

The Levee Bar & Grill offers a variety of dining styles in order to cater best to each and every type of event. From your company's annual meeting to the Christmas party of the century, we are sure to have a menu that will fit your needs; and if we don't already have your perfect menu, contact us and we can customize one for your next event!

Full Menu Dining

Our in-house dining menu is available for parties up to 25 guests. Our lunch menu is utilized from 11am-4pm, and we switch to using our dinner menu from 4pm-close.

Limited Menu Dining

Limited menus consist of 3 proteins for your guests to choose from, along with 2 pre-selected sides that everyone will receive. To create your limited menu, circle 3 proteins and 2 sides. To find pricing, please refer to our lunch menu for events from 11:00am-4:00pm and our dinner menu for events after 4:00.

Proteins	Sides
Chicken Tenders	Coleslaw
Southern Fried Chicken	French Fries
Pork Chop	Onion Rings
Chopped Steak	Mashed Potatoes
Country Fried Sirloin	Baked Potato
Shrimp	Baked Sweet Potato
Locally Pond Raised Catfish	Sweet Potato Fries
Tilapia	Southern Style Green Beans
Crab Cakes	Sautéed Squash & Zucchini
Canadian Salmon	Collard Greens
Fried Oysters	Fresh Fruit
Chef's Choice Fresh Catch	Cheese Grits
Grilled Ribeye	Baked Macaroni & Cheese
	Steamed Broccoli
	Side Salad (+0.99)
	Side Caesar, Wedge, or Spinach Salad (+1.99)
	Gumbo (+2.99 cup/ +5.99 bowl)
	Seasonal Soup (+1.59 cup/ + 3.00 bowl)

Buffet Style Dining

Buffet style dining is available for any party size, but it is required for parties of 40 or more. Traditional buffets are self-serve stations where guests are able to build their own entrée.

Plated Meal Dining

A seated meal is a more formal style of dining. Every guest is seated and served by our wait staff. Parties of 40 or less have the option to have up to (2) proteins and (2) sides per plate. Events over 40 are limited to (1) protein and (2) sides. Please refer to proteins and sides above for menu ideas.

BUFFET MENU

A beverage station (iced tea, water and coffee) and bread service is included in buffet pricing.
To create your buffet, please select 2 proteins and 2 sides.

#1 \$14.00 per person	#2 \$16.00 per person	#3 \$20.00 per person	#4 \$26.00 per person
Chicken Tenders	Fried Catfish	Grilled Salmon	Fresh Catch of the Day
Country Fried Steak	Boneless Pork Loin	Gulf Shrimp	Fried Oysters
Chopped Steak	Paneed Chicken	Chicken Cordon Bleu	Crab Cakes
Southern Fried Chicken	Flank Steak	Beef Tenderloin	Grilled Ribeye
Blackened Tilapia	Mahi Mahi		

Sides:

Mashed Potatoes - Baked Sweet Potato - Pesto Pasta - Macaroni & Cheese - Cheddar Grits - Collard Greens - Fresh Fruit
Asparagus - Southern Style Green Beans - Sautéed Squash and Zucchini - Cole Slaw - Broccoli - Rice Pilaf - English Peas
Jalapeno Bacon Creamed Corn

Additional Sides:

Upcharge cost per person listed next to each option. All side salads come pre-set.

House Salad +\$1 per person
Caesar Salad +\$2 per person
Spinach Salad +\$2 per person
Wedge Salad +\$2 per person
Strawberry Salad +\$2 per person

ACTION STATIONS

Shrimp & Grits Bar: \$6.00 per person
Baked Potato Bar: \$4.00 per person
Waffle Bar: \$4.00 per person
Pasta Bar: \$6.00 per person
Taco Bar: \$6.00 per person

HOT PANS

each pan serves 15

Seafood Jambalaya \$52
Seafood Gumbo (with white rice) \$52

DESSERTS

each pan serves 15

White Chocolate Bread Pudding – Banana Pudding – Seasonal Berry Cobbler – Strawberry Shortcake Trifold
\$27 per pan

Dessert Sampler: \$30

Cheesecake with Seasonal Berry Topping: \$2 per person (plated)

Pound Cake with Fresh Strawberries: \$2 per person (plated)

