



THANK YOU FOR YOUR INTEREST IN PEOHE'S WATERFRONT RESTAURANT!

Here are our exciting group menus – sure to impress your guests! Use our Group Menu pages to build your own menu – or use one of the following Hawaiian themed “Dinner Suggestions”.

- ✂ At Peohe's, we specialize in group dining, and offer events of any size up to 700 guests. For smaller groups, we offer non-exclusive dining areas with beautiful bay and skyline views.
- ✂ For larger groups we have private dining facilities in our glass-enclosed patio featuring San Diego's ultimate panoramic skyline and bay view. Food and Beverage Minimums apply for private events.
- ✂ Our group sales office will make your event planning a breeze.

BOOKING A RESERVATION – REQUIREMENTS

1. DEPOSITS - \$25/guest for Dinner or \$10/guest for Lunch/Sunday Brunch
2. Group Event Policies Contract signed and returned to Peohe's
3. MENU and details are due two weeks prior to event.
4. Two-hour event time limit for non-private events. (Crucial during weekends and busy days/nights).

IMPORTANT DATES:

Due ONEWEEK prior to event: Wine selections, and Complimentary Personalized Menu Heading.

PEOHE'S TOP 10

Reason #9 – Driving to Peohe's is still less expensive than flying to Hawaii, and faster!

Come see for yourself why Peohe's is one of San Diego's most popular local and destination restaurants.

Events Limited Only By Your Imagination!

Visit us at www.peohes.com

1201 First Street - Coronado, CA 92118

Phone: 619-437-4474

Fax: 619-437-8471

ALOHA! Thank you for your interest in Peohe's Tropical Island Paradise. Located at the water's edge in the Coronado Ferry Landing, Peohe's is well-known for exceptional food, Aloha hospitality, and breathtaking views of the downtown San Diego skyline and San Diego Bay. Peohe's has been recognized in the San Diego Union-Tribune Readers Poll for "Best Scenic View" and "Best Ambiance". Peohe's distinction for making business meetings memorable may only be surpassed by our reputation for insuring that special occasions are unforgettable. Here's what a few of our past guests took the time to say:

"Everyone who 'touched' our group was delightful, professional and most responsive. Special thanks to you for meeting every request we had".

- Ramona Jones, Independent Bankers Association of Texas

"We would like to thank you and your team of people that made our evening event at Peohe's very special..." "The people that attended the evening are Service Executives. Their job is to ensure our company provides excellent service. We feel that Peohe's provided excellent service to us."

- Jill Pancio and William M. Greenwood, SBC Global Markets

"We received so many great compliments – your staff is to be commended for their service and professionalism. The food was also outstanding. We will definitely host another large party there again when an occasion arises."

- Mary Ellen Teeter, Coronado, CA

When planning your custom menu, please make your selections from the group offerings provided, or choose one of our suggested menus featuring some of Peohe's signature favorites. Market availability does influence our fresh fish selections, and preparations do vary. Be sure to inquire at the time of menu planning for the most current offerings. We encourage you to pre-select the wines to be served during your meal. If you have a favorite wine not available on our list, we will be pleased to try to locate it for you.

Special wedding packages are available for both ceremonies and receptions (Food and Beverage Minimum required, plus service charge and tax). The Glass Enclosed Patio and entire restaurant are available for private events meeting a house food and beverage minimum plus service charge and tax. Please inquire as to current rates and availability. For semi-private events, seating requests for specific areas within the restaurant are acknowledged, but cannot be guaranteed.

If you have had an opportunity to enjoy Peohe's in the past, we welcome you back. If not, come experience the Spirit of Aloha for yourself – right here on the mainland! We hope to have the opportunity to work with you to insure the success of this event, and many others in the future.

