

CLERK'S OFFICE

APPROVED

Date: 10-11-11

Submitted by: ASSEMBLY CHAIR OSSIANDER,
VICE-CHAIR HALL AND ASSEMBLY
PUBLIC SAFETY
COMMITTEE CHAIR HONEMAN

Prepared by: Municipal Clerk
For reading: October 11, 2011

**ANCHORAGE, ALASKA
AR NO. 2011-274**

**A RESOLUTION OF THE ANCHORAGE MUNICIPAL ASSEMBLY STATING ITS
PROTEST REGARDING A NEW RESTAURANT/EATING PLACE LIQUOR LICENSE
#5103 AND RESTAURANT DESIGNATION PERMIT FOR BRIDGE SEAFOOD INC. dba
BRIDGE SEAFOOD, LOCATED AT 221 W. SHIP CREEK AVE., AND AUTHORIZING THE
MUNICIPAL CLERK TO TAKE CERTAIN ACTION.**

WHEREAS, Bridge Seafood Inc. has made an application with the Alcoholic Beverage Control (ABC) Board and has paid the required fee for a New Restaurant/Eating Place Liquor License #5103 and Restaurant Designation Permit, to be used for Bridge Seafood, located at 221 W. Ship Creek Ave., Anchorage, Alaska; and

WHEREAS, the Assembly must enter any protest to the ABC Board within 60 days following receipt of the application; and

WHEREAS, the Anchorage Municipal Clerk received a copy of this application on August 23, 2011 and has determined that the last day for the Assembly to file a protest is October 24, 2011 and

WHEREAS, the Assembly Meeting on October 11, 2011 is the last scheduled regular meeting of the Anchorage Assembly prior to the expiration of the protest period; and

WHEREAS, the Municipal Clerk reports the following status concerning this location:

1. No ABC Board violations and/or incidents that would lead to an ABC Board violation;
2. No taxes owing to the Municipality of Anchorage;
3. Anchorage Fire Department approval **has** been received;
4. Conditional Use Permit required by AMC 21.50.160; **has not** been approved;
5. Approvals from the Municipal Health & Human Services and Building Safety Departments **have been received**; and

WHEREAS, protest by the Assembly is in order pending Municipal Clerk confirmation that outstanding items required for this location have been completed;

NOW, THEREFORE, THE ANCHORAGE ASSEMBLY RESOLVES:

Section 1. The Anchorage Assembly hereby enters its PROTEST for a Transfer of Ownership of a Restaurant/Eating Place Liquor License #5103 and Restaurant Designation Permit until these conditions are met:

- Successful completion of the Conditional Use Permit under AMC 21.50.160 is confirmed by the Municipal Clerk.

Section 2. A copy of this Assembly Resolution may be presented to the Alcoholic Beverage Control Board as proof that the Anchorage Assembly, as the local governing body, has stated its protest in order to allow the Director of the Alcoholic Beverage Control Board to hold processing of Restaurant/Eating Place Liquor License #5103 and Restaurant Designation Permit under local protest, until receipt by the Director of confirmation from the Municipal Clerk that the conditions in Section 1 have been met, and this protest is lifted as authorized by this Assembly Resolution.

Section 3. The Anchorage Assembly hereby authorizes the Municipal Clerk, upon Municipal Clerk confirmation that all conditions in Section 1 have been met, to provide written notification to the Alcoholic Beverage Control Board that this protest by the Anchorage Assembly is lifted, without further action by the Assembly.

PASSED AND APPROVED by the Anchorage Assembly this 11th day of October, 2011.

Debbie Ossander
Chair

ATTEST:

Brian S. Ponder
Municipal Clerk



State of Alaska
Department of Public Safety
Alcoholic Beverage Control Board

Sean Parnell, Governor
Joseph A. Masters, Commissioner

August 23, 2011

Municipality of Anchorage
Attn: City Clerk
VIA EMAIL: MuniLicenses@muni.org

Bridge Seafood, Inc D/B/A Bridge Seafood – License #5103

☒ **New Application** ☐ **Transfer of Ownership** ☐ **Transfer of Location**
☒ **Restaurant Designation Permit** ☐ **DBA Name Change**

We have received an application for the above listed licenses (see attached application documents) within your jurisdiction. This is the notice as required under AS 04.11.520. Additional information concerning filing a "protest" by a local governing body under AS 04.11.480 is included in this letter.

A local governing body as defined under AS 04.21.080(11) may protest the approval of an application(s) pursuant to AS 04.11.480 by furnishing the board and the applicant with a clear and concise written statement of reasons in support of a protest within 60 days of receipt of this notice. If a protest is filed, the board will not approve the application unless it finds that the protest is "arbitrary, capricious and unreasonable". Instead, in accordance with AS 04.11.510(b), the board will notify the applicant that the application is denied for reasons stated in the protest. The applicant is entitled to an informal conference with either the director or the board and, if not satisfied by the informal conference, is entitled to a formal hearing in accordance with AS 44.62.330-44.62-630. **IF THE APPLICANT REQUESTS A HEARING, THE LOCAL GOVERNING BODY MUST ASSIST IN OR UNDERTAKE THE DEFENSE OF ITS PROTEST.**

Under AS 04.11.420(a), the board may not issue a license or permit for premises in a municipality where a zoning regulation or ordinance prohibits the sale or consumption of alcoholic beverages, unless a variance of the regulation or ordinance has been approved. Under AS 04.11.420(b) municipalities must inform the board of zoning regulations or ordinances which prohibit the sale or consumption of alcoholic beverages. If a municipal zoning regulation or ordinance prohibits the sale or consumption of alcoholic beverages at the proposed premises and no variance of the regulation or ordinance has been approved, please notify us and provide a certified copy of the regulation or ordinance if you have not previously done so.

