



Historic Pass-A-Grille
ST. PETE BEACH, FLA.

**Thank you for considering
HURRICANE SEAFOOD RESTAURANT
to host your upcoming catering event.
We look forward to offering you and your
guest exceptional service, culinary
delights and beautiful gulf front views.
Our Catering Team will assist you with
any needs you have for your occasion.**

Banquet Contact

Location: 809 Gulf Way St Pete Beach, FL 33706
Mailing: P.O. Box 46494 St. Pete Beach, Florida 33706
727-360-1133 Fax: 727—360-1133
jessicabanquet@tampabay.rr.com

General Information

Menu Selections: Although we list a wide variety of options in banquet menus within this guide, our culinary team is always up to the challenge of designing special menus to meet your specific needs.

Wine: The perfect wine selection can elevate any meal to a dining experience. Whether for a casual Hurricane lunch or a formal dinner, we will be glad to assist you in making your selections, with a tasting if needed.

Entertainment: No matter the theme of your function we have just the right entertainment option for you. Outdoor entertainment must end at 10:00pm. Indoor entertainment must end at 12:00am.

After Dinner: An excellent variety of desserts, cordials, and specialty coffees are available to complete your event.

Alcoholic Beverages: Please note that alcoholic beverage service is regulated by the State of Florida Division of Alcohol, Tobacco and Firearms. Hurricane Seafood Restaurant as a licensee is responsible for the administration of these regulations. It is state law that no alcoholic beverages be brought into Hurricane Seafood Restaurant from outside sources. As a responsible vendor, we furthermore reserve the right to refuse service to any guest based upon level of intoxication. We offer a complete selection of beverages and will make all necessary arrangements to complete to complement your function.

Outdoor Functions: Most outdoor events will require a special tent for food serving. All outdoor functions will have an indoor alternate. In the event of inclement weather, the Banquet Department and the group contact will make a decision four hours prior to scheduled start time of the function to move indoors. Should the group contact decide to remain outdoors and inclement weather forces the function to be moved indoors within 4 hours prior to start, a charge of **\$2.00 per person (or minimum of \$100.00)** will be added to the group account. Hurricane Seafood Restaurant will not take any responsibility for outdoor functions if they have advised the contact to move indoors. Once the decision has been made to move indoors it may not be changes.

Guarantee: We require a final guarantee 72 hours prior to your function so that we may make final arrangements. If no final guarantee is received we will use the number indicated on the original proposal as the guaranteed number of guest. This guarantee cannot be changed to a lesser number after the 72 hour deadline. We reserve the right to charge 1.5 times catering prices for any additions during the function. Due to fluctuating market conditions, prices are subject to change.

Minimum Attendance: Many food and beverage functions have minimum attendance requirements. We can prepare all of our menus for less people, but we will charge for the minimum number listed or add a surcharge.

Service and Tax Charges: **A 20% service charge and 7% sales tax will be added to all prices listed herein. Service charge is subject to
Florida state sales tax**

Decorations and Theme Parties: Our talented team of professionals will be happy to help you make your event a memorable one through the addition of special decorations or flowers. **\$ 50.00 decoration fee**

Payment agreement: a \$ **250.00 deposit is required to hold the date and room, then **14** days before the event **80 %** of the estimated total must be paid and the balance is due the date of the event**

