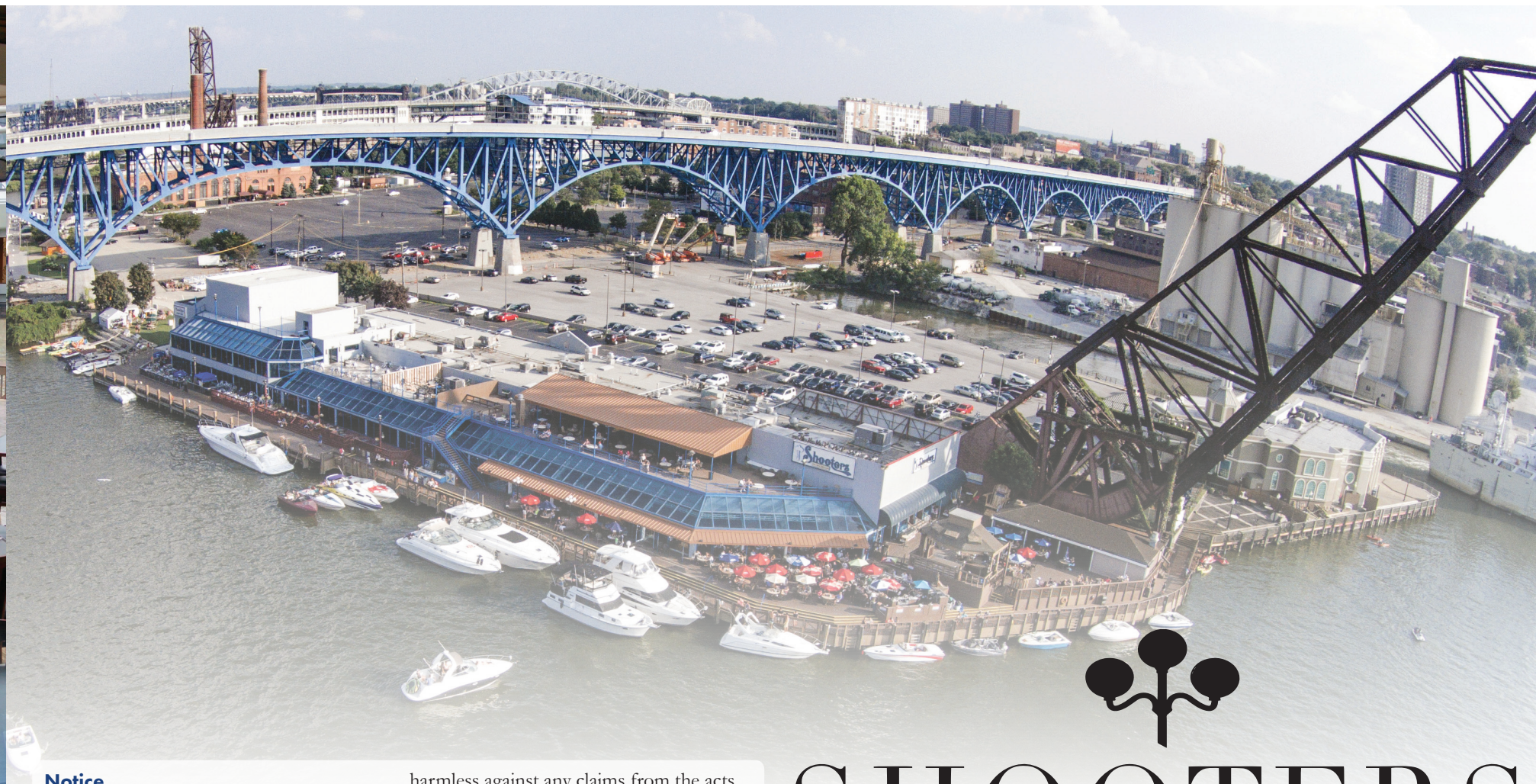


CORPORATE GATHERINGS



FUNDRAISERS



# SHOOTERS

WATERFRONT CAFE CLEVELAND

## BANQUETS

### Notice

Specialty Cakes are permitted to be brought in by the event host. A cutting fee will be added to the final bill in the amount of \$1.00 per piece. This fee includes service on a lined cake table with plates, utensils and napkins.