Sincerely,

Alisa A. Atkins, Group Sales Manager

HORS D'OEUVRES & APPETIZER PLATTERS

(Prices listed are per piece)

COLD HORS D'OEUVRES

Garden Vegetable Crudités with Roquefort dip	2.25
Imported & Domestic Cheeses with Stone Wheat Crackers	3.20
Chilled Artichoke Display with Red Pepper Mayonnaise	3.00
Smoked Salmon Canapés	3.00
Poached Jumbo Gulf Shrimp with Cocktail Sauce	3.50

HOT HORS D'OEUVRES

Jerk Spiced Beef Satay Skewers	3.25
Coconut Crunchy Shrimp with Dipping Sauces	3.50
Coconut Crunchy Chicken Strips	2.75
Thai Chicken Skewers with Peanut Dipping Sauce	2.75
Jumbo Scallops wrapped in Apple Smoked Bacon	3.50
Mini Shrimp Brochette	3.75
Beef Brochette	3.25
Chicken Spring Rolls with Dipping Sauces	2.00
Vegetable Spring Rolls with Dipping Sauces	2.00

BUFFET SELECTIONS

Baked Double Cream Brie baked in a Puff Pastry (Service for 40 or less)	100.00
Baked Double Cream Brie baked in a Puff Pastry (Service for 80 or less)	155.00
Planked Norwegian Salmon (Service for 30)	90.00

All selections are subject to a 20% service charge and applicable sales tax.

PEOHE'S SUSHI PLATTERS

A unique presentation to spice up any event!

* "Sushi" = "vinaigered rice". Peohe's offers cooked and raw bar "Sushi"Items

The Tsunami Platter

(32 pieces - \$43.95) - (A Fully Cooked Sushi Platter)

* Teriyaki Filet Mignon and Asparagus Roll, Lobster Calif. Roll, Ebi, and Unagi *

Peohe's Imperial Sashimi Platter

(30 pieces – serves 10 guests - \$85.00)

* Tuna, Yellowtail, Salmon *

Peohe's Specialty Sushi Roll Platter

(24 pcs.- \$28.95)

* Surf & Turf Roll, Spicy Tuna roll, Eel Roll *

"Kanapali" Sushi Platter

(16 pieces - \$35.95)

* Maguro, Hamachi, Lobster California Roll *

**** CREATE YOUR OWN SUSHI PLATTER HERE:****

SUSHI – 10 pieces per order

Maguro	(Yellow-fin Tuna)	\$34.00
Hamachi	(Yellowtail)	\$35.25
Sake	(Salmon)	\$31.50
	Smoked Salmon -cooked	\$32.75
Ebi	(Shrimp-cooked)	\$32.75
Ika	(Squid)	\$31.50
Tako	(Octopus –cooked)	\$31.50
Tamago	(Ommelette)	\$27.75

ROLLS – 15-24 pieces

Lobster Calif. (24)	(Cooked Lobster & Avocado)	\$31.50
Surf and Turf (24)		\$44.50
Spicy Tuna (24)		\$28.00
Veggie (15)		\$26.25
Tekka (18)	(Tuna Roll)	\$24.25
Kappa (18)	(Cucumber Roll)	\$20.25
Philadelphia (24)		\$28.50
	(Smoked Salmon, Cream Cheese & Cucumber)	

All selections are subject to a 20% service charge and applicable sales tax.

PEOHE'S APPETIZERS (Basic Menu Page #1)

Complement your meal with one of our house favorite appetizers, or create your own combination from our Hors D'Oeuvres & Sushi Platter selection pages.

Pacific Fire Shrimp

12.95/order

Coconut Crunchy Shrimp, with house dipping sauces

13.95/order

Shrimp Cocktail, tangy cocktail sauce

13.95/order

Thai Chicken Spring Rolls, house dipping sauces

9.95/order

Maui Style Onion Rings, homemade tomato catsup

7.95/order

PuPu Platter

-Jumbo Gulf Shrimp, Coconut Crunchy Shrimp, Thai Chicken Spring Rolls, Maui Onion Rings and Filet Mignon Brochettes. Serves 3-4 guests-
24.95/platter

Land & Sea Platter

-Thai Chicken Skewers, Jerk-spiced Beef Skewers, Vegetable Spring Rolls, and Coconut Crunchy Shrimp. Serves 3-4 guests-
24.95/platter

Combination Sushi Platter

-Maguro Sushi, Hamachi Sushi, and Lobster California Rolls. Serves 3 guests-
35.95/platter

SOUPS & SALADS

(Select two)

OR Choose soup and salad for an additional 7.00 per guest.