Appetizers

**PRICES SUBJECT TO CHANGE WITHOUT NOTICE
(PRICED PER 25 PIECES)**

OYSTERS ON THE HALF SHELL

**SELECT OYSTERS SERVED WITH HORSERADISH, COCKTAIL SAUCE
AND CRACKERS --- 25**

OYSTERS ROCKEFELLER

**BAKED WITH SPINACH AND TOPPED WITH TWO CHEESE STUFFING, SERVED WITH
HORSERADISH, COCKTAIL SAUCE AND CRACKERS ---38**

SHRIMP COCKTAIL

SERVED WITH COCKTAIL SAUCE -- 30

CHILLED PEEL & EAT SHRIMP

BLACK TIGER SHRIMP COOKED IN OLD BAY SPICES --- 30

GROUPEL BITES

BREADED AND DEEP FRIED SERVED WITH TARTAR SAUCE --- 31

VEGETABLE EGG ROLL

SERVED WITH HOT MUSTARD AND SWEET CHILI SAUCE --31

SLICED PORTABELLA MUSHROOM CAP

SLICED AND DEEP FRIED WITH TOMATO CREAM SAUCE --- 45

CHEESE STICKS

MOZZARELLA CHEESE SERVED WITH MARINARA SAUCE --- 31

CONCH FRITTERS

**CARIBBEAN STYLE RECIPE DEEP-FRIED SERVED WITH
COCKTAIL SAUCE ---14**

COCONUT SHRIMP

BATTERED AND DEEP-FRIED SERVED WITH SWEET CHILI SAUCE --- 45

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SPANIKOPITA

SPINACH AND CHEESE WRAPPED IN PHYLLO DOUGH BAKED WITH FETA CHEESE --- 45

BRUSCHETTE

TOMATOES, ONIONS, GARLIC, BASIL AND OLIVE OIL MARINATED AND SERVED ON TOASTED CUBAN BREAD -- 25

BEEF SATAY

SKEWERED MEDALLIONS OF BEEF SERVED WITH THAI PEANUT SAUCE --- 75

SEASONAL FRUIT TRAY (availability)

ASSORTMENT OF CANTALOUPE, HONEYDEW, PINEAPPLE, GRAPES, STRAWBERRIES AND SEASONAL SPECIALTIES --- 75 PER 25 GUESTS

DOMESTIC CHEESE

CHEDDAR, SWISS AND JALAPENO PEPPER JACK CHEESE SERVED WITH ASSORTED CRACKERS --- 75 PER 25 GUESTS

VEGETABLE CRUDITE

BROCCOLI, CAULIFLOWER, CUCUMBER, CELERY, CARROTS, CHERRY TOMATO ---- 75 PER 25 GUEST

SANDWICH PLATTER

CHOICE OF CHICKEN SALAD, MEAT AND CHEESE, SMOKED FISH SPREAD OR FRESH TUNA SALAD (Allow 48 hours preparation time) --55 PER 25 GUESTS

PEARLS IN A BLANKET

DIVER SCALLOPS, WATER CHESTNUTS AND SNOW PEAS WRAPPED IN BACON SERVED WITH HONEY MUSTARD SAUCE --- 45

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

ITALIAN MEATBALLS

SERVED IN MARINARA OR BBQ SAUCE -- 24

MINI CRAB CAKES

FAMILY RECIPE SERVED WITH ROASTED GARLIC DIJON SAUCE --- 109

ASSORTED MINI DESSERTS

AN ASSORTMENT OF FINE MINI DESSERTS --- 49

POT STICKERS

CHICKEN POT STICKERS OVEN BAKED TO A GOLDEN BROWN --- 46

CHICKEN WINGS

SERVED WITH BLEU CHEESE AND CELERY STICKS (HOT, MEDIUM OR MILD) --- 29

GATOR BITES

DEEP-FRIED GATOR LOIN SERVED WITH TANGY BBQ SAUCE ---- 55

JAMAICAN JERK CHICKEN SKEWERS

BONELESS BREAST OF CHICKEN SKEWERED ON SUGAR CANE STICKS TOPPED WITH PAPAYA RELISH --- 59

SOUTHWEST CHICKEN

GRILLED CHICKEN BREAST ON A SKEWER, TOPPED WITH DICED TOMATOES. BACON BITS AND COLBY CHEESE ---- 50

BUTLER PASSED (1) BUTLER PER 40 GUESTS

---75 Add Sales Tax and 20% Gratuity

THE WRANGLER MENU

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

STARTERS

CAESAR SALAD & GARLIC BREAD

ENTREES

CHOICE OF TWO

PULLED PORK, BABY BACK RIBS or BONELESS SKINLESS BBQ CHICKEN BREAST

SIDES

CHOICE OF THREE

MAC-N-CHEESE

COWBOY BAKED BEANS

HOME-STYLE POTATO SALAD

GREEN BEAN ALMANDINE

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED

75.00 ATTENDANT FEE FOR CARVING STATION

41 PER PERSON

Add Sales Tax and 20% Gratuity

BEACH FRONT BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

MIXED GREEN SALAD

STARTERS

CHOICE OF TWO (2)

