Cheesecake <i>(Plated Only)</i> - A showcase of Southern Comfort, House-cured baby back ribs offer a less formal entrée without sacrificing satisfaction. This selection emphasizes the "Steakhouse" atmosphere and doesn't fail to deliver quality, while Dessert to finish ensures everyone leaves happy and full.</p>
<p>THE ADMIRAL'S TABLE</p>	<p>Entrées: 6oz. Filet Mignon, Jumbo-Lump Crab Cakes, Chicken St. Bart's Sides: Shiitake Mushroom Rice Pilaf, Steamed Vegetable Medley Dressings: Buttermilk Ranch, Bleu Cheese, Honey Vinaigrette <i>(Plated or Buffet)</i> - Though tender and juicy cuts of premium filet mignon will be the star of the menu, guests will also have the option of two of our blue meat Crab Cakes with our sweet and spicy red remoulade or our Chicken St. Bart's which brings the list full circle and takes the traditional "Chicken, Fish, or Beef" menu to the next level.</p>
<p>LAKESIDE'S FINEST</p>	<p>Entrées: 9oz. Filet Mignon, Wood-Grilled Salmon, Cilantro-Lime Grilled Chicken Sides: Baked Potato with butter and sour cream on the side, Steamed Asparagus Dressings: Avocado Ranch, Honey Mustard, Classic Vinaigrette Desserts: Two-Layer Key Lime Pie, Chocolate Mousse Cheesecake <i>(Plated or Buffet)</i> - These choices take the classic selection of grilled favorites and pushes it over the top. Salads and bread to start, House All-Stars for the main course, and rich slices of pie or cheesecake to finish a truly decadent evening.</p>

DINNER EVENT MENU OPTIONS

These options are listed for those that may wish to build a Plated-Style Event from scratch.

TIER 1

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

TIER 2

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

TIER 3

6oz. Filet Mignon
Ribeye Steak
Crab Cakes
Substitute 9oz. Filet Mignon.....\$32.99

TIERED MENU CHOICES

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

Option 1: Choose any 3 entrées from Tier 1..... \$20.99

Option 2: Choose any 3 entrées from Tier 1 or Tier 2..... \$24.99

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

SIDES

Steamed Broccoli
Steamed Green Beans
Shiitake Mushroom Rice Pilaf
White Cheddar Mashed Potatoes
Pecan Brittle Sweet Potato Casserole
Fresh Vegetable Medley
Steamed Asparagus (+1.99 per person)
Baked Potato with Butter & Sour Cream on the side

DESSERTS (\$4.99 per order)

Two-Layer Key Lime Pie
Strawberry Cake
Chocolate Mousse Cheesecake

or

Chocolate Fountain (\$129.99 flat-rate)
(Includes choice of three dippers)

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

BUFFET MENU OPTIONS

These options are listed for those who may wish to build a Buffet-Style Event from scratch. Lakeside Tavern recommends limiting Buffets to parties with less than 48 guests. *Quantities will be based on an estimated 4oz. portion of each item per guest.*

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

TIERED MENU CHOICES

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

Option 1: Choose any three entrées from Tier 1..... \$20.99

Option 2: Choose any three entrées from Tier 1 or Tier 2..... \$24.99

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

SIDES

Steamed Broccoli
Steamed Green Beans
Shiitake Mushroom Rice Pilaf
White Cheddar Mashed Potatoes
Pecan Brittle Sweet Potato Casserole
Fresh Vegetable Medley
Steamed Asparagus *(+1.99 per person)*

DESSERTS (\$4.99 per order)

Two-Layer Key Lime Pie
Strawberry Cake
Chocolate Mousse Cheesecake

or

Chocolate Fountain (\$129.99 flat-rate)
(Includes choice of three dippers)

DINNER MENU ITEM DESCRIPTIONS

CHICKEN ST. BART'S - Chicken breast lightly floured and pan seared; topped with a lemon caper butter sauce. *(Replaces one Side Dish with Angel Hair Pasta.)*

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, sun-dried tomatoes and broccoli florets sautéed with penne pasta in a light white wine cream sauce. *(Stand-alone Entrée.)*

JAMAICAN JERK CHICKEN - Grilled, double breast of chicken marinated in a flavorful Jerk sauce; served with a grilled pineapple ring.