Peohe's Famous Lobster Bisque

Peohe's Salad

Crisp greens, mandarin oranges and candied walnuts, orange-ginger vinaigrette

Garden Salad

Mixed greens and assorted garden vegetables

Caesar Salad

Romaine, fresh grated Parmesan and croutons

Spinach Salad

Fresh spinach, mushrooms, onions, chopped eggs and bacon served with hot bacon vinaigrette

DINNER ENTRÉES – PEOHE’S (Basic Menu Page #2)

Entrée prices include cup of soup or small salad, entrée, dessert & coffee service.
Seafood selections and preparations vary – please inquire at time of menu planning.
(Select **three**)

Sesame Crusted Salmon

45.95/person

Hawaiian Ahi (Premium-grade Yellowfin Tuna)

49.95/person

Peohe’s Halibut Mai’a (* Sea Bass subs seasonally)

49.95/person

Pacific Fire Shrimp

46.95/person

Coconut Crunchy Shrimp, house dipping sauces

46.95/person

Peohe’s 14 ounce Australian Lobster Tail

(need two weeks to order)

Market Price (\$80.95)

Prime Rib of Beef

51.95/person

Crab-Stuffed Tilapia

47.95/person

New York Sirloin Steak (pre-selections for groups of 75 +)

50.95/person

Filet Mignon (pre-selections for groups of 75 +)

50.95/person

Caribbean Jerk Chicken

39.95/person

DESSERTS

(Select **one to two**)

Key Lime Pie

Peohe’s Coconut Cheesecake

No Ka Oi

Lava Ice

Banana Ice Cream

Seasonal Fresh Berries

All selections are subject to a 20% service charge and applicable sales tax.

SAMPLE DINNER MENU

For up to 50 guests

“Kauai”

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-Or-

Peohe’s Salad

-Crisp greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

Entrée Selections

Peohe’s Halibut Mai’a (* Sea Bass subs seasonally)

-Sautéed with bananas, macadamia nuts and Frangelico-

-Or-

Hawaiian Ahi

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-Or-

Prime Rib of Beef

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-Or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-Or-

Lava Ice

-Mango fruit sorbet-

Coffee and Hot Tea Service

Price range - \$39.95 - \$51.95/person

(Guests may choose on-site from selections presented – actual price per guest

dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“The Tidal Wave”

Appetizer

Thai Chicken Spring Rolls, house dipping sauces

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-Or-

Garden Salad

-Mixed greens with an assortment of fresh garden vegetables-

Entrée Selections

Peohe’s Halibut Mai’a (* Sea Bass subs seasonally)

-Sautéed with bananas, macadamia nuts and Frangelico-

-Or-

Coconut Crunchy Shrimp, house dipping sauces

-Tempura battered, rolled in coconut and bread crumbs, and deep-fried-

-Or-

Prime Rib of Beef

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-Or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-Or-

Lava Ice

-Mango fruit sorbet-

Coffee and Hot Tea Service

Price range - \$48.90 - \$61.90/person

(Guests may choose on-site from selections presented – actual price per guest

dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“The Waimea”

Appetizer

PuPu Platter (1 per 3 guests)

-A selection of our house favorite hors d'oeuvres-

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-Or-

Peohe's Salad

-Crisp greens, mandarin oranges and candied walnuts, tossed in an orange-ginger vinaigrette-

Entrée Selections

Peohe's Halibut Mai'a (* Sea Bass subs seasonally)

-Sautéed with bananas, macadamia nuts and Frangelico-

-Or-

Prime Rib of Beef

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-Or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-Or-

Seasonal Berries

-With fresh whipped cream-

Coffee and Hot Tea Service

Price range - \$48.26-\$60.26/person

(Guests may choose on-site from selections presented – actual price per guest dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“The Mainlander”