Protest under AS 04.11.480 and the prohibition of sale or consumption of alcoholic beverages as required by zoning regulation or ordinance under AS 04.11.420(a) are two separate and distinct subjects. Please bear that in mind in responding to this notice.

Alcoholic Beverage Control Board
5848 E Tudor Rd - Anchorage, AK 99507 - Voice (907) 269-0350 - Fax (907) 272-9412

AS 04.21.010(d), if applicable, requires the municipality to provide written notice to the appropriate community council(s).

If you wish to protest the application referenced above, please do so in the prescribed manner and within the prescribed time. Please show proof of service upon the applicant. For additional information please refer to 13 AAC 104.145, Local Governing Body Protest.

Note: Applications applied for under AS 04.11.400(g), 13 AAC 104.335(a)(3), AS 04.11.090(e), and 13 AAC 104.660(e) must be approved by the governing body.

Sincerely,

SHIRLEY A. GIFFORD
Director

/s/ Sarah D. Oates

Sarah D. Oates
Business Registration Examiner
sarah.oates@alaska.gov
(907)269-0356

State of Alaska
Alcoholic Beverage Control Board

Date of Notice: August 23, 2011

Application Type: NEW X

 TRANSFER
 Ownership
 Location
 Name Change

Governing Body: **Municipality of Anchorage**
Community Councils: Downtown

License #: 5103
License Type: Restaurant / Eating Place
D.B.A.: Bridge Seafood
Licensee/Applicant: Bridge Seafood, Inc.
Physical Location: 221 W Ship Creek Ave, Anchorage, AK 99501
Mail Address: 221 W Ship Creek Ave, Anchorage, AK 99501
Telephone #: 907-644-8300
EIN: 45-1679279

Corp/LLC Agent:	Address	Phone	Date and State of Incorporation	Good standing?
Bridge Seafood, Inc.	221 W Ship Creek Ave Anchorage, AK 99501	907-644-8300	04/15/2011 Alaska	Yes

Please note: the Members/Officers/Directors/Shareholders (principals) listed below are the principal members. There may be additional members that we are not aware of because they are not primary members. We have listed all principal members and those who hold at least 10% shares.

Member/Officer/Director:	DOB	Address	Phone	Title/Shares (%)
Al Levinsohn / President	09/27/1962	221 W Ship Creek Ave Anchorage, AK 99501	907-344-0692	75%
Raine Levinsohn / Secretary	03/22/1973	221 W Ship Creek Ave Anchorage, AK 99501	907-344-0692	0%
Patrick Hoogerhyde / VP	06/15/1970	221 W Ship Creek Ave Anchorage, AK 99501	907-440-9400	25%

If transfer application, current license information:

License #:
Current D.B.A.:
Current Licensee:
Current Location:

Additional comments: Restaurant Designation Permit Application attached.

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Sincerely,

SHIRLEY A. GIFFORD
Director

/s/ Sarah D. Oates
Sarah D. Oates
Business Registration Examiner
sarah.oates@alaska.gov
(907)269-0356

Alcoholic Beverage Control Board
5848 E Tudor Rd
Anchorage, AK 99507

New Liquor License

PAGE 1 OF 2

(907) 269-0350
Fax: (907) 272-9412
www.dps.state.ak.us/abc

This application is for:

- ☐ Seasonal - Two 6-month periods in each year of the biennial period beginning _____ and ending _____
☒ Full 2-year period _____ Mo/Day _____ Mo/Day

SECTION A. LICENSE INFORMATION. Must be completed for all types of applications.			FEES
License Year: <u>2011</u>	License Type: <u>Restaurant Eating Place</u>	Statute Reference	License Fee: \$ <u>6000</u>
(Office Use Only) License #: <u>5103</u>	<u>AS 04.11.100</u>	Sec. 04.11. <u>100</u>	Filing Fee: \$100.00 RDP <u>0.</u>
Local Governing Body: (City, Borough or Unorganized) <u>Anchorage</u>	Community Council Name(s) & Mailing Address: <u>Downtown Community Council</u> <u>Paul Nangle</u> <u>101 Christensen Drive</u> <u>Anchorage 99501</u>		Fingerprint: (\$34.25 per person) <u>54.25</u>
Name of Applicant (Corp/LLC/LP/LLP/Individual/Partnership): <u>Bridge Seafood INC.</u>	Doing Business As (Business Name): <u>Bridge Seafood</u>	Business Telephone Number: <u>644-8300</u>	Total Submitted: \$ <u>804.25</u>
Mailing Address: <u>221 W Ship Creek Ave</u> City, State, Zip: <u>Anchorage AK 99502</u>	Street Address or Location of Premise: <u>221 W Ship Creek Ave</u> <u>Anchorage AK 99501</u>	Email Address: <u>Chefalegci.net</u>	

SECTION B. PREMISES TO BE LICENSED. Must be completed.

Closest school grounds <u>3 miles - Winter Berry</u>	Distance measured under: <input type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input type="checkbox"/> Premises is GREATER than 50 miles from the boundaries of an incorporated city, borough, or unified municipality.
Closest church: <u>6 Miles - Holy Family</u>	Distance measured under: <input type="checkbox"/> AS 04.11.410 OR <input type="checkbox"/> Local ordinance No.	<input checked="" type="checkbox"/> Premises is LESS than 50 miles from the boundaries of an incorporated city, borough, or unified municipality.
Premises to be licensed is: <input type="checkbox"/> Proposed building <input checked="" type="checkbox"/> Existing facility <input type="checkbox"/> New building	<input type="checkbox"/> Plans submitted to Fire Marshall (required for new & proposed buildings) <input checked="" type="checkbox"/> Diagram of premises attached	

SECTION C. Individual, corporate officer, limited liability organization member, manager or partner background.

