

One Bridge Avenue
Northport, AL 35476
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leveebarandgrill.com

Catering Coordinators:
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IN-HOUSE EVENTS

Full Menu Dining

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

Buffet Style Dining

Buffet style dining is available for any party size, but it is required for parties of 26 or more. Traditional buffets are self-serve stations where guests are able to build their own entrée.

Plated Meal Dining

A plated meal is a more formal style of dining. Every guest is seated and served by our wait staff. Parties of 80 or less have the option to have up to (2) proteins and (2) sides per plate. Events over 80 are limited to (1) protein and (2) sides. Please refer to the buffet menu on page 2 for menu ideas and pricing.

OFF-SITE EVENTS

Full Service

In addition to our in-house catering, we also specialize in off-site catering. Let us know where, and we will make sure your dining experience is just as accommodating as if you were sitting in our restaurant. For full service off-site catering, we provide servers to set up and clean up, as well as the necessary equipment for your buffet (chafers & sternos, serving ware, paper products). All final details, including headcount and menu, will be due 2 weeks prior to the date of your event.

Preferred Locations

Tuscaloosa River Market, The Zone at Bryant Denny, The Bama Belle, The Drish House, Richlyn Farms, and The Pavilion

Pricing

Off-Site Service Charge: 20% of the total bill, or \$100 per server, whichever is greater

**We will determine the number of servers for you based on your final headcount and menu.*

Venue Catering Fees: If your venue charges a catering fee, it will be added to your final bill.

Rentals: If you would like us to provide tablecloths or other rentals, we can arrange them for you. The total cost of rentals will be added to your final bill.

Delivery

Need lunch for the office or your team? We can deliver! You may order from the buffet or hors d'oeuvres menu. On the hors d'oeuvres menu, we also have a couple of boxed lunch options for you to choose from. Paper products (plates, cups & utensils) will be provided free of charge. Please give us at least 24 hours notice for deliveries.

Delivery Pricing

Delivery Charge: \$25

Disposable Chafers & Sternos: \$15/set

BUFFET MENU

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

#1 (Brunch) \$13.00 per person	#2 \$15.00 per person	#3 \$17.00 per person	#4 \$19.00 per person	#4 \$25.00 per person
Breakfast Platter	Montreal Chicken	Fried Catfish	Low Country Boil*	Black Angus Ribeye
Chicken & Waffles	Chopped Steak	Fried Flounder	Bistro Steak Medallions	New York Strip
Chicken & Biscuits	Homestyle Pot Roast	Parmesan Crusted Chicken	Smoked Bone-In Pork Chop	Crab Cakes
Salmon Rainier	Chicken Alfredo	Pecan Fried Chicken	Grilled Shrimp Skewers	Blackened Grouper
Brunch Burger Sliders	Fried Chicken Parmesan	Shrimp & Grits*	Canadian Salmon	
		New Orleans Pasta*		

*Minimum of 12 people to order

SIDES

Mashed Potatoes - Roasted New Potatoes - Vegetable Medley - Macaroni & Cheese - Squash Casserole
Collard Greens - Broccoli Rice & Cheese Casserole - Southern Style Green Beans - Sautéed Squash and Zucchini
Broccoli - Rice Pilaf - Creamed Corn - Cheddar Grits - Brunch Potatoes - Fresh Fruit

PREMIUM SIDES +\$3 per person

Loaded Mashed Potatoes - Asparagus - Shaved Brussel Sprouts with Bacon & Parmesan Cheese

SALAD SIDES

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

House Salad +\$3 per person
Caesar Salad +\$4 per person
Spinach Salad +\$4 per person
Wedge Salad +\$4 per person
Strawberry Salad +\$4 per person

DESSERTS

each pan serves 15
\$30 per pan

White Chocolate Bread Pudding
Banana Pudding
Seasonal Berry Cobbler
Strawberry Shortcake Trifle

Dessert Sampler \$60

Assorted Cookies or Brownies \$12 per dozen
Chocolate Mousse \$2 per person (plated)
Peanut Butter Pie Squares \$2 per person (plated)
Cheesecake with Seasonal Berry Topping \$2 per person (plated)
Pound Cake with Fresh Strawberries \$2 per person (plated)
Double Layer Chocolate Cake \$6 per person (plated)