Vegetarian selections are available. Please specify if there are any food allergies. Limited menus for smaller parties are also available. If you have additional needs and requests, please contact our Event Coordinator at 216.861.6900 or email [events@shootersotw.com](mailto:events@shootersotw.com)

### Terms and Conditions

No Food or Beverage is to be brought in or removed from Shooters on the Water due to the USDA Food Service and Inspection Services rules of safe food handling.

Decorations must be approved by our event specialist. No sprinkles, glitter or anything that will get in the carpet. No taping or hanging from the walls or ceilings. Balloons must be removed that night.

An 20% Service Charge and Sales Tax of 8% are applied to the final bill.

Customer holds Shooters on the Water

harmless against any claims from the acts of themselves or guests including any accident, injury or damage, however caused, to any person or property related to the event, and against any costs, attorney fees, expenses and liabilities. Shooters on the Water are not liable for lost or stolen items.

Customer will be responsible for any negligent acts of themselves or guests damaging the property of Shooters on the Water. Premises loss in the event the facility suffers temporary loss of utilities, fixtures, acts of nature or acts of terrorism; customer hereby waives all claims against Shooters on the Water for injury or damage, physical, emotional or contractual. If Shooters on the Water has to enforce collection action; the customer is liable for all collection charges, attorney fees and interest.

### Deposits

A deposit equal to 25% of the food & beverage minimum is required to hold your space. Deposits will be deducted from your final bill. All checks for final payment MUST be pre-approved. Deposits are to be made out to Shooters on the Water.

1148 Main Avenue  
Cleveland, OH 44113

216.861.6900 | [www.ShootersFlats.com](http://www.ShootersFlats.com)

REUNIONS



PRIVATE PARTIES

## Bar Options

### Cash Bar

Drinks are served by the bartender and charged to the guests. Drinks are charged at Shooters regular standard bar prices. A wine, beer and alcohol price list can be provided at the request of the event host.

### Open Bar

An open tab is started by the bartender and totaled at the conclusion of the event. Drinks are charged at Shooters drink ticket prices. All drink prices can be furnished prior to event. The event host may total the open tab at any time during the event. This bar total will then be added to the final bill.

### Limited Bar

The event host can limit the selection of alcoholic beverages offered. The bartender will then only offer these items to the guests. The bar total will then be added to the final bill.

### Drink Tickets

Drink tickets can be purchased and distributed to the guests. Tickets will then be given to the bartender in exchange for alcoholic beverages or soft drinks. The total number of tickets purchased by the event host will be added to the final bill.

**Well** \$7.50/ticket  
(ex: Pinnacle, Sauza)

**Call** \$8.50/ticket  
(ex: Tito's, Bacardi, Absolut, Stolli, Sailor Jerry)

**Premium** \$9.50/ticket  
(ex: Grey Goose, Crown Royal, Dewars)

**Super Premium** CASH ONLY  
(ex: Avion, Patrón)

All drink tickets include soft drinks  
21+ for Alcoholic Beverages  
-Bottle Service is Available upon Request-



*Cheese Display*



*Chicken Satay*



## Vegetarian

### Boursin Cheese Stuffed Mushrooms

50 pieces • \$95

### Bruschetta

50 pieces • \$165

*Tomato, Mozzarella and Basil*

### Mozzarella Cheese, Grape Tomatoes and Basil Skewers

50 pieces • \$165

### Pretzel Bites

150 pieces • \$75

Served with Honey Mustard Dressing

### Pizza

Cheese Sheet Pizza

30-40 Slices • \$55

\*Additional toppings, \$5.00 each

### Specialty Pizzas

upon request

## Hors D'oeuvres and Displays

*Serves 25 guests*

### Fresh Fruit Display \$145

*Honeyden, Cantaloupe, Strawberries, Pineapple, Grapes and Watermelon*

### Cheese Display \$145

*Assorted Domestic Cheese and Crackers*

### Vegetable Display \$120

*Garden Fresh Vegetables with Ranch dressing*

### Artichoke and Spinach Dip \$4.75 per person

*Served Warm with Pita Chips*

### Chilled Shrimp 50 pieces • \$80

Served with Cocktail Sauce, Lemon Wedges

75 pieces • \$115

100 pieces • \$145

## Theme Menu Buffets

*Requires a Minimum of 25 Guests*

### All American Buffet \$30 per person

*Hamburgers, Johnsonville Brats, BBQ Chicken Sandwiches, Nachos with Cheese Sauce, Jalapeños, Salsa and Sour cream, Pasta Salad, Garden Salad, Sliced Seasonal Fruit, Cookies & Brownies*