Does any individual, corporate officer, director, limited liability organization member, manager or partner named in this application have any direct or indirect interest in any other alcoholic beverage business licensed in Alaska or any other state?

☒ Yes ☐ No If Yes, complete the following. Attach additional sheets if necessary.

Name	Name of Business	Type of License	Business Street Address	State
<u>Al Levinsohn</u>	<u>Kincard Grill</u>	<u>04.11.100</u>	<u>6700 Jewell Lake</u>	<u>AK</u>
<u>Raine Levinsohn</u>	<u>Kincard Grill</u>	<u>04.11.100</u>	<u>6700 Jewell Lake</u>	<u>AK</u>
<u>Al Levinsohn</u>	<u>Poly Drive</u>	<u>04.11.100</u>	<u>3000 Minnesota</u>	<u>AK</u>

Has any individual, corporate officer, director, limited liability organization member, manager or partner named in this application been convicted of a felony, a violation of AS 04, or been convicted as a licensee or manager of licensed premises in another state of the liquor laws of that state?

☐ Yes ☒ No If Yes, attach written explanation.

Office use only

Date Approved	Director's Signature
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Liquor License

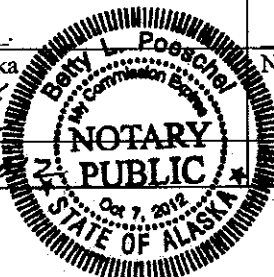
Corporations, LLCs, LLPs and LPs must be registered with the Dept. of Community and Economic Development.			
Name of Entity (Corporation/LLC/LLP/LP) (or N/A if an Individual ownership)		Telephone Number	Fax Number
Bridge Seafood INC		644-8300	644-8315
Corporate Mailing Address:	City	State	Zip Code
221 W Shipcreek Ave	Anchorage	AK	99501
Name, Mailing Address and Telephone Number of Registered Agent		Date of Incorporation OR Certification with DCED	State of Incorporation
Anna Manukyan 5668 E. 61 st Commerce CA. 90040		4/15/11	AK
Is the Entity in compliance with the reporting requirements of Title 10 of the Alaska Statutes? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, attach written explanation. Your entity must be in compliance with Title 10 of the Alaska Statutes to be a valid liquor licensee.			

Entity Members (Must include President, Secretary, Treasurer, Vice-President, Manager and Shareholder/Member with at least 10%)					
Name	Title	%	Home Address & Telephone Number	Work Telephone Number	Date of Birth
Al Levinson	pres	75	8330 Skyhills Dr 344-0692		9/27/62
Raine Levinson	Secretary		" " " 344-0692		3/22/73
Patrick Hoegedyke	VP	25	10641 Republic Cir 9815 440-9000		6/8/70
NOTE: On a separate sheet provide information on ownership other organized entities that are shareholders of the licensee.					

Individual Licensees/Affiliates (The ABC Board defines an "Affiliate" as the spouse or significant other of a licensee. Each Affiliate must be listed.)					
Name:	Applicant <input type="checkbox"/>	Name:	Applicant <input type="checkbox"/>		
Address:	Affiliate <input checked="" type="checkbox"/>	Address:	Affiliate <input type="checkbox"/>		
Home Phone:	Date of Birth:	Home Phone:	Date of Birth:		
Work Phone:	03/22/73	Work Phone:			
Name:	Applicant <input type="checkbox"/>	Name:	Applicant <input type="checkbox"/>		
Address:	Affiliate <input type="checkbox"/>	Address:	Affiliate <input type="checkbox"/>		
Home Phone:	Date of Birth:	Home Phone:	Date of Birth:		
Work Phone:		Work Phone:			

Declaration
<ul style="list-style-type: none">I declare under penalty of perjury that I have examined this application, including the accompanying schedules and statements, and to the best of my knowledge and belief it is true, correct and complete, and this application is not in violation of any security interest or other contracted obligations.I hereby certify that there have been no changes in officers or stockholders that have not been reported to the Alcoholic Beverage Control Board. The undersigned certifies on behalf of the organized entity, it is understood that a misrepresentation of fact is cause for rejection of this application or revocation of any license issued.I further certify that I have read and am familiar with Title 4 of the Alaska statutes and its regulations, and that in accordance with AS 04.11.450, no person other than the licensee(s) has any direct or indirect financial interest in the licensed business.I agree to provide all information required by the Alcoholic Beverage Control Board in support of this application.

Signature of Licensee(s)	
Signature	Signature
Name & Title (Please Print)	Name & Title (Please Print)
Subscribed and sworn to before me this	Subscribed and sworn to before me this
18 th day of July, 2011	day of
Notary Public in and for the State of Alaska	Notary Public in and for the State of Alaska
My commission expires: 10.07.2012	My commission expires:



STATE OF ALASKA
ALCOHOLIC BEVERAGE CONTROL BOARD
APPLICATION FOR RESTAURANT DESIGNATION PERMIT - AS 04.16.049 & 13 AAC 104.715-794
FEE: \$50.00

The granting of this permit allows access of persons under 21 years of age to designated licensed premises for purposes of dining, and persons under the age of 19 for employment. If for employment, please state in detail, how the person will be employed, duties, etc. (13 AAC 104.745).

This application is for designation of premises where (please mark appropriate items)

- 1 ☒ Under AS 04.16.010(c) Bona fide restaurant/eating place.
- 2 ☒ Persons age 16 to 20 may dine unaccompanied
- 3 ☒ Persons under 16 may dine accompanied by a person 21 years or older.
- 4 ☒ Persons between 16 and 19 years may be employed. (See note below).

LICENSEE:

Bridge Seafood Inc.

