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

At Peohe’s, we specialize in group events, and accommodate 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.

Our group sales office will make your event planning a breeze.

BOOKING A RESERVATION – REQUIREMENTS

1. DEPOSITS - $25/guest for Evening or $10/guest for Daytime Events
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).

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. Dinner buffet menus are an option for groups of fifty and more, and the entire restaurant and the enclosed patio are available for private events. 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 100.00
(Service for 40 or less)
Baked Double Cream Brie baked in a Puff Pastry 155.00
(Service for 80 or less)
Planked Norwegian Salmon 90.00
(Service for 30)

All selections are subject to a 20% banquet fee and applicable sales tax.

Drink Pricing:
Non-Alc. Bevs – $3.10 – $4.95
Cocktails: $6 – $12
Beer: $4.75 – $5.75
Wines: Starting at $25/btl (4 glasses per bottle)

20% banquet fee and sales tax will be added to all food and beverage prices
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 *

Peeho’s Imperial Sashimi Platter
(30 pieces – serves 10 guests - $85.00)
* Tuna, Yellowtail, Salmon *

Peeho’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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maguro (Yellow-fin Tuna)</td>
<td>$34.00</td>
</tr>
<tr>
<td>Hamachi (Yellowtail)</td>
<td>$35.25</td>
</tr>
<tr>
<td>Sake (Salmon)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Smoked Salmon -cooked</td>
<td>$32.75</td>
</tr>
<tr>
<td>Ebi (Shrimp-cooked)</td>
<td>$32.75</td>
</tr>
<tr>
<td>Ika (Squid)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Tako (Octopus –cooked)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Tamago (Ommelette)</td>
<td>$27.75</td>
</tr>
</tbody>
</table>

**ROLLS – 15-24 pieces**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Calif. (24) (Cooked Lob. &amp; Avo.)</td>
<td>$31.50</td>
</tr>
<tr>
<td>Surf and Turf (24)</td>
<td>$44.50</td>
</tr>
<tr>
<td>Spicy Tuna (24)</td>
<td>$28.00</td>
</tr>
<tr>
<td>Veggie (15)</td>
<td>$26.25</td>
</tr>
<tr>
<td>Tekka (18) (Tuna Roll)</td>
<td>$24.25</td>
</tr>
<tr>
<td>Kappa (18) (Cucumber Roll)</td>
<td>$20.25</td>
</tr>
<tr>
<td>Philadelphia (24) (Smoked Salmon, Cream Cheese &amp; Cucumber)</td>
<td>$28.50</td>
</tr>
</tbody>
</table>

All selections are subject to a **20% banquet fee and** applicable sales tax.
PEOHE’S RESTAURANT BANQUET EVENT POLICIES

1. Banquet Fee and Taxes – All food and beverage charges are subject to a four percent (4%) Banquet Fee, for the administrative and setup costs incurred by the restaurant to host your event. The parties agree that a sixteen percent (16%) gratuity (on all food and beverage charges) is a reasonable gratuity for the wait staff. These amounts and any applicable sales taxes will be added to the final bill. Prices listed are current and will be confirmed 30 days in advance of the event. Groups or organizations claiming tax-exempt status must furnish Peohe’s with a copy of the organization’s California tax exemption certificate 7 days prior to the event date.

2. Food and Beverage Minimum – Client will be charged for a minimum food and beverages amount as stated in this contract. If the food and beverage fall below the minimum, the difference will be charged in a room rental fee. Private events have the following minimum assessed: Daytime events on Sat./Sun.: $5,000.00 plus 20% banquet fee/gratuity and sales tax. Monday – Thursday evenings: $5,000.00 plus 20% banquet fee/gratuity and sales tax. Friday or Sunday evenings: $9,000.00 plus 20% banquet fee/gratuity and sales tax. Saturday evenings: $10,000.00 plus 20% banquet fee/gratuity. June, July and August rates: add $1000.00 more on Friday/Sunday nights, add $2000 more on Saturday nights. Holiday Food and Beverage Minimums differ, and will be confirmed on the client’s Banquet Event Order.

3. Deposits/Cancellation - For non-exclusive events, an advanced deposit of $25/person ($10/person at lunch) is required upon signing of this agreement. Private events with assessed Food and Beverage minimum require 50% deposit. For wedding receptions, the remaining balance is due and payable five (5) days prior to the event date with the final guest count. Full payment for any other event is due at the conclusion of the event. In the event of cancellation within 120 days in advanced of the original event date, the deposit shall be non-refundable. Should the event cancel more than 120 days in advance of the original event date, all deposits may be applied to a different date for an event, within one year of the original event date.