Appetizer

Jumbo Gulf Shrimp, cocktail sauce

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry, and fresh lobster-

-Or-

Caesar Salad

-Crisp Romaine lettuce tossed in Caesar-style dressing with croutons and Parmesan cheese-

Entrée Selections

Sesame Crusted Salmon

-Fresh Atlantic salmon, rolled in sesame seeds and sautéed in a ginger sauce-

-Or-

Prime Rib of Beef

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-Or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

Key Lime Pie

-Made with authentic Key Lime juice-

-Or-

Fresh Berries

-With fresh whipped cream-

Coffee and Hot Tea Service

Price range - \$53.90-\$65.90/person

(Guests may choose on-site from selections presented – actual price per guest **dependent upon entrée selected** – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“Waikiki”

Appetizer

Kanapali Sushi Platter

-Maguro sushi, Hamachi sushi, and Lobster California Rolls-

1st Course Selections

Peohe's Salad

-Crisp greens, mandarin oranges and candied walnuts, tossed in an orange-ginger vinaigrette-

Entrée Selections

Hawaiian Ahi

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-or-

Coconut Crunchy Shrimp, house dipping sauce

-Tempura battered, rolled in coconut and breadcrumbs and deep fried-

-or-

Prime Rib of Beef

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

Dessert Selections

Key Lime Pie

-Made with authentic Key Lime juice-

-or-

Lava Ice

-Mango fruit sorbet-

Coffee and Hot Tea Service

Price range - \$58.94 - \$63.94/person

(Guests may choose on-site from selections presented – actual price per guest
dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“Hanauma Bay”

Appetizer

Peohe’s Specialty Sushi Roll Platter

-Surf & Turf Roll, Spicy Tuna Roll, Eel Roll-

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

-or-

Garden Salad

-Mixed greens with an assortment of fresh garden vegetables-

Entrée Selections

Pacific Fire Shrimp

-Jumbo shrimp baked with Island spices, garlic and butter-

-or-

Prime Rib of Beef

-Slow roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert Selections

Banana Gelato

-Premium gelato garnished with a macadamia-crust chocolate banana-

-or-

Fresh Berries

-Served with homemade whipped cream-

Coffee and Hot Tea Service

Price range - \$49.60 - \$61.60/person

(Guests may choose on-site from selections presented – actual price per guest
dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

No guest maximum

“The Big Kahuna”

Appetizer

Coconut Crunchy Shrimp, house dipping sauces

-Jumbo shrimp rolled in coconut and breadcrumbs, and deep fried-

Soup

Lobster Bisque

-Finished with whole butter, sherry and fresh lobster-

Salad

Peohe's Salad

-Crisp greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

Entrée Selections

Sesame Crusted Salmon

-Fresh Atlantic salmon, rolled in sesame seeds and sautéed in a ginger sauce-

-or-

Prime Rib of Beef

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

-or-

Caribbean Jerk Chicken

-Marinated in Jerk-seasoning and served with sweet tamarind sauce and pineapple chutney-

Dessert

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

Coffee and Hot Tea Service

Price range - \$60.90-\$72.90/person

(Guests may choose on-site from selections presented – actual price per guest
dependent upon entrée selected – prices exclude service charge and tax)

SAMPLE DINNER MENU

For up to 60 guests

“King Kamehameha”

Appetizer

Pacific Fire Shrimp

-Tender shrimp baked with island spices, garlic and butter-

1st Course Selections

Lobster Bisque

-Finished with whole butter, sherry, and fresh lobster-

-or-

Peohe's Salad

-Crisp greens, mandarin oranges and candied walnuts, tossed in orange-ginger vinaigrette-

Entrée Selections

Hawaiian Ahi

-Chargrilled to medium-rare and served with a warm soy-ginger butter and wasabi cream sauce-

-or-

14 ounce Australian Lobster Tail (2 weeks notice)

-Steamed to perfection and served with drawn butter-

-or-

Prime Rib of Beef

-Slow-roasted to a perfect medium, served with au jus sauce and creamy horseradish-

Dessert Selections

No Ka Oi

-Macadamia nut ice cream pie in a chocolate cookie crust with bittersweet chocolate sauce-