VEGETABLE CRUDITES

SEASONAL FRUIT TRAY

DOMESTIC CHEESE TRAY

COCKTAIL MEATBALLS WITH MARINARA

CHICKEN POT STICKERS

BRUSCHETTA

ENTREES

CHOICE OF ONE

STEAMSHIP PORK ROAST

**CARVED PRIME RIB, SLOW ROASTED IN OUR SECRET BLEND OF SPICES SERVED WITH
HORSERADISH SAUCE**

CHOICE OF ONE

**CHICKEN OSCAR, BROILED BREAST OF CHICKEN WITH CRAB CAKE STUFFING,
ASPARAGUS SPEARS AND WHITE WINE HOLLANDAISE**

MOJO MARINATED PORK TENDERLOIN

SLOW ROASTED AND TOPPED WITH MANGO CHUTNEY MARINATED WITH MOJO SPICE.

SICILLIAN STUFFED CHICKEN

**BONELESS BREAST OF CHICKEN STUFFED WITH PROVOLONE CHEESE AND HAM,
TOPPED WITH A TOMATO CREAM SAUCE**

CHICKEN MARSALA

**TENDER CHICKEN BREAST, THEN GENTLY SAUTEED AND TOPPED WITH OUR MARSALA
WINE SAUCE WITH FRESH SLICED MUSHROOMS**

BEACH FRONT BUFFET

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PRICES SUBJECT TO CHANGE WITHOUT NOTICE

CHOICE OF ONE

FRESH CATCH

GRILLED, BLACKENED OR FRIED

LOBSTER THERMIDOR

SAUTEED LOBSTER MEAT WITH MUSHROOMS, SHALLOTS AND SHERRY CREAM TOPPED WITH BREAD CRUMBS AND PARMESAN CHEESE

SEARED AHI TUNA

1 GRADE AHI TUNA CRUSTED WITH BLACKENED SPICES, SERVED WITH A WASABI SAUCE

Tilapia

STUFFED WITH CRABMEAT TOPPED WITH A CHAMPAGNE SAUCE

SIDES

CHOICE OF TWO

RICE PILAF

PENNE ALFREDO

STEAMED ASPARAGUS

GARLIC MASHED POTATOES

GREEN BEAN ALMANDINE

SAUTEED VEGETABLE MEDLEY

MINI DESSERTS

SERVED WITH DINNER ROLLS AND BUTTER

COFFEE, TEA & SODA INCLUDED

75.00 ATTENDANT FEE FOR CARVING STATION

---- 65 PER PERSON ADD SALES TAX AND 20% GRATUITY

ADD FRESH GROUPER FOR – market price PER PERSON

January 2012

GOOD MORNING BREAKFAST BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

ASSORTED FRUIT TRAY

ASSORTED DANISH DISPLAY

**BELGIUM WAFFLES AND FRENCH TOAST WITH MAPLE SYRUP,
WHIPPED CREAM AND STRAWBERRIES**

SCRAMBLED EGGS

SMOKED BACON

SAUSAGE PATTIES

HURRICANE HASH BROWN

BISCUITS WITH SAUSAGE GRAVY

**COFFEE, ORANGE JUICE, CRANBERRY JUICE, APPLE JUICE AND MILK
--- 18 PER PERSON + TAX AND 20% SERVICE CHARGE**

ADD ON A BLOODY MARY AND MIMOSA BAR

FOR --10 PER PERSON PER HOUR

ADD ---1 PER PERSON BAKED BREAKFAST CASSEROLE

ADD ---4 PER PERSON EGG OR OMELET STATION

ADD SALES TAX AND 20 % GRATUITY

JULY 2011

COCKTAIL PARTY MENU

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DRAFT BEER, HOUSE WINE AND WELL DRINKS

CHEESE & FRUIT TRAY

CHICKEN WINGS

COCKTAIL MEATBALLS

GROUPER BITES

VEGETABLE EGGROLLS

SHRIMP COCKTAIL

BRUSCHETTA

COFFEE, TEA, SODA INCLUDED

-- 46 PER PERSON + TAX AND 20% SERVICE CHARGE

-- 28 PER PERSON WITHOUT THE BAR

ADD SALES TAX AND 20% GRATUITY

MINIMUM THREE HOURS

Additional Hour Add 10 per person per hour

January 2012

HAWAIIAN LUAU BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

Minimum of 50 Adult guests.

