

a s p a r a g u s



Event Name: _____ Event Date: _____ Time: _____
 Name of Guarantor: _____ Phone: _____
 Cellular Phone: _____ Fax: _____
 Email address: _____
 Number Attending: _____ Number Guaranteed: _____
 Deposit: _____ Date Paid: _____
 Requested Cost per Guest: _____ Actual Cost per Guest: _____

Appetizer Selections (please select 3)

- | | | |
|--|--|---|
| <input type="checkbox"/> asparagus crispy roll | <input type="checkbox"/> avocado crispy roll | <input type="checkbox"/> saffion shrimp |
| <input type="checkbox"/> sea food crispy roll | <input type="checkbox"/> duo cargot | <input type="checkbox"/> thai spring roll |
| <input type="checkbox"/> lobster mango summer roll | <input type="checkbox"/> mango summer roll | <input type="checkbox"/> pork meat ball |
| <input type="checkbox"/> thai chicken egg-roll | <input type="checkbox"/> soft shell crab | <input type="checkbox"/> fish cake |
| <input type="checkbox"/> vietnamese spring roll | <input type="checkbox"/> grilled eggplant | <input type="checkbox"/> shrimp roll |
| <input type="checkbox"/> spicy lemongrass beef | <input type="checkbox"/> phnom penh prawns | <input type="checkbox"/> chicken satay |

Entrée Selections (please select 4)

- | | | |
|--|--|---|
| <input type="checkbox"/> asparagus beef lover | <input type="checkbox"/> bankok baby back ribs | <input type="checkbox"/> shrimp thai fried rice |
| <input type="checkbox"/> ginger chicken | <input type="checkbox"/> spicy basil leave chicken | <input type="checkbox"/> garlic shrimp |
| <input type="checkbox"/> pineapple cashew chicken | <input type="checkbox"/> five spice duck | <input type="checkbox"/> mojito halibut steak |
| <input type="checkbox"/> chicken fricassee | <input type="checkbox"/> chicken pad see eiw | <input type="checkbox"/> grilled ahi tuna |
| <input type="checkbox"/> hoisin marinated pork chops | <input type="checkbox"/> emerald chicken | <input type="checkbox"/> sesame mahi mahi |
| <input type="checkbox"/> chicken or tofu pathai | <input type="checkbox"/> thai banana curry duck | <input type="checkbox"/> sea bass |
| <input type="checkbox"/> five peppercorn grilled rib-eye steak | <input type="checkbox"/> grand marnier beef stew | <input type="checkbox"/> cilantro lime tilapia |
| <input type="checkbox"/> asparagus lover scallop & shrimp | <input type="checkbox"/> mix greenery chicken | <input type="checkbox"/> saffron scallops |
| <input type="checkbox"/> pepper corn pork | <input type="checkbox"/> pepper steak | <input type="checkbox"/> spicy curry catfish |
| <input type="checkbox"/> mussaman curry chicken or tofu | <input type="checkbox"/> shiitake duck & shrimp | <input type="checkbox"/> spicy baked salmon |
| <input type="checkbox"/> monk curry | <input type="checkbox"/> asparagus tofu delight | <input type="checkbox"/> seafood panang |
| <input type="checkbox"/> drunken noodle chicken | <input type="checkbox"/> red curry tofu or chicken | <input type="checkbox"/> wasabi lamb rack |

Dessert Selections

- | | | | |
|--|---|---|--------------------------------------|
| <input type="checkbox"/> sorbet | <input type="checkbox"/> apple crisp | <input type="checkbox"/> vanilla crème brûlée | <input type="checkbox"/> cheese cake |
| <input type="checkbox"/> green tea ice cream | <input type="checkbox"/> flourless chocolate cake | <input type="checkbox"/> none | |

Beverages

- soft drinks coffees / teas bottle water none

Alcohol:

- open bar limited to ___ red wine white wine martinis cocktails
 beers none

other: _____

Notes: _____

Thank you for choosing Asparagus Restaurant for your banquet needs. Our success depends upon your satisfaction. We appreciate your business. If you have any questions please call prior to your function.