-or-

Key Lime Pie

-Made with authentic Key Lime juice-

Coffee and Hot Tea Service

Price range - \$62.90-\$93.90/person

(Guests may choose on-site from selections presented – actual price per guest
dependent upon entrée selected – prices exclude service charge and tax)

PEOHE'S COCKTAIL PACKAGES & OPTIONS

On Consumption

Charged to banquet check – per drink, based on consumption:

Cocktail prices generally range from \$5.75-\$13.95 (Volcano for two)

Cognacs, Ports and Single-malt Scotches - up to \$40.00

Beers - \$4.25-\$5.50

Wines by the Glass - \$5.50-\$15.00

Bottled Water – 33.8 oz Pellegrino - \$5.50 Aqua Panna \$5.50

Hourly Packages

Charged to banquet check - per person, by the hour

Beer & House Wine* -

\$14/person – 1 hour

\$18/person – 2 hours

\$22/person – 3 hours

Beer, House Wine*, Well-brand cocktails -

\$17/person – 1 hour

\$22/person – 2 hours

\$27/person – 3 hours

Beer, House Wine*, 1st tier Call-brand cocktails -

\$19/person – 1 hour

\$24/person – 2 hours

\$29/person – 3 hours

*House wine – (House wine selections may change - please inquire at time of menu planning)
Chardonnay, Merlot OR Cabernet Sauvignon

20% service charge and 7.75% sales tax will be added to all prices above



WHITE WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

			Btl.
Moët & Chandon, Dom Perignon	Épernay	1999	225
Moët & Chandon, White Star	Épernay	NV	80
Schramsberg Mirabele Rose Brut	Reims	NV	55
Domaine Chandon, Blanc de Noir	California	NV	45

CHARDONNAY

Lindemans Bin 65	Australia	'06	21
Bonterra	***	'05	33
Buena Vista Reserve	Carneros	'05	37
Chateau Ste. Michelle Indian Wells	Columbia Valley	'06	51
Cakebread Cellars	Napa Valley	'05	90
Wente, Riva Ranch Reserve	Monterey	'06	37
Jordan	Sonoma	'05	70
Far Niente	Napa Valley	'05	105
Casa Lapostolle	Casablanca Valley	'05	29
Clos Pegase, Mirsuko's Vineyard	Carneros	'05	59
Trapiche Oak Cask	Argentina	'06	31
Glass Mountain	Napa Valley	'05	25
Frei Brothers	***	'05	30
Murphy-Goode	***	'05	55
Ferrari-Carano	Alexander Valley	'05	75
Stags Leap Winery	***	'05	65
Laetitia	Arroyo Grande Vly	'06	51
Carmel Road	Monterey	'06	38
Franciscan Oakville Estate	Napa Valley	'06	44
Grgich Hills	Napa Valley	'05	85

SAUVIGNON BLANC / FUMÉ

Pepperwood	***	'06	21
Dona Paula	***	'06	23
Drylands	New Zealand	'07	37
Goldwater	***	'06	
42			
Cakebread Cellars	Napa Valley	'06	
56			
Nobilo	***	'06	29
Coppola Diamond Series	Napa Valley	'05	38
Charles Krug	Napa Valley	'06	43
Meridian	Central Coast	'06	
25			

PINOT GRIGIO / GRIS

			Btl.
Santa Margherita	Alto Adige	'06	65
MezzaCorona	Trentino	'06	24
King Estate, Pinot Gris	Oregon	'06	40
Kim Crawford, Pinot Gris	Marlborough	'06	46
Bollini	Trentino	'06	37
Maso Canali	Trentino	'06	39
Clos du Bois, Special Selection	***	'06	27
Estancia	California	'06	31
Placido	Italy	'06	23