HAWAIIAN SWEET ROLLS

ENTRÉES

LUAU SALAD

**MIXED FIELD GREENS, MANDARIN ORANGES, HEARTS OF PALM,
BERMUDA ONION AND NUTS TOSSED IN A RED RASPBERRY VINAIGRETTE**

CHICKEN LUAU STYLE

GRILLED CHICKEN BREAST TOPPED WITH A PINEAPPLE PAPAYA RELISH

WHOLE PIG

**HAND TURNED AND SLOW ROASTED OVER A CHARCOAL AND OAK FIRE
WITH A MANGO BBQ SAUCE**

MAHI MAHI

MARINATED IN A TERIYAKI SAUCE THEN BAKED

SIDES

COCONUT RICE

**HAWAIIAN VEGETABLES WITH FRESH PINEAPPLE AND MANGO
ISLAND STYLE COLE SLAW**

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED

75.00 ATTENDANT FEE FOR CARVING STATION

--- 69 PER PERSON

ADD SALES TAX AND 20 % GRATUITY

Minimum of 50 Adult guests.

January 2012

ISLAND BBQ BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

STARTERS

CONCH FRITTERS

ENTRÉES CHOICE OF TWO (2)

**SPICY JAMACIAN SHRIMP SKEWERS
(WITH A MANGO BBQ SAUCE)**

**FRESH TUNA LOIN
(WITH A TROPICAL MOJO MARINADE)**

**JERK MARINATED PORK LOIN
(WITH A SWEET PINEAPPLE RELISH)**

SIDES

**LUAU SALAD
MIXED FIELD GREENS, MANDARIN ORANGES, HEARTS OF PALM, BERMUDA ONION AND
NUTS TOSSED IN A RED RASPBERRY VINAIGRETTE**