Assorted Cookies or Brownies: \$12 per dozen

HOR D'OEUVRES MENU

FINGER FOODS

each platter serves 15

Chicken Tenders \$40

grilled, fried, or blackened

Fried Catfish \$60

served with tartar sauce

Peel & Eat Shrimp \$56

served with cocktail sauce

Sweet & Sour Meatballs \$36

Deviled Eggs \$18

Mini Crab Cakes \$70

Wedge Salad on a Stick \$30

Pimento Cheese Bacon Bombs \$50

served with bang bang sauce

Fresh Fruit Skewers \$30

Veggie Cups \$30

Cheese Tray \$30

DIPS

Pint \$10

Quart \$20

Pimento Cheese Ball

Buffalo Chicken Dip

Spinach Dip

Shrimp Dip

Smoked Tuna Dip

*served with your choice of tortilla chips,
crackers or fried pita chips*

WINGS

4 lbs - \$40

Traditional Buffalo

Boneless Buffalo

Smoked

served with ranch or bleu cheese

SLIDERS

\$75 - 25 count

Cheeseburger

dressed however you like

Pulled Pork

slaw, pickles, chipotle peach BBQ

Buffalo Chicken

bleu cheese crumbles or ranch dressing

Marinated Chicken

basil marinade with Swiss cheese

Ham & Cheese

sliced ham and cheddar cheese

SALAD BOWLS

15 servings - \$30

Pasta Salad

Potato Salad

Broccoli Salad

Coleslaw

CASH OR HOSTED BAR

Thinking of having a cash bar at your next event? We have several different options to choose from.
Each cash bar requires a \$75 service fee for your bartender.

<p style="text-align: center;"><u>Bar Option # 1</u></p> <p style="text-align: center;">Beer – Choose 6 Beers Wine – Choose 6 Wines</p>	<p style="text-align: center;"><u>Bar Option # 2</u></p> <p style="text-align: center;">Beer – Choose 6 Beers Liquor – Choose 6 Liquors</p>
<p style="text-align: center;"><u>Bar Option # 3</u></p> <p style="text-align: center;">Beer – Choose 4 Beers Wine – Choose 4 Wines Liquor – Choose 4 Liquors</p>	<p style="text-align: center;"><u>Bar Option # 4</u></p> <p style="text-align: center;">Beer – Choose 4 Beers Wine – Choose 4 Wines Liquor – Choose 4 Liquors</p> <p style="text-align: center;">Specialty Cocktails: <i>Work with the Bar Manager on a cocktail menu for your event. This can even mean a one of a kind featured cocktail specially made for your event!</i></p>

Please refer to the attached Cash Bar Menu Page for pricing and options.

PRIVATE PARTY ROOMS

The Levee is Northport's preferred location for your private dining and catering needs. We have two private dining rooms available that are perfect for any type of event. Our management team also has extensive experience in catering, bulk orders and large deliveries! Let us know what type of event you need and we can handle all of the details for you so your experience is stress free and enjoyable. Contact us today by phone or email for information or reservations!

Private Rooms	Capacity	Amenities
The Oyster Shell	up to 90 fully seated	<i>built in bar, private entrance, round tables available</i>
The Pearl	up to 120 fully seated	<i>square or round tables available</i>

A credit card on file with signed contract is required to reserve a private dining room.

All private parties must be booked at least two (2) weeks in advance to ensure proper staffing for your event.

Rental Fee: \$50.00 for a two (2) hour rental

Event Times: Private dining reservations are for two (2) hours

Service Charge: 20% of total food and beverage bill OR \$75.00 per server, whichever is greater

Additional Hours: \$25.00 per hour + additional service charges (must be determined upon booking your event)

Food/Beverage Minimum: Friday and Saturday Evenings: \$500 - Lunch and Weeknights: \$250

Cancellation Policy: Reservations must be cancelled at least 72 hours before booked event or cancellation fees will be charged to card on file

Cancellation Fees: Card on file will be charged for food and beverage minimum, room rental fee and 20% service charge

**Due to an increased number of private dining reservations during the month of December, event times are subject to change from the above-mentioned in order to accommodate as many holiday guests as possible.*

***NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED** with the exception of birthday or wedding cakes.

**We do not reserve our private dining rooms during times of extremely high traffic such as, but not limited to, UA home football game or graduation weekends, and select holiday weekends.*

Beginning January 1, 2019: \$75 (2) hour rental fee

MENU OPTIONS

Total Guest Count	Event Menu Options
25 or less	Full, Limited, or Plated Menu
26-40	Limited, Plated or Buffet
40 or more	Buffet or Plated

The above mentioned menu options are non-negotiable.

Menu options provided are subject to change based on time of day, holidays and times of heavier business. Please check which menu option you prefer for your event.

- **Full Menu Dining:** fully plated meal using our in-house menu. Lunch menu will be utilized for 11:00am until 4:00pm. Dinner menu will be used any time after 4:00pm. We require one server for every twenty (20) guests. Payment can be made on separate checks.
- **Limited Menu Dining:** base menu of three entrees with two set sides chosen from our full menu. Appetizers, additional sides and desserts can be added and built into the menu. We require one server for every twenty (20) guests. Payment can be made on separate checks.
- **Buffet Style Dining:** price is calculated on a per person basis. The final head count will determine the total price. Please be aware that the final food and beverage amount will be based off of predetermined head count. If we plan for 50 people, you are responsible for paying for 50 people. **Buffet style events must be paid on one check. The Department of Health prevents the use of to-go boxes for taking home left over food from buffet style dining.** For this reason, our staff is unable to allow individuals to take home any leftover food from buffet style events.
- **Plated Meal Dining:** parties of 40 or less can have up to (2) proteins and (2) sides. Any size party over 40 is limited to (1) protein and (2) sides. Pricing is calculated on a per plate basis. There will be no substitutions or changes to plates during your event; all entrees will come out exactly the same.