D/B/A:

Bridge Seafood Catering

ADDRESS:

221 W Ship Creek Ave Anchorage AK 99502

1. Hours of Operation: 4pm to 10pm Telephone # 644-8300
2. Have police ever been called to your premises by you or anyone else for any reason: ☐ Yes ☒ No
If yes, date(s) and explanation(s).

3. Duties of employment: Restaurant operation

4. Are video games available to the public on your premises? NO

5. Do you provide entertainment: ☐ Yes ☒ No If yes, describe.

6. How is food served? ☒ Table Service ☒ Buffet Service ☒ Counter Service ☐ Other*

7. Is the owner, manager, or assistant manager always present during business hours? ☒ Yes ☐ No

*** A MENU AND A DETAILED LICENSED PREMISES DIAGRAM MUST ACCOMPANY THIS APPLICATION ***

This permit remains in effect until the liquor license is transferred OR at the discretion of the Alcoholic Beverage Control Board.
(13 AAC 104.795)

I certify that I have read AS 04.16.049, AS 04.16.060, 13 AAC 104.715-795 and have instructed my employees about provisions contained therein.

[Signature]
Applicant(s) signature

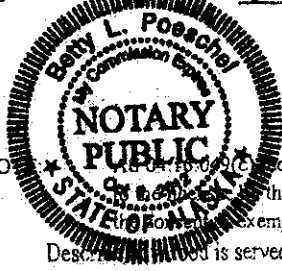
Subscribed and sworn to before me this

18th day of July, 2011

[Signature]
Notary Public in and for Alaska

My Commission expires

10.07.2012



Application approved (13 AAC 104.725(e))
Governing Body Official

Date: _____

Director, ABC Board

Date: _____

NOTE: AS 04.16.010(c) requires that written parental consent and an exemption by the Department of Labor must be provided for the employee who is under 19 years of age. Persons 19 and 20 years of age are not required to have an exemption.

* Description of food served on back of form

STATE OF ALASKA
ALCOHOL BEVERAGE CONTROL BOARD
Licensed Premises Diagram

INSTRUCTIONS: Draw a detailed floor plan of your present or proposed licensed premises on the graph below; show all entrances and exits, and all fixtures such as tables, booths, games, counters, bars, coolers, stages, etc.

DBA: Bridge Seafood

PREMISES LOCATION: 221 W. Ship Creek Ave Anchorage

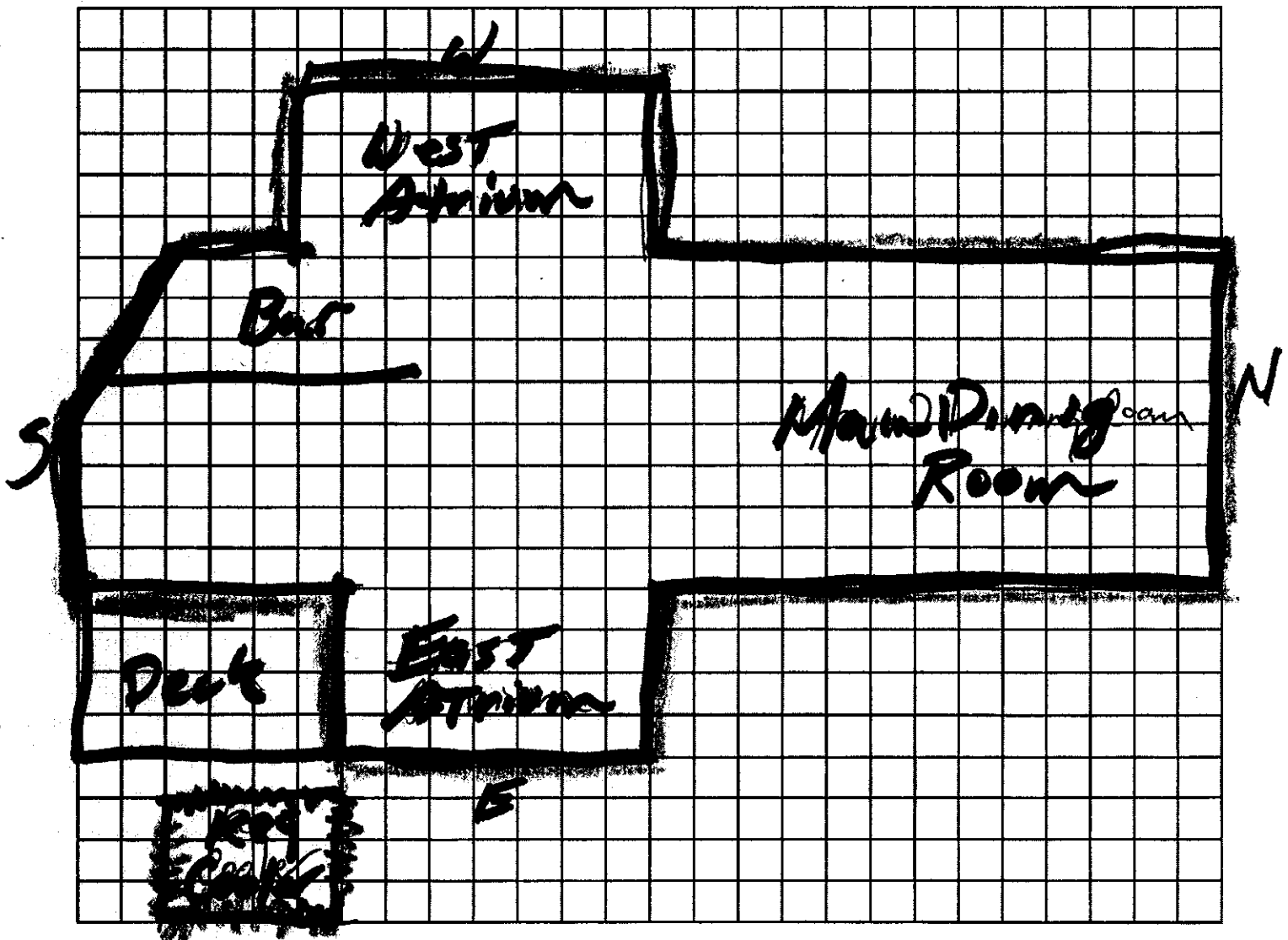
Indicate scale by x after appropriate statement or show length and width of premises.