COCONUT RICE

HAWAIIAN VEGETABLES WITH FRESH PINEAPPLE AND MANGO

HAWAIIAN SWEET ROLLS

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED

-- 47 PER PERSON Add Sales Tax and 20% Gratuity

January 2012

NEW ENGLAND SEAFOOD BAKE

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SOUP

CLAM CHOWDER

ENTREES

MAINE LOBSTER TAIL

FRESH LITTLE NECK CLAMS IN PALE ALE

SIDE

STEAMED RED BLISS POTATOES

JALAPENO CORN BREAD

COLE SLAW

CORN ON THE COB

DESSERT

APPLE PIE

COFFEE, TEA, SODA INCLUDED

ATTENDANT FEE -- 75

ADD CHICKEN – 4 PER PERSON

ADD SAUSAGE –6 PER PERSON

ADD COLE SLAW –2 PER PERSON

ADD LIVE MAINE LOBSTER MARKET PRICE

BUFFET – 63 PER PERSON

ADD SALES TAX AND 20% GRATUITY

PLATED – 44 PER PERSON

ADD SALES TAX AND 20% GRATUITY

January 2012

PARADISE BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

MIXED GREEN SALAD

STARTERS

CHOICE OF ONE

VEGETABLE CRUDITES

SEASONAL FRUIT TRAY

DOMESTIC CHEESE TRAY

ENTREES

CHOICE OF ONE

CHICKEN OSCAR

**BROILED BREAST OF CHICKEN WITH CRAB CAKE STUFFING, ASPARAGUS
SPEARS AND ZESTY LIME HOLLANDAISE SAUCE**

MOJO MARINATED PORK TENDERLOIN

SLOW ROASTED THEN SLICED AND TOPPED WITH A MANGO CHUTNEY

SLICED ROAST BEEF

WITH A CABERNET AND MUSHROOM DEMI GLAZE

SICILIAN STUFFED CHICKEN

**BONELESS BREAST OF CHICKEN STUFFED WITH MOZZARELLA AND
FRESH BASIL TOPPED WITH A TOMATO CREAM SAUCE**

CHOICE OF ONE

TERIYAK SALMON

FRESH GRILLED SALMON WITH A TERIYAK GLAZE

TILIPIA, STUFFED

STUFFED WITH LUMP CRAB MEAT TOPPED WITH A CHAMPAGNE SAUCE

FRESH CATCH grilled, blackened or fried

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SIDES

CHOICE OF TWO

RICE PILAF

PENNE ALFREDO

STEAMED ASPARAGUS

GARLIC MASHED POTATOES

GREEN BEAN ALMANDINE

SAUTEED VEGETABLE MEDLEY

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED

75.00 ATTENDANT FEE FOR CARVING STATION

-- 46 PER PERSON ADD SALES TAX AND 20% GRATUITY

January 2012

PELICAN BUFFET

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

MIXED GREEN SALAD

ENTRÉES

CHOICE OF ONE

**GRILLED SALMON TOPPED
WITH A MISO GINGER SAUCE**

FRESH CATCH

GRILLED, BLACKENED, OR FRIED

HAWAIIAN MAHI MAHI

GRILLED MAHI- MAHI TOPPED WITH TOASTED COCONUT WITH A TROPICAL FRUIT SALSA

CHOICE OF ONE

SOUTHWEST CHICKEN

**GRILLED BREAST OF CHICKEN TOPPED WITH PROVOLONE CHEESE AND DICED
TOMATOES, BACON BITS AND CHEESE**

SIRLOIN TIPS

SAUTEED IN BURGUNDY WINE, ONIONS AND MUSHROOMS

CHICKEN PICATTA

**SEASONED CHICKEN BREAST TOPPED WITH A LEMON BUTTER IN A WHITE WINE SAUCE
WITH CAPERS**

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SIDES

CHOICE OF TWO

RICE PILAF

PENNE ALFREDO

STEAMED ASPARAGUS

GARLIC MASHED POTATOES

GREEN BEAN ALMANDINE

SAUTEED VEGETABLE MEDLEY

MINI DESSERTS

COFFEE, TEA, SODA INCLUDED

75.00 ATTENDANT FEE FOR CARVING STATION

-- 47 PER PERSON ADD SALES TAX AND 20% GRATUITY

January 2012

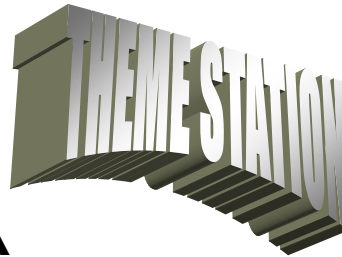
CARVER STATION

**CHOICE OF 1 (ONE)
SLOW ROASTED PRIME RIB
WHOLE SUGAR CURED HAM
ROASTED TURKEY BREAST OR WHOLE TURKEY
ROASTED PORK LOIN
PEPPER ENCRUSTED BEEF TENDERLOIN
PEPPER ENCRUSTED SEARED AHI TUNA**