Please note that although full menu and limited menu dining allow payment on separate checks, **all room charges and service charges MUST be paid on one check.*

DECORATIONS

The Levee will provide all tables, chairs and buffet equipment as well as plates, flatware, glasses and white tablecloths upon request. Any other decorations are the responsibility of the renting party. We ask that no decorations be taped, nailed or tacked to the wall. All candles must be contained within a glass container to ensure no wax damage. We also ask that no confetti be used for decorations/celebrations. If you will need to come in early to decorate for your event, please mention it upon booking.

FINALIZING DETAILS

Thank you again for choosing The Levee for your private dining needs. All arrangements for The Levee's Banquet Rooms are finalized through Katie Norment or Bria McGee, our Catering Coordinators. **The menu, room, table arrangements, and all other details pertaining to your function must be finalized 10 days prior to the events date.**

DAMAGE OR INJURY/INDEMNIFICATION

Renter agrees that The Levee (its owners, agents, affiliates, employees, successors, assigns, and administrators; collectively referred to as "The Levee") shall not be responsible for any loss or damage to Renter's property or injury to persons due to the negligent or intentional acts of Renter, of Renter's employees or agents, or of persons attending Renter's function.

Renter agrees, at its sole cost, to indemnify and hold harmless The Levee from any and all claims by or behalf of any persons or firms arising out of, in connection with, or attributable to Renter's use and possession of The Levee premises, including, but without limitation, any and all claims for injury or death to persons or damage to property. Renter also agrees to save and hold harmless The Levee from all costs, expenses, attorney's fees, and liabilities incurred in connection with any action or proceeding brought in connection with any such claim.

*Renter agrees that it is fully responsible for any damage to The Levee facilities or loss or damage to The Levee property or equipment, and in the event of any such damage or loss, Renter agrees to pay to The Levee upon demand the amount of repair of such damage or replacing the lost or unrepairable equipment or property. **(Confetti and/or removing hanging pictures are not allowed.)***

I have fully read the attached Rental Guidelines set forth by The Levee and it is understood that all Guidelines will be strictly enforced. I, the user, all guests at the event, and anyone associated with the event agree to specifically comply with these guidelines. It is further warranted by the Renter that no promise or inducement has been offered, except as herein set forth, and that the Renter is of legal age, legally competent to execute this Agreement and agrees to all the terms of this Rental Agreement, accepting fully responsibility therefore, and that this damage or injury/indemnification constitutes a full and final release of all claims known and unknown, anticipated and unanticipated.

By signing below, you, the Renter, are agreeing to the applicable terms mentioned in the contract above and agree to fully abide by all terms and conditions, including all service charges, rental fees, food and beverage minimums and cancellations.

Renter Signature: _____

Date Signed: _____

Contact:	Date of Event:	
Phone Number:	Start Time:	End Time:
Email:	Room:	
Organization:	CC#:	
Event Type:	CC Exp.:	
# of Guests:	Allergies:	

Any notes to your catering coordinator or requests may be written below.

CASH BAR MENU

BEER

Bud Light 3.5
Michelob Ultra 4
Miller Lite 3.5
Coors Lite 3.5
Angry Orchard 4
Trim Tab IPA 3.5
Trim Tab Raspberry 3.5
Yuengling 4

**Craft beer subject to change per season*

WINE

Cuvee Jean Paul Blanc (House White) 5
Dulcis D'asti (Moscato) 8
Chloe (Pinot Grigio) 7
Cuvee Jean Paul Rouge (House Red) 5
Trim (Cabernet Sauvignon) 8
Les Volet (Pinot Noir) 7
Gnarly Head (Merlot) 7

LIQUOR

Call

Jim Beam (Bourbon)
Crown Royal (Whiskey)
Jack Daniels (Whiskey)
Titos (Vodka)
Beefeater (Gin)
Jose Cuervo Gold (Tequila)
Bacardi Silver (Rum)
Malibu (Rum)
Johnny Walker Red (Scotch)

Premium

Woodford Reserve (Bourbon)
Maker's 46 (Bourbon)
Grey Goose (Vodka)
Stoli (Vodka)
Ron Zacapa (Rum)
Hendricks (Gin)
Tanqueray (Gin)
Johnny Walker Black (Scotch)