Release and Indemnity Agreement

1. The customer, on behalf of the customer and all customer's guests, expressly agrees to indemnify, release and hold Asparagus Restaurant ("Restaurant") harmless of, from and against any and all losses, costs of collection, damages, attorneys fees, expenses, and all claims & liability growing out of, or resulting from this agreement, customer and customer's guests, or third parties' personal injury associated with use of said premises (including but not limited to slips and falls), the service and consumption of alcoholic beverages and/or food, and any act of negligence by the Restaurant. The Restaurant is not liable for utility outages including but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.
2. Should the Restaurant find that *any customer or guest has brought any type of alcohol* onto the premises without prior written approval by the Restaurant management, *or allows any minor to consume any alcoholic beverage (everyone must have a valid I.D. in their possession), the Restaurant reserves the right to close the bar immediately and/or terminate the function* entirely at the customer's expense. In addition, the customer will be responsible for all fines, loss of business, assessments and liability as a result of the above.
3. Deposits are fifty percent (50%) refundable if reservation is cancelled in writing by customer prior to 14 days before the event. If customer books the function within 30 days of the scheduled event, all amounts paid to date are nonrefundable. Customer cancellations within 5 days of the scheduled event will be subject to full charges as contained in number 5 below. Deposits are nontransferable.
4. All deposits must be on or before the agreed deposit scheduled dates. If customer neglects to pay on time, the Restaurant reserves the right to cancel customers function and all deposits will be handled in accordance with number 3 above and number 5 below as if customer cancelled on the date the customer failed to pay per the deposit schedule.
5. Customer cancellation within 5 days of the scheduled event will be subject to the greater of the following full charges, a) the minimum food revenue guarantee plus beverages OR b) the minimum number of guests customer guarantees will be paid for times the lowest priced breakfast, lunch or dinner entree plus beverages applicable to the confirmed meal period, or the contracted menu plus beverages based on the published menu price the date of cancellation; whichever is greater. Service charge and taxes (see number 6 below) will be added and the total amount (less the nonrefundable deposits paid to date) is due and payable by the customer within three days of cancellation.
6. Prices DO NOT include Federal, State and Municipal taxes which may be applicable. An 20% service charge will be added to the prices, and then all applicable taxes will be added, including sales tax. Prices are subject to change prior to the function.
7. The final guarantee of the number of people attending your function must be phoned, faxed or provided in person to the Restaurant office at least four (4) working days PRIOR to the event. Please note the minimum number of guests that the customer guarantees or the minimum guarantee of food revenue as stated on the front of the banquet contract cannot be reduced. Customer will be charged and pay the greater of the following numbers:
 - The full charge as calculated for cancellation within 5 days in number 5 above.
 - The minimum number of guests (which customer guarantees by phone fax, or in person) will attend or the number of guests attending the event (whichever is greater) times the selected menu item price, plus beverages, plus all additional arrangements, service charge and tax.
 - **Note: None of these guarantees can be reduced after being stated.**
 - The Restaurant sets and prepares 5% over the stated number of guaranteed guests; we do not set or prepare an overage for hors d'oeuvres.
8. Customer agrees to be responsible for any and all liability and damage done to the premises during the period of time for setup, the actual event, and tear down by customer, customer's guests and customer's suppliers and other third parties who are present at customer's request.
9. The Restaurant will not assume any responsibility for the damage or loss of any merchandise or articles left on the premises prior to, during or following the event, including but not limited to personal articles, cake decorations, pillars, dividers and cake tops.
10. Decorations and decoration materials, including candles, must conform to local fire department regulations; it is expressly prohibited for banners, or materials of any kind to be affixed to ceiling, walls, partitions, or curtains in any of the rooms without prior Restaurant management approval.
11. All sums not paid in full when due will bear interest at the highest rate of interest allowed by law until paid in full. The Restaurant will also be entitled to recover all costs associated with the collection of any sums due, including court costs and attorney fees.
12. Severability. Should any portion of this agreement be found to be invalid by a court of law, the invalidity of that portion of the agreement shall not affect the validity of the remaining portion which shall remain in full force and effect.
13. No food or beverage may be brought onto the premises or related areas without prior written approval by the Restaurant management. Should the Restaurant find that any customer or guest has brought any type of food or beverage onto the premises or related areas without prior written Restaurant management approval, Number 2 above will apply and in addition, a charge equal to the full price the Restaurant would charge for the items brought onto the premises by customer, plus service charge and tax will become immediately due and payable by the customer.

Customer

Asparagus Representative



7876 Broadway, Merrillville, IN 46410

CREDIT CARD AUTHORIZATION FORM

Name: _____ Company: _____

Today's Date: _____ Deposit Amount: _____

Event Date: _____ Amount of Charge: _____

I hereby authorize Asparagus Restaurant to use my credit card information below to pay for the required deposit specified above.

Check one:

Visa MasterCard

- - -

16 digit Visa or MasterCard Number



/

Expiration Date Month/Year

Zip Code of billing address

Security Code

Signature of card holder

Print Name of card holder