INTERESTING WHITES

Beringer, White Zinfandel	California	'06	21
Columbia Winery, Gewürztraminer	Columbia Valley	'06	26
Hugel, Gewürztraminer	France	'05	51
Martin Codax, Albarino	***	'06	32
Schloss Vollrads	***	'05	44
Bacsburg, Chenin Blanc	South Africa	'05	34
Wente Riverbank, Riesling	***	'06	27
Smoking Loon, Viognier	California	'05	25
Chateau Ste. Michelle, Riesling	Washington	'06	23
Chateau Ste. Mich., Eroica Riesling	Columbia Valley	'05	57
Columbia Winery, Riesling	Columbia Valley	'04	24
Trimbach Reserve, Pinot Blanc	Alsace	'04	35
Conundrum by Caymus, Wht Blnd	California	'05	60
Pacific Rim, Riesling	***	'05	36
Red Bicyclette, Rosé	Languedoc	'05	27
Folie a Deux, Ménage a Trios	California	'06	29
Bridlewood, Viognier	Central Coast	'06	38

*All prices are subject to a 20% service charge & tax

RED WINES BY THE BOTTLE

CABERNET SAUVIGNON / BLENDS

Jordan	Alexander Valley	'03	119
Silver Oak	Alexander Valley	'03	125
Caymus	Napa Valley	'05	150
Opus One	Napa Valley	'04	295
Far Niente	Napa Valley	'04	185
Nickel & Nickel	Napa Valley	'03	165
Caymus, Special Selection	Napa Valley	'05	250
Estancia, Meritage	Napa Valley	'05	69
Quintessa, Red Wine, Rutherford	Napa Valley	'04	210
Hogue Cellars	***	'05	23
Red Diamond	Columbia Valley	'04	
27			
Chateau Ste. Jean	***	'05	36
Hayman & Hill	Napa Valley	'03	33
J. Lohr, Seven Oaks	Paso Robles	'05	35
J. Lohr, Hilltop	Paso Robles	'05	69
Alexander Valley Vineyards	Alexander Valley	'04	45
Rodney Strong, Alex's.Crown Vnyrd	Alexander		
Valley	'04	79	
McWilliams	***	'06	26
Clos Du Val, Oak Vineyard	Stags Leap District	'02	130
Lindemans Bin 45	Australia	'06	23
Louis M. Martini	Napa Valley	'04	43
Kenwood	Sonoma County	'04	40
Montecillo Crianza, Spanish Red	***	'03	
26 Dona Paula Los Cardos, Malbec	***		
'06			
27			
Hahn Estates, Red Blend	***	'05	44
Franciscan Magnificat, Meritage	***	'04	
99			
Primo Volo, Red Blend	Italy	'03	85

MERLOT

Francis Coppola, Diamond Series	Napa		
Valley	'05	45	
Burgess Merlot	Napa Valley	'04	54
Buena Vista Carneros	Carneros	'04	38
Mirassou	California	'05	26
Concanon	***	'04	24
Marquis Phillips	***	'05	39
Bonterra Vineyards	Mendocino County	'05	
33			
Newton	Napa Valley	'02	110
Smoking Loon	California	'05	23
Barnard Griffin	***	'04	47

PINOT NOIR

			Btl.
Mirassou	***	'06	24
Trinity Oaks	California	'06	25
Cycles Gladiator	Central Coast	'06	31
Kendall-Jackson, Vintner's Reserve	California		
	'05	37	
The Crossings	***	'05	46
Belle Glos Sonoma	***	'06	69
Hartford Court "Lands Edge"	***	'05	89
J. Lohr Crosspoint	California	'06	39
Kim Crwford	Marlborough	'05	43
Twin Fin	California	'05	23
Hahn	***	'05	44
Laetitia Reserve	***	'05	99
Vavasour, NZ	***	'05	59

SPECIALTY REDS

Alexander Vly. Vineyards, Syrah	California		
	'05	45	
Kenwood Old Vine, Zinfandel	Lodi	'05	25
Chalone Vineyards, Syrah	Chalone	'03	69
Trapiche Oak Cask, Shiraz	Mendoza, Argntina	'04	
	27		
7 Deadly Zins, Zinfandel	Lodi.	'05	40
Rodney Strong, Knotty Vines, Zin	Sonoma		
County	'05	36	
Dry Creek Heritage, Zinfandel	Sonoma County	'04	38
Penfolds Bin 128 Kalimna, Shiraz	Barossa		
Valley	'03	59	
Fetzer, Shiraz	***	'05	23
Ravenswood Vintners Bl., Shiraz			
	Southeastern Aust.	'04	
	26		
Santa Julia Reserve, Malbec	***	'05	32
Danzante Chianti DOC	***	'05	25
Ruffino Chianti	***	'05	39