SCALE A: X 1 SQ. = 4 FT. SCALE B: _____ 1 SQ. = 1 FT.

Length and width of premises in feet:

Outline the area to be designated for sale, service, storage, and consumption of alcoholic beverages in *red*.

DO NOT USE BLUE INK OR PENCIL ON THIS DIAGRAM.





BREAKFAST BUFFETS

The Bridge Continental

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Natural Granola with 2% Milk
Breakfast Breads, Danish & Croissants
Butter, Fresh Fruit Preserves
Coffee, Tea, Decaf Coffee
\$15/per guest

European

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Muesli with 2% Milk
Boiled Eggs
Smoked Salmon Lox with Cream Cheese
Sliced Roast Beef, Ham, Genoa Salami
Sliced Assorted Cheeses
Hard Rolls, Croissants & Danish Pastries
Butter, Fruit Preserves
Coffee, Tea, Decaf Coffee
\$20/per guest

Japanese

Chilled Orange Juice
Sliced Seasonal Fresh Fruit
Miso Soup
Boiled Eggs
Salt Broiled Salmon
Japanese Pickles
Steamed Rice
Coffee, Green Tea, Decaf Coffee
\$28/per guest

The Ship Creek

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Natural Granola with 2% Milk
Breakfast Breads, Danish Pastries & Croissants
Butter, Fresh Fruit Preserves
Fluffy Scrambled Eggs
Applewood Smoked Bacon & Reindeer Sausage
Onion Chive Potatoes
Coffee, Tea, Decaf Coffee
\$22/per guest

"C" Street Crossing

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Natural Granola with 2% Milk
Breakfast Breads, Danish Pastries & Croissants
Butter, Fresh Fruit Preserves
Fluffy Scrambled Eggs
Stuffed French Toast with Pure Maple Syrup
Applewood Smoked Bacon & Reindeer Sausage
Onion Chive Potatoes
Coffee, Tea, Decaf Coffee
\$24/per guest

The Prospector

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Natural Granola with 2% Milk
Breakfast Breads, Danish Pastries & Croissants
Butter, Fresh Fruit Preserves
Fluffy Scrambled Eggs
Buttermilk Biscuits
Black Pepper Sausage Gravy
Applewood Smoked Bacon & Reindeer Sausage
Onion Chive Potatoes
Coffee, Tea, Decaf Coffee
\$24/per guest

City View Brunch

Selection of Fruit Juices
Sliced Seasonal Fresh Fruit
Imported & Domestic Cheese Board
Natural Granola with 2% Milk
Breakfast Breads, Danish Pastries & Bagels
Butter, Fresh Fruit Preserves
Chilled Shrimp & King Crab on Ice
Red Salmon Lox with Traditional Condiments
Fluffy Scrambled Eggs
Classic Eggs Benedict with Hollandaise Sauce
Omelet Station ~ *Chef prepared to order*
Stuffed French Toast with Pure Maple Syrup
Applewood Smoked Bacon & Reindeer Sausage
Onion Chive Potatoes
Chef's Fresh Alaskan Seafood Selection
Roast Prime Rib Au Jus
Coffee, Tea, Decaf Coffee
\$48/per guest
(Minimum 50 guests please)

Food and beverage prices are subject to a 20% service charge



ACTION STATIONS

Chef attended stations are based on a minimum of 50 guests and designed for two(2) hours of service

Omelet Station \$12.

Egg Whites, Ham, Bacon,
Spinach, Tomatoes, Bay Shrimp,
Wild Mushrooms, Roasted Peppers,
Green Onions, Grated Cheeses

Waffle station \$8.

Belgium Waffles
Fresh Berries in Season
Whipped Cream, Flavored Butters
Pure Maple Syrup

BREAKFAST EXTRAS

PRICED PER GUEST

Half Grapefruit	\$4.
Fresh Sliced Fruit	\$7.
Natural Granola	\$5.
Steel-Cut Oatmeal	\$5.

PRICED PER DOZEN

Sticky Pecan Cinnamon Rolls	\$32.
House Baked Croissants	\$28.
House Baked Muffins	\$24.
Raised Doughnuts	\$24.

BREAKFAST ENHANCEMENTS

Crab Cake Benedict \$10.

Alaskan King Crab Cake,
Poached Eggs, Toasted English Muffin,
Hollandaise Sauce

Classic Eggs Benedict \$8.

Canadian Style Bacon,
Poached Eggs, Toasted English Muffin,
Hollandaise Sauce

Smoked Salmon Scramble \$6.

Hardwood Smoked Alaskan Salmon,
Cream Cheese, Chives

Joe's Special \$5.

Spinach, Ground Beef,
Onions, Parmesan

Buttermilk Biscuits \$5.

Black Pepper Sausage Gravy

Stuffed French Toast \$6.

Whipped Butter, Pure Maple Syrup

Corned Beef Hash \$5.

Fresh Ground Corned Beef, Potatoes

Cream Cheese Blintz \$7.

Raspberry Sauce, Powdered Sugar

Salted Salmon \$12.