HOR D'OEUVRES MENU

FINGER FOODS

each platter serves 15

Chicken Tenders \$40

grilled, fried, or blackened

Fried Catfish \$60

served with tartar sauce

Shrimp Cocktail \$56

served with cocktail sauce

Sweet & Sour Meatballs \$36

Mini Crab Cakes \$70

Pimento Cheese Bacon Bombs \$50

served with bang bang sauce

Deviled Eggs \$18

Fresh Fruit Skewers \$30

Veggie Cups \$30

Cheese Tray \$30

A LA CARTE

Roasted Pepper Flatbread \$34

with peppers, onions, mushrooms and cheese

Bacon & Parmesan Cheese

Deviled Eggs \$34

Steak & Eggs \$38

deviled egg with shaved prime rib

Cajun Shrimp Deviled Eggs \$34

Surf & Turf Kabobs \$40

grilled shrimp, andouille sausage and peppers

Bacon Wrapped Green Beans \$45

DIPS

Buffalo Chicken Dip \$20

Spinach Dip \$20

Shrimp Dip \$24

Smoked Tuna Dip \$24

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

Ham & Cheese

sliced ham and cheddar cheese

HOT PANS

each pan serves 15

Garden Pasta \$52

Seafood Gumbo \$64

served with cajun rice

Veggie Alfredo \$52

Low Country Boil \$18/person

SALAD BOWLS

15 servings - \$30

Pasta Salad

Potato Salad

Broccoli Salad

Coleslaw

BOXED LUNCHES

minimum of 12 - \$10 each

served with fruit, chips and cookie

Turkey & Swiss

Ham & Cheddar

Chicken Salad

all sandwiches served on croissants

BEVERAGE STATION

Includes Tea & Water - \$1 per person

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 each bartender.

Mixed Drink House Package	Mixed Drink Call Package	Mixed Drink Premium Package	Wine Package	Beer Package Choose 4
Tito's Vodka Jim Beam Bourbon Broker's Gin Jose Cuervo Gold Tequila Bacardi Silver Rum	Stolichnaya Vodka Jack Daniels Whiskey Maker's 46 Bourbon Tanqueray Gin 1800 Silver Tequila Captain Morgan Spiced Rum	Grey Goose Vodka Jefferson's Ocean Bourbon The Botanist Gin Don Julio Blanco Tequila Goslings Black Seal Rum	<p style="text-align: center;">WHITE</p> Grayson Chardonnay <p style="text-align: center;">RED</p> Grayson Cabernet	Bud Light Budweiser Michelob Ultra Miller Lite Corona Light *ask your event coordinator about seasonal beer or craft selections

PRIVATE PARTY ROOMS

Private Rooms	Capacity	Amenities
The Oyster Shell	up to 80 fully seated	built-in bar, private entrance, (5) 6ft. tables, (5) 8ft. tables, (10) 60" round tables, 80 black chairs
The Pearl	up to 100 fully seated	(6) 6ft. tables, (5) 8ft. tables, (13) 60" round tables, 100 brown chairs

Both Rooms: black hand linens available (other colors available at additional cost)
Tablecloths: white (85" squares, 8ft. longs, 10ft. longs); floor length tablecloths available at additional cost

A copy of your credit card & a copy of your driver's license 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.

Please Initial Below

- _____ **Rental Fee:** \$100.00 for a two (2) hour rental. Final details must be turned in ten (10) days in advance. There will be an additional \$25.00 service charge if party lasts more than two (2) hours. Deposit due at booking.
- _____ **Event Times:** Private dining reservations are for two (2) hours
- _____ **Minimum Guest Count:** 25 people
- _____ **Additional Hours:** \$50.00 per hour + additional service charges (must be determined upon booking your event)
- _____ **Service Charge:** 20% of total food/beverage bill OR \$75 per server (whichever is greater)
- _____ **Food/Beverage Minimum:** Friday and Saturday Evenings: \$500 - Lunch and Weeknights: \$250
- _____ **Cancellation Policy:** Reservations must be cancelled at least one week prior to booked event or cancellation fees will be charged to card on file
- _____ **Cancellation Fees:** Card on file will be charged for food/beverage minimum, room rental fee and \$75/server
- _____ **Host Responsibility:** Host is responsible for any unpaid checks on full and limited menu events where checks are separate.

**Due to an increased number of private dining reservations during the month of December, there is a \$100 room rental fee. 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 games, graduation weekends, and select holiday weekends.*

Beginning January 1, 2021: \$125 (2) hour rental fee

MENU OPTIONS

Total Guest Count	Event Menu Options
25 or less	Plated Menu or Buffet
26 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 sixteen (16) 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.**
- **Plated Meal Dining:** parties of 80 or less can have up to (2) proteins and (2) sides. Any size party over 80 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 dining allows payment on separate checks, all room charges and service charges MUST be paid on the host 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, our Catering Coordinator. **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. ***FINAL BILL DUE DAY OF EVENT***

Renter Signature: _____

Date Signed: _____

CONTACT INFORMATION

Name of Primary Contact:	Name of Third Party Contact (if applicable):
Phone Number:	Phone Number:
Email:	Email:
Organization (if applicable):	

PARTY INFORMATION

Date of Event:	Event Type:	Start Time:	End Time:
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IN-HOUSE EVENTS

OFF-SITE EVENTS

Room:	Name of Location:
Number of Guests:	Address of Location
Menu Type:	Venue Contact + Phone Number:
Bar Preferences:	Number of Guests:
	Catering Fee (if applicable):

PAYMENT INFORMATION

Name on Card:	
CC #:	Exp: