



Bayside Banquets Standard Banquet Package

- Banquet room with dance floor for 4 hours
 - Set up and tear down
- Set up and breakdown of bar (includes bartender)
- Set up of table and chairs
 - House tablecloths, white chair covers , and colored sashes (20+ colors to choose from) provided.
 - Complementary house center pieces, or you may bring your own. You can upgrade centerpiece for a nominal fee
- Cake and gift tables with white linen
- Complimentary cake cutting
- Chapel/Ceremony setup with food and beverage - fee TBD
 - As a back up location for beach weddings
- Buffet Dinner
- Complementary parking in our spacious lot

- Pine Key Lodge Banquet room ~ minimum of \$1,680.00 in F&B sales
- Long Key Lodge Banquet room ~ minimum of \$3,353.00 in F&B sales

Each additional Guest over the F&B minimum is \$33.00 ++ per person for the basic banquet package (Add 7% state tax and 20 % house service charge)

Children 10 and under buffet pricing available on request

**** A \$350.00 deposit is requested to reserve the date and room for your event****

We accept payment by check (made payable to **Silas Steakhouse**) and **submitted in person** to 5501 Gulf Boulevard, St. Pete Beach, FL 33706; or a **debit/credit card** in person or over the telephone.

A portion of the deposit is applied to your balance, which along with guest guarantee is due 2 weeks prior to your event.



Buffet Dinner

- Salads (select one)
 - Mixed garden fresh greens with Poppy seed vinaigrette
 - Classic Caesar salad with homemade Caesar dressing
- Starches (select **two** from **ALL** choices)
 - Potato Au Gratin; Garlic Mashed Potatoes;
 - Wild Rice Pilaf; Rosemary Chef Potatoes;
 - Confetti Yellow Rice; Macaroni and Cheese;
 - Penne Pasta Alfredo
- Vegetable (select **two** from **ALL** choices)
 - Fresh green bean almandine; Orange glazed carrots;
 - Mixed vegetable medley; Broccoli; Confetti Yellow Corn ;
- Entrees (select 1 from each category)
 - Chicken
 - Lemon-herb chicken
 - Chicken Marsala
 - Chicken Rockefeller with Alfredo Sauce
 - BBQ Chicken Breast
 - Beef
 - Beef Tips Burgundy
 - Beef Stroganoff
 - Cajun Steak Kabobs
 - Salmon
 - Pecan Crusted Salmon
 - Maple Glazed Salmon
 - Balsamic-Dijon Blackened Salmon
- Bread and Butter
- Soda service included if a bar is utilized
- Cash Bar included (other bar options available)

Available ADD-ON Options

- **Buffet dinner Carving Station**
 - Honey Glazed Baked Ham ~ Slow Roasted Turkey Breast
 - Choice of one ~ \$7.95 per person (plus tax and SC)
 - Slow Roasted Prime Rib ~ \$8.95 per person (plus tax and SC)
 - Slow Roasted Top Round ~ \$7.95 per person (plus tax and SC)

- **Desserts (choice of one) \$5.45 per person (plus tax and SC)**
 - Chocolate Fountain with fruits and cookies
 - Make your own Ice Cream Sundae bar
 - Assorted mini dessert table

- **Beverage Services (all include set-up/tear down and bartender)**
 - Hosted Bar ~ Pre-paid Bar tab established and reduced by each drink served
 - Consumption Bar - tally of all drinks served will be paid at end of function
 - Open Bar ~ **3 Hour** Open bar with unlimited non-alcoholic drinks
(Long Island Ice Tea, doubles, multi liquor drinks, and shots **not included**)
 - Well Brand \$21.00 per person (plus tax and SC)
 - Premium Brand \$24.25 per person (plus tax and SC)
 - Extra Hour ~ Well Brand \$8.50 ~ Premium Brand \$10.50 ~ (per person, plus tax and SC)
 - Non-Alcoholic Beverages (if an OPEN, HOSTED, or CONSUMPTION bar is not utilized)
 - Soft Drinks ~ \$2.75 per person (plus tax and SC)
 - Sweet Ice Tea and Lemonade ~ \$2.75 per person (plus tax and SC)
 - Coffee ~ \$3.00 per person (plus tax and SC)
 - Champagne Toast ~ \$3.75 per person (plus tax and SC)

****All food and beverage services will include 7% state tax and 20% Service Charge ****