BLACKENED TILAPIA - Delivered fresh daily, our tilapia is pan-seared and blackened with Cajun spices.

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 crowned with our signature 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 - Tender, center-cut filet grilled your temperature preference.

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

Appetizer Platters are available for \$59.99 each and serve about 15-20 guests per platter. Each platter consist of one type of appetizer, not an assortment.

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 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 jalapeño 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 Meiomí 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

*Budweiser
Bud Light
Coors Light
Highland Oatmeal Porter
Lagunitas IPA
Michelob Ultra
Miller Lite
Red Bridge (Gluten Free)
Sam Adams Boston Lager
Sam Adams Cherry Wheat
Sweetwater Blue
Yuengling Lager*

Import Bottles

*Amstel Light
Corona
Corona Light
Guinness
Heineken
Hoegaarden
New Castle
Smithwick's Irish Ale
Stella*

REQUIRED DINNER MENU INFORMATION (BEO PAGE 1)

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 (Menu-Sized) (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 (à la carte) or Cocktail-Style (Appetizers only) (Please CIRCLE)
If Lakeside Recommended Menu, please name: _____ (Found on Page Three)

If Tier Option... (Found on Pages Four and Five)

Please select Tier: 1 2 3 Plated or Buffet (Please CIRCLE)
If Buffet, please specify the time you would like the food to be served: _____

Tier Entrée Choices (Please list Three [3]):

_____, _____, _____

Tier Side Dishes (Please list Two [2]):

_____, _____

*These two Side Dishes will
 accompany each Entrée Selection
 except for stand-alone dishes*

Tier Salad Dressing (Please CIRCLE 3 Choices): Buttermilk Ranch, Jalapeño 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 serving your own dessert, please initial understanding that there is a \$1.00 Cake Fee per person: _____

If having your own dessert served, please initial understanding that there is a \$2.00 Cake Fee per person: _____

BEVERAGE SELECTION

Allow Sodas? YES or NO (Please CIRCLE) Allow Juices? YES or NO (Please CIRCLE)

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

If Main Check, please specify: Open Bar or Wine/ Beer Only (No Liquor) (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 and drinks must be on the Main Check (no cash bar): _____

Choices of beer: _____ (Limit three [3])

Wine Choices: _____ (Limit three [3])

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...): _____

- Parties larger than 25 will be automatically set up with our Herringbone-Style.

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)

If Invoice, please provide a copy of your accountant's company business card with this Order Form.

Will the Food, Tax, and Service Charges 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 a Food and Beverage Minimum of \$500-\$1,200 (Not including Tax, Gratuity, or other Service Charges) must be met (dependent on date and time) Excludes Holidays and Holiday Season (December 1st- December 31st), where the minimum is \$1,000 Sunday-Thursday evenings and \$1,200 Friday-Saturday evenings: _____

The Banquet Room is available for decorating no earlier than 1 hour prior to time of banquet and availability may vary. Lakeside Tavern recommends simple centerpieces and/or candles and humbly asks that no form of confetti or glitter be used nor any tape or tacks be placed on the windows or walls.

Please initial if arriving early to decorate: _____

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.
Final Head Count Due Date: _____
- Understanding that a \$20 per person charge is added for each absent guest the day of Banquet.
- Understanding the Food and Beverage Minimum must be met before Service Charges and Taxes.
Minimum to be met: \$ _____
- Understanding that the Required Dinner Menu Information (BEO Pages 1 and 2) will be returned at least two (2) weeks prior to your Banquet. *Menu Information Due Date:* _____

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.