4. Final Guest Count – A guaranteed final count is due three (3) business days in advance of the event. For wedding receptions the guaranteed final count is due five (5) business days in advance of the event. If no guarantee is received, the client will be financially responsible for the most updated guest count given, or the number of guests in attendance, whichever is greater. 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. Due to room specifications, Peohe’s will not be obligated to serve or set up more than 5% above the guaranteed guest count. Entrée counts may be required in certain circumstances.

5. Payment - All charges, less the advanced deposit, will be presented on one guest check. Payment is accepted in the form of credit card, certified check, cash, money order, or pre-approved company checks. A Costco gift card cannot be redeemed in conjunction with any contracted banquet or private dining event.

6. Food and Beverage – All food items must be supplied and prepared by Peohe’s due to health, safety and liquor laws of each state. The Client may not remove food from the premises without the approval from Peohe’s. Alcoholic beverages may not be brought into the restaurant from outside sources. Additionally, no food or beverages may be removed from the event area at any time prior to, during, or after the event. 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. Peohe’s reserves the right to refuse the sale or service of alcoholic beverages to anyone at any time.

7. Display and Decorations – All displays and/or decorations proposed by client will be subject to prior approval by a Peohe’s representative for each event date. Peohe’s will not permit the affixing of anything by use of nails, staples, tape or any other substance unless approved in advance by the General Manager or Peohe’s representative, to the walls, floors or ceilings of the facility. Any damage caused to the premises before, during, or after the event will be the financial responsibility of the client.

8. Deliveries – With prior arrangements, Peohe’s will accept packages sent no earlier than 3 business days in advance of the event date. Any shipments received prior to set date, or deemed excessive in size or volume may be subject to a storage fee. Peohe’s assumes no liability in connection with the receipt of storage of such shipments.

9. Usage of Space – client agrees that it will be the entity hosting the above event and responsible for all charges incurred. The client further agrees that it will not contract, sublet or resell the use of the Peohe’s facility to any other person, group or organization without written approval from Peohe’s, which approval may be withheld in its sole and absolute discretion.

10. Merchandise / Articles - Peohe’s does not assume any responsibility for the damage or loss of any merchandise or articles left at Peohe’s before or after the client’s function, unless prior arrangements have been made for proper storage.
11. **Parking** – Vehicles are parked at the owner’s risk at the then prevailing rate. Valet service (where applicable) is available at the then prevailing rate. Peohe’s accepts no liability for any damage caused by the valet company.

12. **Special Incentives** – Landry’s Select Club points cannot be earned in conjunction with discounted or promotions group menus, with any other special group offer, employee discount or any other designated offer, discount, incentive promotion or limited-time promotion.

13. **Security** – Peohe’s reserves the right to inspect and control or terminate 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 and at the client’s sole expense. Peohe’s will not assume any liability for theft or damage to personal property occurring prior to, during or after the event. Client agrees that in no event will the total guest count exceed the room capacity. Client further agrees to abide by all rules and regulations of Peohe’s. The client recognizes that in the event the room capacity is exceeded, the overcrowding may create a potential health and safety issue and as a result, the client agrees that in the event the room capacity is exceeded, Peohe’s in its sole and absolute discretion may shut down the event, request the client’s guests leave Peohe’s or that Peohe’s may take such other action to control the overcrowding.

14. **Excused Non-Performance** – Peohe’s shall be excused from performing any obligations under this agreement if such performance is prevented, delayed, or hindered by an act of God, fire, flood or explosion, strikes, labor disputes; and including, but not limited to: inability to procure labor, equipment materials or surplus, or any other causes beyond reasonable control. If food or services originally specified cannot be furnished for any reason due to such circumstances, Peohe’s has sole discretion to substitute other food and services at prices ordinarily charged for them, but not in excess of the prices originally agreed upon.

15. **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.

16. **This contract and the attachments here to constitute the entire agreement for the services described above.** All prior representations, whether written or verbal, are merged in this agreement. Any other obligation on the part of Peohe’s other than what is specifically mentioned in this agreement is not included or intended.

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

**Client Signature**

Alisa Atkins  
Sales Manager

**Printed Name**

Date

*** FOR CREDIT CARD DEPOSITS: ***

I authorize Peohe’s Restaurant to charge a $____________ deposit to my credit card # _______________________________.

VISA  □  AMERICAN EXPRESS  □  MASTERCARD  □  DINERS  □  DISCOVER  □

Expiration Date  Client/Credit Card Owner Signature  Printed Name  Date