ADD A

75 PER CARVER ATTENDENT

--13 PER PERSON MIN. 25 GUEST



ADD A

**PASTA STATION WITH ASSORTED SAUCES, MEATS AND TOPPINGS
STIR FRY STATION WITH ASSORTED MEATS & TOPPINGS**

OR

**MASHED POTATO MARTINI BAR: GARLIC MASHED
SERVED IN A MARTINI GLASS**

75 PER SAUTE CHEF

UPGRADE YOUR BUFFET

PER PERSON

VEGETABLE LASAGNA -- 3

MACARONI AND CHEESE -- 3

GROUPER --market price

CLAM CHOWDER -- 3

CONCH CHOWDER -- 3

BAKED ZITI -- 3

ICE CREAM SUNDAE BAR -- 6

KIDS BUFFET -- 3

MEAT LASAGNA -- 3

CHICKEN SALAD, FINGER SANDWICHES -- 3

BAKED BEANS -- 3

OPEN BAR SELECTION

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

DRAFT BEER & HOUSE WINE 17 * pp

DRAUGHT BEER, HOUSE WINE AND WELL LIQUOR 20 * PP

DRAUGHT BEER, HOUSE WINE AND CALL LIQUOR 22 * PP

DRAUGHT BEER, HOUSE WINE AND PREMIUM LIQUOR 25 * PP

DRAFT BEER, HOUSEWINE, PREMIUM AND FROZEN DRINKS – 31 * PP

CELEBRATION OPEN BAR

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

**BAR IS OPEN FOR 3 HOURS, IF YOU WOULD LIKE TO EXTEND THE OPEN BAR
ADD 6 PER PERSON**

**ON THE ABOVE ADD DOMESTIC OR IMPORTED BOTTLE BEER, AND
SELECT POURING WINES ADD -- 9 PER PERSON**

**CHAMPAGNE TOAST 2 PP
THE ABOVE INCLUDES 1 BARTENDER
TO REQUEST ADDITIONAL BARTENDERS 75 PER BARTENDER**

ADD SALES TAX AND GRATUITY

DRINK RESPONSIBLE, PROVIDE TRANSPORTATION.

**Hurricane reserves the right to stop serving any guest if they over
consume.**

January 2012

SELECT MENU 15-30 GUEST

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SAND DOLLAR

Hurricane Petite Salad

CHOICE OF ONE ENTRÉE

**Fresh 12 oz. Grilled Top Sirloin, Fresh Chicken Parmesan
Or FRIED Tilapia**

MINI DESSERTS

22 per PERSON

SEA TURTLE

Hurricane Petite Salad

CHOICE OF ONE ENTRÉE

**Fresh 12 oz grilled top sirloin, Fresh Chicken Piccata, 6 (six) Deep Fried
Shrimp or Fried Tilapia**

MINI DESSERTS

22 PER PERSON

DOLPHIN

CHOICE OF CHOWDER OR SOUP OF THE DAY

CHOICE OF ONE SALAD

Hurricane Garden Salad or Caesar topped with

**Fresh 12 oz Top Sirloin, fried Shrimp, Fried Grouper Nuggets or Fresh
Grilled Chicken breast**

Served with Hurricane Bread

MINI DESSERTS

25 PER PERSON

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

CORAL REEF

Hurricane Petite Salad

CHOICE OF ONE ENTRÉE

**Fresh 12 oz cut top sirloin, Shrimp Scampi Pasta, Fresh Atlantic Salmon or
Fresh Grilled Chicken Breast**

MINI DESSERTS

24 PER PERSON

SEA SHELL

Shrimp Cocktail

Hurricane Petite Salad

CHOICE OF ONE ENTRÉE

**Fresh 12 oz Center Cut Top Sirloin, Homemade Maryland Crab Cake,
Fresh Ahi tuna, Jamaican Skewer SHRIMP**

MINI DESSERTS

32 PER PERSON

KING FISH (Lunch Only)

CHOICE OF ONE SANDWICH

**Hurricane Burger, Fresh Grilled Chicken Breast, PO BOY FISH SANDWICH
Served with French Fries**

MINI DESSERTS

14 PER PERSON

**All select menu SERVED WITH
WHITE RICE OR MASHED POTATOES AND SAUTEED VEGETABLE MEDLEY
(EXCLUDING LUNCH)**

Add Sales Tax and 20% Gratuity

Hurricane Banquet Deposit

Event Name: _____

Date of Event: ___/___/___ Day _____

Guest Count -- _____

Time of Event _____

Location _____

Name: _____

Date: ___/___/___

Address: _____

City: _____ State: _____ Zip: _____

Phone: (____) _____

Fax: (____) _____

Cell: (____) _____

E-Mail: _____

Name _____ Address _____

City: _____ State: _____ Zip: _____

Phone: (____) _____

Credit Card #: _____ Exp: ___/___ Code: _____

Amount Charged: \$ _____

NO CHECKS

Payment agreement: a \$ **250.00** deposit is required to hold the date and room, then **14** days before the event **80 %** of the estimated total must be paid and the balance is due the date of the event

Service and Tax Charges: **A 20% service charge and 7% sales tax** will be added to all prices listed herein. Service charge is subject to **Florida state sales tax**

I give my permission for The Hurricane Seafood Restaurant to charge my credit card for the above deposit amount.

Print Name

Sign & Date

PLEASE FAX

TO JESSICA AT (727-360-1133)