



**Big on Seafood,
Famous at Steak!**

Tennessee Holiday Banquet Planner

320 North Peters Road, Knoxville, TN 37922

865.691.4699 Fax 865.691.1237



Effective from November 1st 2007 - January 1st, 2008

1. Policies and Agreements:

- a. Method of Payment:
- b. Banquet Dining Room Charges:
 - i. No room charge if guidelines are followed
 - ii. Non Food charges ~ Meeting option
- c. Taxes and Service Charges:
 - i. Sales Tax and Service Charges
 - ii. Deposit
 - iii. Refundable Deposit and Damage Fees
 - iv. Time Limits and Charges

Policies and Agreements

1. Method of Payment:

- A. Cash
- B. Company Check
- C. House Charge Account
- D. Credit Card
 - i. Visa, Master Card, Discover, American Express, Diners Club

2. Room Charges:

- A. There is no room charge for the private room as long as 100% of the guests order an entrée from the Banquet menu. **Parties of 20 and over must be on one check.**

- i. To offset a room rental fee, each event must meet a food purchase minimum per appropriate size of each room. If a guest requests a larger room and/or additional breakout space, then an appropriate room charge will be added. From that number, a grace factor of 10% (5% over or 5% under) is allowed for no-shows at no additional charge *for sit down dinner functions only*. No grace is given with Breakfast, Luncheons, and Cocktail style parties.
- ii. All orders are first come first serve basis; i.e.: audio visual, room size, special food orders, etc., and are final 4 days prior to event. (limited quantities on certain items and services)
- iii. Once a guaranteed amount has been established, less grace factor, the party is responsible for the amount of \$16.00 per guest, per no-show plus tax and service charges.
- iv. A \$16.00 per person (+tax and tip) will be accessed to person(s) not ordering food.
- v. Parties of 18 or more minimize menus to 3 or 4 choices. This is to better serve your needs with efficient, quality services; the Peerless is accustomed to giving.
- vi. If a Guests lowers the reservation number by more than 25% of the original number, this takes effect -twenty-one (21) days out side of the planned function date.
- VII. The sales total must be greater than \$22.00 per person excluding tax and service charges to qualify for no charge private rooms.

B. ROOM RENTALS FEES, UP GRADES & NON-FOOD PURCHASES

- vii. For maximum accommodations of 20 ~ 30 \$ 550.00
- viii. For maximum accommodations of 31 ~ 50 \$ 750.00
- ix. For maximum accommodations of 51 ~ 105 \$1000.00
- x. For maximum accommodations of 106- 130 \$1250.00
- xi. For maximum accommodations of 131- 200 \$1500.00
- Room Upgrades Size & Fees vary based on each event- please our event coordinator.

C. Taxes, Services, Credit Card Surcharges:

- xii. Sales tax will be added at 9.25% and a Service Charge of 19.95 % will automatically be added to the final bill.
- xiii. Service Charge will be *increased* to 20.5% if credit card is manually entered. A copy of the card is required and to be faxed and kept on file. Please *sign the copy* for appropriate charges and *place date of program on the copy*.
- xiv. A damage fee may also be added for any misuse of the facility including damage of wallpaper or flooring. Parties are fully responsible for the cost of damages that are done.
- xv. Rooms are available for guests' parties until 11:00 PM, after that time a \$100.00 per hour charge (1-hour minimum) will be added to the final bill. Breakdown time included.

D. Cancellations & Rate Period:

- I. Parties booked in our Banquet Rooms are subject to a cancellation fee (see chart below). A cancellation number must be obtained, and will be given to you upon the day of the cancellation. **Due to any discrepancies, we ask you to keep your cancellation number for reference and please fax a copy of your agreement and write "CANCEL PARTY" across the top in bold.** Fax number is (865) 691-1237.
- II. Rates are November 1st to Jan 1st 2008.

Cancellations & Rate Period *continued...*

BANQUET CANCELLATION FEE: NON -HOLIDAY HOLIDAY FEE SCHEDULE

60 days out and above	No Fee	\$85.00
41-59 days	25.00	\$100.00
21-40 days	\$100.00	\$200.00
14-20 days	\$250.00	\$350.00
8-13 days	\$350.00	\$550.00
0-7 days	\$550.00	\$750.00

3. **Prices are quoted Until January '08.** In case of major market changes in the major news media or other costly changes; we reserve the right to adjust this pricing without fore warning or notice.
4. *****All Menus and final head count for December, need to be turned in no later than November 15, 2007 for Christmas Parties to ensure availability of product & room size.**

Date of Event: _____

Time of Event: _____

Credit Card Type: V MC D AMX CB

of Guests: _____

Name on Credit Card: _____

Exp: Date: _____

3 Digit Security # on back of card _____

Credit Card #: _____

Posted RSVP Name: _____

I am authorized to book this reservation and I understand the following Policies and Agreements, which are outlined in the Tennessee Banquet Planner Guide. I authorize any charge to be placed on my credit card due to cancellation fee.

_____ Print Name Phone w. _____

_____ Authorized Signature c. _____

Peerless Phone 865.691.4699 Fax 865.691.1237
Banquet Planner valid through January , 2008

Required information to finalize your RSVP Please Fill Out and Sign this
 Page along with our Planning Questionnaire below!

Planning Questionnaire: Required information to finalize your RSVP!

1. A. The Name of the party
- B. The Name of coordinator with phone number

a. _____

- b. _____
2. Method of Payment: _____
3. Date and Time of Party: ____/____/____ ____:____ p.m.
4. Number of Guests: _____
5. Describe your party: (i.e. ~ meeting; awards banquet; dinner reception; holiday party; etc)

6. Will you require any audio/visual equipment (yes/no): _____
~ If yes, refer to the audio/visual section for equipment listing and price and include the work sheet in your submittal. Type of A/V _____
7. Will you require any extra break out space (yes/no): _____
~ If yes, explain: (a room charge will apply)

8. Will you be making speeches (yes/no): _____
~ We recommend that you start your speeches after our staff takes the food order.
a. If yes: _____ before _____ during _____ after (dinner)
b. If yes, length: _____ 5 min. _____ 15 min. _____ 30 min. _____ 45 min /over
9. Will you require a head table (yes/no): _____
~ If yes, how many: _____
10. Are you planning a social time (yes/no): _____
~ If yes: _____ 30 min. _____ 45 min. _____ 1 hour
11. Are you offering cocktails (yes/no): _____
a. If yes, refer to the beverage and bar section for list and price.
b. If yes: _____ on the main bill _____ individual billing
c. If yes, bartender: _____ 1 hr. _____ 2 hr. _____ the entire event.
d. If yes, cocktailing: _____ 1 hr. _____ 2 hr. _____ the entire event.
12. Are you planning to serve any hors d'oeuvres or appetizers (yes/no): _____
~ If yes, refer to the hors d'oeuvres section for listing and price and check off the item offered.
13. Are you planning to serve dinner: (yes/no): _____
~ If yes, refer to the dinner menu guide section for listing and price and check off the items offered.
14. Are there other requirements that were not mentioned (yes/no): _____
~ If yes, explain:

-
15. Are you Tax Exempt? (yes/no):_____ If yes, tax I.D. Form must be **provided prior to event.**
Please verify billing is correct at time payment. Taxes are non reversible after the bill is settled.

Audio / Visuals

We offer many A/V aids, we will be happy to assist your needs

○ VCR/ DVD Players.....	\$50.00
○ A/V Cart	\$20.00
○ TV – Flat Screen	\$150.00
○ Screen	\$30.00
○ Jumbo Screen	\$65.00
○ Laser Pointer	\$12.00
○ X-Ray View Box	\$30.00
○ Telephone Line w/toll-free access	\$35.00
○ Long Distance (per hour)	\$60.00
○ Flip Chart w/Marker	\$20.00
○ Additional Pads	\$20.00
○ Dance Floor & Set-Up	\$300.00
○ Wireless PA	\$50.00
○ LCD Projector	\$175.00
○ Laptop w/XP PowerPoint Sony Vaio	\$225.00
○ Laptop w/XP PowerPoint Sony Vaio & w/LCD Package	\$360.00
○ Podium (free standing)	\$20.00
○ Riser 4’X4” (Wood Top).....	TBA
○ Chocolate Fountain (Small).....	\$95.00
○ Flag	N/C

The above is a selection of Audio/Visual equipment we carry in house. We hope we can be of service in planning your special event. Always remember, “Our guests are extra special to us”!

Hors d’oeuvres

Peerless Restaurant Banquet offer many fine homemade hors d’oeuvres for your special event. Listed are a number of selections that are popular requests; also listed are many of the Peerless’ original hors d’oeuvres specialties. In addition, our fine staff can do other dishes upon your request and will be happy to quote you a price. After consulting with you on your selections, we then can layout the room to your specifications. Your Business is very important to us, so you can be assured that Peerless Restaurant prides itself on delicious food, outstanding service, and modern well maintained banquet facilities.

Furthermore, we offer flexibility on how you want things done.

Thank you for giving us the opportunity!

A Sculptured Center Piece:

- Assorted Cheeses **\$2.95 per person**
 ~ Cheddar, Pepper Jack and Smoked Gouda

- **Imported Cheeses (must be ordered a week in advance)** **\$4.50 per person**
- **Fresh Seasonal Fruit** **\$2.95 per person**
- **Anti Pasta Assortment** **\$2.95 per person**
- **Vegetable Platter** **\$2.65 per person**

Ice Sculptures:

- **Ice Swans (2pc.)** **\$300.00 pair**
- **Bride & Groom** **\$220.00 each**
- **Basket (1pc)** **\$195.00 each**
- **Christmas Tree** **\$200.00 each**
- **Eagle** **\$200.00 each**

The Peerless Tradition of Carved Beef:

(There are no additional charges for a meat carver. Includes: assorted breads, au jus, and assorted sauces.)

- **The Peerless Prime Rib au jus 3 oz. per person.....** **\$6.95 per person**
- **The Filet Mignon 3 oz. per person.....** **\$7.95 per person**
- **The Top Sirloin Roast 3 oz. per person.....** **\$5.95 per person**

Call about Turkey or Ham prices per person



Always remember, "Our Guests are extra special to us!"

Lamb Chop Lollipops **\$3.25 per pc.**

- Tender French boned lamb chops with our house seasoning and mint jelly!

Black & Blue Filet Skewers..... **\$1.95 per Skewer**

- Filet tips grilled with Cajun spices and our blue cheese reduction sauce.

Tenderloin Meatballs with Marinara **\$1.25 per pc.**

- Served with our homemade red sauce; our tender meatball recipe uses only in house filet tips, then topped with fresh grated Romano cheese. (plan for 2.5-3.0 per person)

Fresh Asparagus Wrap..... **\$1.00 per pc**

Blanched Seasoned Asparagus wrapped with our Proscuitto . (plan for .75-1.00)

Jumbo Shrimp Cocktail **\$1.95 per pc/bowl.**

- Our fresh steamed black tiger shrimp imported and served with our spicy cocktail sauce. Served on a platter or in a chilled bowl. (plan for 3-4 per person)
- Charleston Panko Crab Cake Minis' \$2.95 per pc**

 - Lump crab meat w/Panko bread crumbs served w/ Ancho-Roumalade sauce.
- Seafood Cocktail with Roumalade Sauce..... \$5.95 per person/bowl**
\$7.50 3pc order (single)
\$8.95 5pc full order (single)

 - Tiger Shrimp, Lump Crab, and Main Lobster topped with our special Ancho- Roumalade sauce.
- Diver Sea Scallops wrapped w/ Apple Smoked Bacon \$1.95 per pc.**

 - The freshest and best quality of Sea Scallops- Dry packed hand wrapped in our apple smoked bacon and baked till crisp and the inside is moist and tender (plan for 2.5 – 3 per person)
- Smoked Rainbow Trout Dip \$2.75 per person**

 - Fresh N.C. Trout makes this dish unique and a house specialty. Served with Carr crackers. This dish compliments our cheese & fruit trays wonderfully!
- Crab Stuffed Mushrooms \$1.95 per pc.**

 - Gourmet mushrooms stuffed with white lump crab meat in a rich white sauce. (plan for 1.75 -2.5 per person)
- Smoked Oysters \$1.75 per person**

 - Lightly smoked baby oysters, served with our spicy cocktail sauce.
- Smoked Salmon Market Price**
- Honey ~ Baked Ham Biscuit \$1.95 per pc.**

 - Honey baked ham on a potato bread biscuit served hot. (plan for 1-1.2.5 per person)
- Mediterranean Bowtie Pasta Salad..... \$2.95 per person**

 - Bowtie pasta tossed with our creamy feta, house vinaigrette, Kalamata olives, feta cheese, Pepperoncini, and roasted red peppers.
- Flaming Greek Cheese ... \$2.95 per person**

 - Served in our signature red iron Le Creuset skillets. Served with crispy baked bread crostinis.
- Spinach & Artichoke Dip \$2.95 per person**

 - Our blend of fresh spinach, artichoke and cheese. Served with freshly made tortilla chips.
- Spinach & Cheese Puffs \$1.35 per pc.**

 - A blend of fresh chopped spinach and feta cheese wrapped in flaky Phyllo dough then basted with butter and baked till crisp. (plan for 1.25 – 1.75 per person)
- Peerless Onion Rings \$1.95 per person**

- Peerless' own special recipe; a secret but guaranteed to be great.

Twice ~ Stuffed New Potato Rounds \$1.25 per pc.

- Red potatoes that is baked and stuffed with wonderful cheeses and sour cream.
(plan for 1.25-1.5 per person)

Fresh “Southern Style Chicken Tenders” \$1.25 per pc.

- Only serving the moist tenderloin of the chicken breast, hand-breaded and lightly fried.
Served with homemade honey-Dijon and BBQ sauce. (plan for 2.5-3.5 per person)

Asian-Sesame Chicken Skewers \$1.50 per pc.

- White chicken strips with a sweet bourbon glaze. (plan for 2-2.5 per person)

Chicken Salad in Puffed Pastry \$1.95 per pc.

- Puffed pastry topped with our own chicken salad recipe. (plan for 1.5 – 2 per person)

Rumaki \$1.50 per pc.

- Fresh chicken livers and crisp water chestnuts, hand wrapped in lightly seasoned bacon, then baked. (plan for 2-3.5 per person)

ASK ABOUT OUR CHILLED SEAFOOD FEAST- A VERY IMPRESSIVE APPETIZER!

Salads

Peerless Dinner Salad

- Your choice of our house made dressings are the following:
Grecian Vinaigrette, Creamy Buttermilk Garlic & 1000 Island

Signature Grecian Salad & Cheese Dressings Add \$.95 per order

- Feta cheese, pepperocini, kalamata olives & anchovies
or our homemade Maytag Blue Cheese Dressing

or you may choose:

Classic Steakhouse Style Salad

Fresh Apple smoked Bacon, Chopped Eggs, Shredded Cheese, ... **Add \$.95 per person**
Grecian Vinaigrette, Creamy Buttermilk Garlic & 1000 Island,
Maytag Blue Cheese

Entrée Selection

(Check a maximum of 3 choices – please choose one of each; beef, chicken and catch – for up to 100 guests, then 2 maximum choices are selected.)

Roasted Prime Rib au jus – slowly prepared in our special ovens and served with
a kosher salted baked potato.

- 12 oz. Prime Rib au jus “ Light Cut” **\$28.95 per person**
- 15 oz. Prime Rib au jus **\$33.95 per person**

Filet Mignon – the tenderest of all steaks, a delicious center cut of Mid-western
beef. Served with a kosher salted baked potato

- 7 oz. light cut **\$29.95 per person**

- 9 oz..... **\$33.95 per person**
- 11oz “Our most impressive cut”..... **\$37.95 per person**

New York Strip – A thick and juicy, yet full textured Black Angus Steak.
Served with a kosher salted baked potato.

- 11 oz..... **\$29.95 per person**
- 13 oz..... **\$33.95 per person**
- 16 oz..... **\$37.95 per person**

Rib-Eye Steak– a tasty Black Angus steak cut, full marbling with full flavor.
Served with a kosher salted baked potato.

- 11 oz light cut..... **\$28.95 per person**
- 16 oz..... **\$32.95 per person**

***Tenderloin Meat Loaf**

- With slightly mashed potatoes and vegetable of the day **\$19.95 per person**
**Item must be either pre ordered or only Beef selection*

Salmon – absolutely the highest quality and freshest seafood brought
in from the coast. Served with a kosher salted baked potato.

- 9 oz. Filet Cuts **\$26.95 per person**

Fresh Ahi Tuna – absolutely the highest quality and freshest seafood brought
in from the coast. Served with a kosher salted baked potato.

- 9 oz. Filet Cuts **\$29.95 per person**

Surf-N-Turf – An impressive plate with either Filet Mignon or Slow Roasted Prime Rib with

- Lobster Tail Steamed. *starting at\$ 39.95*..... **\$ Market Pricing**
- Lobster Tail Pan fried.*starting at\$ 39.95*..... **\$ Market Pricing**

Lobster Tail- cold water

- 12 oz Cold Water tail..... **\$49.95 per person**
- 7 to 26 oz cold water lobster tail please ask!..... **\$ Market Pricing**

Kasseri Chicken – a fresh boneless breast of chicken topped with prosciutto ham and Kasseri Cheese.
Served with eastern rice pilaf and fresh vegetable of the day.

- 10oz..... **\$23.95 per person**

Mediterranean Grilled Chicken – a fresh boneless breast of chicken marinated
in our seasoning for 72 hours. Served with eastern rice pilaf and fresh vegetable of the day.

- 10 oz..... **\$20.95 per person**

Fresh Fried Jumbo Shrimp – jumbo size shrimp hand breaded in our special
recipe. Served with a kosher salted baked potato.

- Seven (7) jumbo shrimp **\$25.95 per person**

Pork Tenderloin w/Mushroom Sauce – Pork tenderloin sliced and served with slightly mashed potatoes and vegetable of the day.

- **\$19.95 per person**

Kid’s Chicken Tenders – served with our julienne fries

- **\$9.95 per person**

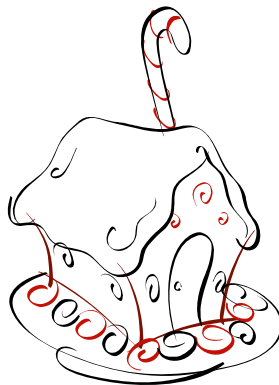
Other Kid’s menu options available upon request.

Side Vegetable Offerings- Served Family Style

Please select one OR two items

Fresh Vegetable – perfect for the center of the table -served family style..... **\$1.95/\$2.95 per person**

**Choice of: House Cream Spinach, Steakhouse Sautéed Vegetables,
Fresh Steamed Vegetables, Sherry Sautéed Mushrooms**



Peerless Elves Fresh Bakery Desserts from our Pantry

Select two offerings

- Four Layer Cream Coconut Cake \$6.50 per person
- Key Lime Pie \$6.50 per person
- Chocolate Mousse Pie w/Chef's Selected Sauce \$6.50 per person
- Cheesecakes – Chef Baked Assorted Selections \$6.50 per person
- Chef's Seasonal Desserts \$6.95 per person
- *Cake service \$1.50 per plate & set up for any outside baker*
- Special Ordered Cakes upon request (cakes must be ordered 7 days before event)
Pricing may vary per cake and size \$Call for pricing



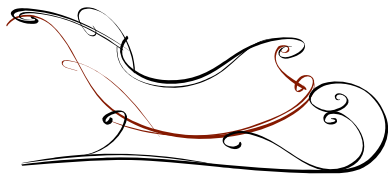
**Happy Holidays from everyone at
Peerless Restaurant.**

Gift Cards for a Gift of Great Taste!

The Perfect gift for your employees and friends this season!

Call (865) 691 ~ 4699 for details

*Remember We Cater
Your Place or Ours!*



BISTRO MIXED PLATES

*A sampling of our great entrees on one plate.
Quick and easy option for the guest offering only the best.
Individual Ordering not necessary for this style service.*

Select only one mixed plate per event (may substitute vegetarian plate)
includes House Salad, Kosher Baked Potato, Tea or Coffee and
a family style Vegetable Choice for the table.

5oz. Filet Mignon

4oz. Fried Lobster Tail

Mediterranean Grilled Chicken

5oz. Filet Mignon

Lamb Chop Split Rack

Fresh Sautéed Sea Scallops

9oz. Prime Rib Au Jus

Sauteed Shrimp Scampi

Chicken Kaseri

5oz. Filet Mignon

4oz. Steamed Lobster Tail

Mediterranean Grilled Chicken

all above priced at \$44.95 per person

We will be happy to offer you a custom Bistro Plate of your choice!

Luncheons

Please contact our events coordinator for your mid-day events starting at 25- 200 guests or smaller groups for breakfast & Luncheons combined.

All day retreats available.

Breakfasts

We are happy to offer a high quality, delicious tasting Banquet Breakfast Buffet for groups starting at 35- 200 guests. Our Deluxe Ballroom setting is ideal for meetings, special celebrations and gatherings.

On the Buffet Table:

Fresh Fruits

Fresh Farm Eggs- Scrambled

Shredded Cheddar & Jack Cheeses

Gourmet Smoked Sausage Links

Apple Smokehouse Bacon

Idaho Home Style Potatoes with Sautéed Onions

Assorted Breads:

Country Buttermilk Biscuits,

Assorted Jams and Jellies

Croissants,

Cinnamon Rolls,

Beverage Table:

Fresh Orange Juice,

European Blend Coffee and Decaf

Milk 2%

Other juices are available at an additional charge

\$15.75 per person

*19.5% Service Charge- *Guaranteed number RSVP required for Luncheons and Breakfast events*



*Beverages (included with Entrée**)*

Beverages

Sodas (no charge refill)	\$2.50
Tea / Coffee**	\$1.90 per person
Juice	\$2.75 per glass
Punch	\$1.95 per person
Fountain available	starting at \$50.00



Bar Service

Private Stocked Bar in your Room

Policies – We are happy to offer time limit on an “open bar” or drink limits/tickets for parties of 50 or more. State law prohibits brown bagging in our banquets and restaurant. We do not allow parties to provide their own wine, beer, or other alcohol beverages.

For smaller groups, we offer open cocktail or cash cocktail with your servers.

Bartender	\$50.00 first hour & Setup
.....	\$20.00 add’l hour
With Bartender Sales	\$300.00 min sales
Deduct 1-hour fee	with \$395.00 sales
Deduct 2 nd hour fee	with \$595.00 sales
Deduct 3 rd hour fee	With \$695.00 sales

Open Bar (19.9% gratuities will be added to check for any open bar)

Call Brands	\$6.00 per shot
Super Call	\$7-12 per shot
Domestic Beer	\$4.00 each
Import Beer	\$5.00 each

Soda Mixer	\$2.50 each
Spring Water	\$2.50 each (small)
Spring Water.....	\$5.00 each (large)
Wine by-the-glass	\$5.50-14 per glass
Wine by the bottle	See Wine List
Please ask your server about our “New Reserve Wines”	See Wine List