Broiled Fresh Salmon



COLD LUNCH OPTIONS

Cold Sandwich Platters

Assortment of Wrap Style Sandwiches
Mixed Green Salad, Orzo Pasta Salad
Fresh Baked Cookies & Brownies
\$14/per guest

Deli Sandwich Buffet

Chef's Selection Soup Du Jour
Caesar Salad, Orzo Pasta Salad
Platters of Sliced Turkey, Ham,
Roast Beef, Salami, Crisp Lettuce,
Ripe Tomatoes, Pickles, Assorted
Sliced Cheeses, Condiments,
Sliced Rye, Sourdough, Wheat Bread
Assorted Cookies & Brownies
\$18/per guest

LUNCH BUFFETS

*Served with two freshly prepared salads, rolls,
butter, appropriate starch, fresh vegetable &
pastry chef's dessert selection*

Chicken Marengo
Chicken & Andouille Sausage Gumbo
Chicken Jambalaya
Chicken Breast Marsala
Chicken Breast Piccata
Braised Beef Short Ribs with Red Wine Sauce
Beef Stroganoff
Old Fashioned Pot Roast
Roast Pork Loin with Apples & Onions
Penne Pasta with Chicken Alfredo
Pasta Bolognese
Shrimp & Wild Mushroom Pasta
Shrimp Etouffee
Ginger Pepper Rock Fish, Cilantro Vinaigrette
Pan Roasted Pacific Cod, Creole Butter Sauce
Eggplant Parmesan
Balsamic Grilled Vegetable Napoleons
\$26/per guest ~ one entrée selection
\$32/per guest ~ two entrée selections
(Minimum 25 guests please)

MEALS ON THE GO

Breakfast Box

Jumbo Muffin
Yogurt, Whole Fresh Fruit
Granola Bar, Orange Juice
\$10/per guest

Surf and Turf Box

Chilled Sliced Beef Tenderloin
King Crab Merus
Chilled Grilled Asparagus Salad
Marinated Grilled Tomato
Green Bean Potato Salad with Rosemary
\$40/per guest

Filet Mignon Box

Chilled Sliced Beef Tenderloin with Tarragon
Aioli Chilled Grilled Asparagus Salad
Marinated Grilled Tomato
Green Bean Potato Salad with Rosemary
\$28/per guest

Salmon Box

Chilled Poached or Grilled Red Salmon
Cucumber Dill Yogurt Sauce
Marinated Grilled Tomato
Green Bean, Pickled Red Onion Salad
\$24/per guest

Greek Shrimp Box

Chilled Grilled Shrimp
Tomato Feta Salad, Roasted Peppers
Green Bean Potato Salad with Rosemary
\$22/per guest

Traditional Box Lunch

Sandwich, Pasta Salad, Apple, Cookie
\$12/per guest

Seafood Cobb Salad

King Crab, Bay Shrimp
\$18/per guest

Grilled Chicken Caesar Salad

\$12/per guest



DINNER BUFFETS

Served with three freshly prepared salads, rolls, butter, appropriate starch, fresh vegetable & pastry chef's dessert selection

Chicken Marengo
Herb Roasted Chicken
Chicken Jambalaya
Chicken Breast Marsala
Chicken Breast Piccata
Braised Beef Short Ribs with Red Wine Sauce
Beef Stroganoff
Roast Pork Loin with Apples & Onions
Moroccan Spiced Pork Shanks
Honey Mustard Roast Duck
Penne Pasta with Chicken Alfredo
Pasta Bolognese
Shrimp & Wild Mushroom Pasta
Shrimp Etouffee
Eggplant Parmesan
Balsamic Grilled Vegetable Napoleons
Alaskan Halibut Olympia
Grilled Alaskan Halibut, Tropical Fruit Salsa
Ginger Pepper Sear Halibut, Cilantro Butter
Cast Iron Blackened Pacific Cod, ala Creole
Pan Roasted Salmon with Braised Fennel
Crab Stuffed Rockfish, Citrus Buerre Blanc
Herb Grilled Salmon Nicoise

\$38/per guest ~ two entrée selections

\$44/per guest ~ three entrée selections

Holiday Buffet

Chilled Shrimp & King Crab
Brandy Seafood Sauce
Waldorf Salad
Red Wine Poached Pear Salad
Classic Caesar Salad
Roast Prime Rib of Beef Carved on the Buffet
Roast Tom Turkey with Traditional Gravy
Citrus Cranberry Chutney
Candied Sweet Potato Puree
Old Fashioned Mashed Potatoes
Pancetta Leek Dressing
Green Beans & Wild Mushrooms
Rolls & Butter
Holiday Dessert Assortment
\$48/per guest

THEME BUFFETS

Italian

Antipasto
Fresh Mozzarella & Tomato, Fresh Basil
Caesar Salad
Chicken Piccata
Beef Short Ribs with Marsala Mushroom Sauce
Eggplant Parmesan
Saffron Basmati Rice, Summer Squash Saute
Rolls & Nutter
Tiramisu
\$38/per guest

Mardi Gras

Boiled Shrimp with Remoulade
Artichoke Tomato Salad
Red Wine Poached Pear & Pecan salad
Seafood Gumbo
Jambalaya
Fried Eggplant with Shrimp Creole
Cast-Iron Blackened Ribeye of Beef
Mock Choux
Corn Bread & Butter
Pecan Torte
\$44/per guest

Bavarian

Smoked Sausages with Spicy Mustard
Tomato Salad & Cucumber Salad
Warm Potato Salad
Beef Goulash
Weiner Schnitzel
Bratwurst in Apple Kraut
Buttered Spatzel
Braised Red Cabbage
Brown Bread & Butter
Alsace Apple Torte
\$40/per guest

Chef's carving station, priced per guest

To be added to existing buffet

Chef Carved Roast Turkey Breast	\$6.
Chef Carved Roast Top Sirloin	\$8.
Chef Carved Roast Prime Rib of Beef	\$11.
Chef Carved Honey Glazed Ham	\$6.
Chef Carved Toast Leg of Lamb	\$8.