### Deli Buffet \$25 per person

*Roast Turkey, Ham, Hard Salami, Roast Beef, Deli Breads, Garden Salad, Pasta Salad, Cole Slaw, Seasonal Fruit, Cheese, Cookies & Brownies*

### Mexi Station \$40 per person

*Hard and Soft Tacos, Seasoned Ground Beef, Shredded Iceberg Lettuce, Shredded Cheddar Jack Cheese, Diced Tomatoes, Sour Cream, Jalapeños, Salsa, Tortilla Chips, Black Beans, Cheddar Cheese Sauce, Seasonal Fruit, Cookies & Brownies*

*Soft Drinks, Coffee & Tea are Included with any Themed Menu*

### Pasta \$26 per person

*Requires a Minimum of 25 guests*

### Includes:

Penne or Fettuccine Pasta, Mini meatballs, Tossed Garden Salad, Italian Garlic Bread and Freshly Grated Parmesan Cheese, Mini Pastries, Coffee and Tea.

Choose four (4) of the following items to be added to your pasta:

- Fresh Roasted Tomatoes
- Sliced Roasted Red Peppers
- Sliced Herb Mushrooms
- Roasted Fresh Garlic
- Roasted Vegetables

Add one (1) of the following for an additional \$4 per person

- \* Sliced Grilled Chicken Breast
- \* Italian Sausage

Choose two (2) sauces to be prepared with your pasta:

- Marinara Sauce
- Alfredo Sauce
- Pomodoro Sauce
- Roasted Garlic Cream Sauce



## Dinner Buffer \$40 per person

*Requires a Minimum of 50 Guests*

### **Choice of One (1)\*:**

- Country Club Sirloin Roast
- Oven Roasted Turkey Breast
- Baked Ham

### **Choice of One (1):**

- Chicken Parmesan
- Lemon Chicken Breast
- Oven Roasted Walleye with Citrus Aioli
- Balsamic Glazed Atlantic Salmon

### **Choice of Two (2):**

- Pasta Alfredo
- Pasta Marinara
- Vegetable Medley
- Roasted Redskin Potatoes
- Garlic Mashed Potatoes



### Includes:

*Tossed Garden or Caesar Salad, Rolls with Butter, Assorted Desserts, Coffee and Tea. Soft drinks are \$3.00 with unlimited refills*

\* If not served in a Chaffer, a \$80.00 Chef's Carving Fee will be assessed.

## Chef's Carving Stations

*Requires a Minimum of 50 Guests*

Uniformed Chef's Carving Fee \$80 per Station

Country Club Sirloin Roast \$10 per person

*Slow Roasted Sirloin served with Rolls, Butter and Horseradish Sauce*

Baked Ham \$7 per person

*Baked Ham served with Rolls and Butter*

Oven Roasted Turkey Breast \$9 per person

*Oven Roasted Turkey Breast served with Rolls and Butter*

Add a Garden Salad for an additional \$3 per person

## Hors D'oeuvres

### Chicken

Chicken Satay 50 pieces • \$130

*Grilled Chicken Skewers marinated in Soy Ginger Sauce*

Chicken Wings 50 pieces • \$120

*Tossed with choice of Hot, Mild, BBQ, Teriyaki, Garlic or a dry Cajun rub. Served with bleu cheese and celery*

Chicken Tempura 50 pieces • \$110

*Seasoned and Deep Fried. Served with BBQ, Ranch or Honey Mustard*

### Meat and Pork

Marinated Beef Satay in Teriyaki Glaze 50 pieces • \$130

Mini Meatballs 50 pieces • \$80

*Choice of Marinara, Swedish or BBQ*

Bacon Wrapped Water Chestnuts 50 pieces • \$95

Pot Stickers served with Soy Ginger Sauce 50 pieces • \$90



**BYO Mimosa Bar • \$12 per person**  
Includes Champagne, Juices, Fruit



**30-Day Aged Angus Reserve Prime Rib**