*All prices are subject to a 20% service charge & tax



EVENT DATE _____

1201 First Street, Coronado, CA 92118

EVENT

NAME _____

(619) 437-4474 PHONE

(619) 437-8471 FAX

Peohe's Restaurant **GROUP POLICIES AGREEMENT**

1. **Pricing** – All menu items listed are market-priced. Pricing will be guaranteed 30 days in advance of the event. All food and beverage is subject to 20% service charge, and applicable sales taxes.
2. **Deposits/Cancellation** – An advanced deposit of \$25/person (\$10/person at lunch) is required upon signing of this event policies agreement.* In the event of cancellation within 60 days of the original event date, the deposit shall be non-refundable. Deposits for bookings cancelled more than 60 days in advance of the original event date may be applied to an alternative date within one year of the original booking. Peohe's reserves the right to request additional deposit as necessary.
3. **Guest Guarantee/Attrition Clause** – Guaranteed guest counts are due (72) hours in advance of the event date. If no guarantee is received, client will be charged for the most updated guest count given, or for the number of guests in attendance, whichever is greater. Should the actual number of guests fall below the guarantee, client will be charged for the difference. Guarantees are charged based on the estimated cost per person, with the following minimums - \$40/person for dinner events; and \$20/person for lunch events. (Cocktail packages, if ordered, will be added to the guarantee. Due to room specifications, Peohe's will not be obligated to serve or set up for more than 5% above the guaranteed number. Private events have Food & Beverage Minimums to meet, plus service charge, tax & rentals
4. **Payment** - ALL CHARGES, less the advanced deposit, are presented on one guest check and are payable at the immediate conclusion of the event in the form of cash, credit card, certified check or money order.
5. **Food and Beverage** – Due to health, safety, and liquor laws of each state, all food and beverage must be supplied by Peohe's. ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE RESTAURANT FROM OUTSIDE SOURCE. Peohe's strictly adheres to all state and federal laws pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
6. **Contracted Services** – Any outside services contracted for by Peohe's (floral, audio-visual, bakery) must be paid for in full, in advance. Payment is non-refundable if contracted services cannot be canceled.
7. **Deliveries** – With prior notice, Peohe's will accept packages sent no earlier than 3 business days in advance of the event date. Shipments received prior to said date, or deemed excessive in size, are subject to storage fees.
8. **Display and Decorations** – All displays and/or decorations proposed by client will be subject to prior approval by a Peohe's Manager for each event date. Any damage caused to the premises will be the clients responsibility.
9. **Security** - Peohe's reserves the right to inspect and control all events, and may, at the discretion of the management, require security for certain events, particularly those with minors in attendance. The cost of such services will be the client's responsibility. Peohe's will not assume any liability for theft or damage to personal property occurring prior to, during, or after the event
10. **Excused Non-Performance**—Peohe's shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed, or hindered by an act of God, fire, flood or explosion, strikes, labor disputes; inability to procure labor, equipment materials or surplus, or any other causes beyond reasonable control. If food or services specified cannot be furnished for any reason due to such circumstances, other food and services may be substituted at prices ordinarily charged for them, but not in excess of the price agreed upon.
11. **Reservation Time** – In an effort to honor all contracted event times, Peohe's is unable to hold tables more than 15 minutes beyond the reservation time. Additionally, Peohe's requires that events conclude at the contracted end time.

A signature indicates that you have read and agree to the terms of this agreement as outlined above.

Signature Date

*CREDIT CARD DEPOSITS: I authorize Peohe's to charge a deposit in the amount of (\$ _____) to my account number listed below.

CC# _____ Expiration Date _____

X _____
Client/Credit Card Owner Authorized Signature Date