Food and beverage prices are subject to a 20% service charge



PLATED DINNERS

*Three to five course plated dinners
Minimum thirty guests please*

STARTERS

Please select one

King Prawn & Grits \$10.

Sautéed Shrimp, White Cheddar Grits,
Andouille Sausage, Creole Cream

King Crab Cakes \$12.

Arugula Salad, Citrus Vinaigrette,
Lime Aioli

Prosciutto Wrapped Scallops \$12.

Arugula Pesto, Citrus Buerre Blanc

Pepper Seared Ahi \$12.

Shoyu Red Chili Sauce, Sea Salad

Roasted Oysters Casino \$12.

Herb Parmesan Stuffing,
Applewood Smoked Bacon,
Butter Sauce

King Crab Cocktail \$12.

Garden Slaw, Spicy Red Sauce

Shrimp Remoulade \$10.

White Wine Poached Shrimp,
New Orleans Style Dipping Sauce

Chicken Sate \$9.

Thai Style Cucumber Salad,
Spicy Peanut Sauce

Seared Beef Carpaccio \$9.

Baby arugula, Dijon Dressing,
Parmesan Crisp

Pesto Roast Chicken En Croute \$9.

Puff Pastry, Creamy Chicken Veloute

Rosemary Grilled Lamb Chops \$11

Tabouli, Fresh Mint Demi Glace

SOUPS

Please select one

Shrimp Gumbo \$8.

Sautéed Shrimp, Andouille Sausage,
Steamed Rice, Scallions

King Crab Bisque \$8.

Dry Sack Sherry, Cream

Potato Leek \$7.

Yukon Gold Potatoes,
White Truffle Oil

Tomato Bisque \$7.

White Cheddar Crouton

Garden Vegetable Minestrone \$7.

Basil Pesto

SALADS

Please select one

Classic Caesar \$6.

Baby Romaine, Anchovy Dressing,
Parmesan, Toasted Bruschetta

Baby Spinach \$6.

Warm Bacon Dressing, Grated Eggs,
Tomato, Shiitake Mushroom

Wine Poached Pear \$8.

Crumbled Gorgonzola Cheese,
Candied Pecans, Honey Pepper Dressing

Roasted Beet \$7.

Crumbled Goat Cheese, Arugula,
Sweet Herb Vinaigrette

Caprese \$7.

Fresh Mozzarella, Tomato, Basil

Panzanella \$6.

Fresh Mozzarella, Tomato, Cured Olives,
Rustic Bread Croutons, Pesto Vinaigrette

Mixed Greens \$6.

Garden Vegetables, Field Lettuces,
Herb Vinaigrette

Food and beverage prices are subject to a 20% service charge



PLATED DINNERS CONT.

Three to five course plated dinners

SEAFOOD ENTREES

Please select one

King Prawns \$26.

Provençal Style, Lemon, Garlic,
Parsley, White Wine Butter Sauce

Ginger Pepper Halibut \$28.

Pan-Roasted, Cilantro Vinaigrette

Pan-Roasted Alaskan Salmon \$28.

Arugula Pesto, Citrus Buerre Blanc

Broiled Hawaiian Game Fish \$26.

Black Olive Tapenade

Main Lobster Thermedor \$38.

Fresh Tarragon, Wild Mushrooms,
Sherry, Parmesan Gratin

Alaskan Rock Fish \$26.

Capers, Lemon, White Wine Butter Sauce

Broiled Mahi Mahi \$26.

Shoyu Glaze, Tropical Fruit Salsa

MEAT ENTREES

Please select one

Rosemary Roast Prime Rib \$30.

Fresh Grated Horseradish, Natural Jus

Roast New York Strip Loin \$28.

Wild Mushroom Sauce

Roast Rack of Lamb \$28.

Dijon Crust, Fresh Mint Sauce

Char Broiled New York Steak \$28.

Roast Garlic Compound Butter

Midwest Filet Mignon \$30.

Béarnaise Sauce

Roast Buffalo Prime Rib \$34.

Blackberry Demi Glace,
Gorgonzola Butter

COMBINATION DINNERS

Please select one

Steak and Scampi \$36

Petite Filet Mignon Topped with
Scampi Style King Prawns

Steak and Prawns \$36

Panko Fried King Prawns, Served
with our Petite filet mignon

Steak and King Crab \$42.

Petite Filet Mignon Served with a
Half Pound of Steamed King Crab Legs

Steak and Lobster \$40.

½ Lobster Thermedor Served with our
Petite filet mignon

POULTRY ENTREES

Please select one

Free Range Chicken Breast \$26.

Herb Goat Cheese,
Wild Mushroom Vinaigrette

Roasted Half Duck \$26.

Cranberry Orange Glace

Five Spice Duck Breast \$28.

Fresh Mozzarella, Tomato, Basil

Chicken Marsala \$24.

Boneless Chicken Breast,
Wild Mushrooms, Marsala Wine Sauce

Chicken Piccata \$24.

Boneless Chicken Breast, Capers,
Lemon, Parsley Butter Sauce

Chicken Marengo \$24.

Boneless Chicken Breast, Wild Mushrooms,
Roasted Tomato, Fresh Rosemary

Food and beverage prices are subject to a 20% service charge



PLATED DINNERS CONT.

Three to five course plated dinners

VEGETARIAN ENTREES

Please select one

Ratatouille Stuffed

Portobello Mushroom \$22.
Roasted Tomato Sauce

Vegetable Yaki Soba \$22.
Soy Sesame Dressing

Grilled Vegetable Napoleon \$22.
Eggplant, Summer Squash,
Roasted Peppers

PASTAS

Please select one

Penne Pasta with Smoked Salmon \$24.
Sweet Peas, Alfredo Sauce

Bridge Lasagna \$24.
Italian Sausage, Ground Beef,
Three Cheeses, Béchamel

Penne Pasta Primavera \$22.
Fresh Garden Vegetables,
Roast Tomato Sauce

ACCOMPANIMENTS STARCHES

*Please select one ~ our chef is happy
to offer recommendations to compliment your
entrée selection*

Red Skin Roast Garlic Mashed Potatoes

Truffle Scented Yukon Potato Puree

Wild Mushroom Risotto

Saffron Risotto

Basmati Rice Pilaf

Herb Roasted New Potatoes

Parsley Steamed New Potatoes

Creamy Parmesan Polenta

VEGETABLES

*Please select one ~ our chef is happy
to offer recommendations to compliment your
entrée selection*

Creamed Spinach

Sautéed Garlic Spinach

Forest Mushroom Ragout

Honey Glazed Carrots

Asparagus & Roasted Peppers

Broccolini

Vegetable Ratatouille

Butter Braised Kale

French Green Beans

Food and beverage prices are subject to a 20% service charge



DESSERTS

Please select one

Chocolate Decadence \$6.
Rich Flourless Chocolate Torte

Cinnamon Rhubarb Cake \$6.
Tart Rhubarb, Crunchy Cinnamon Top

Crème Brulee \$7.
Vanilla Bean Custard, Caramelized Sugar

Pot d Crème \$6.
Traditional Chocolate Custard

Carrot Cake \$6.
Cream Cheese Frosting, Chopped Walnuts

Individual Chocolate Soufflé \$9.
Crème Anglaise

New York Style Cheesecake \$7.
Fresh Strawberry Sauce

Chocolate Hazelnut Bread Pudding \$6.
Crème Anglaise

Tiramisu \$7.
Espresso soaked lady fingers,
Mascarpone Mousse, Grated Chocolate.

Baked Alaska \$8.
Vanilla Pound Cake, Ice Cream,
Raspberry Sauce, Meringue Flambé

Pineapple Upside-Down Cake \$6.
Sour Cream Cake, Caramelized Pineapple,
Maraschino Cherries.

Apple Crisp \$7.
Streusel Topping, Fresh Whipped Cream

Peach Cobbler \$7.
Sugar Dusted Cornmeal Scone Top
Fresh Whipped Cream

INTERMEZZO

Please select one

Red Flame Grape Granita \$3.

Lemon Sorbet \$3.

Raspberry Sorbet \$3.

Food and beverage prices are subject to a 20% service charge



ACTION STATIONS

Chef attended stations are based on a minimum of 30 guests and designed for two (2) hours of service

Shrimp N' Grits Station \$14.
Sautéed Shrimp
White Cheddar Grits
Andouille Sausage, Creole Cream

Pasta Station \$12.
Penne & Tortellini Pasta
Alfredo Cream & Marinara Sauces
Italian Sausage, Chicken & Shrimp
Wild Mushrooms, Fresh Herbs, Parmesan

Salad Station \$7.
Tossed to Order with Wild Greens
Grape Tomatoes, Mushrooms, Cucumbers,
Croutons, Gorgonzola, Parmesan Cheese
Applewood Bacon, Bay Shrimp
Balsamic Vinaigrette Dressing

Spinach Salad Station \$8.
Tossed to Order with Baby Spinach
Mushrooms, Tomatoes, Grated Eggs,
Toasted Pine Nuts, Warm Pancetta Dressing

Caesar Salad Station \$10.
Tossed to Order with Baby Romaine
Grilled Chicken, Bay Shrimp,
Smoked Salmon, Parmesan, Croutons,
Caesar Dressing

Mashed Potato Martini Bar \$12.
Yukon Gold Mashed Potatoes
Applewood Smoked Bacon Bits,
Vermont White Cheddar, Bay Shrimp
Whipped Butter, Scallions, Sour Cream

Satay Station \$13.
Seared Chicken, Shrimp & Beef Satay
Spicy Peanut, Mango Chili
& Red Curry Sauces

Dim Sum and Spring Roll Station \$14.
Assorted Steamed Seafood
Vegetable & Pork Dim Sum
Fresh Spring Rolls
Sweet Chili Dipping Sauce

COLD RECEPTION PLATTERS

BASED ON SERVICE FOR 25 GUEST

Vegetable Crudité \$40.
Assorted Raw Veggies
Served with Pesto Ranch Dip

Domestic, Imported Cheeses \$75.
Garnished with Fresh Berries & Grapes

Balsamic Grilled Vegetables \$55.
Extra Virgin Olive Oil, Fresh Basil
& Roasted Garlic Cloves

Smoked Alaskan Sampler \$135.
Smoked Sockeye Salmon, Halibut,
& Reindeer Sausage

5# Peel & Eat Shrimp \$75.
Cajun Remoulade Sauce, Lemon

Antipasta Platter \$95.
Italian Cured Meats, Cheese, Olives,
Marinated Vegetables

Fresh Seasonal Fruit Tray \$95.
Honey Poppy Seed Yogurt Dip

Smoked Salmon Mousse \$80.
Toasted Bruschetta

HOT RECEPTION ITEMS

BASED ON SERVICE FOR 25 PEOPLE

Gorgonzola Fondue \$75.
Served with Toasted Bruschetta

Spinach & Crab Dip \$95.
Served with Toasted Bruschetta

Rosemary Roasted Prime Rib \$295.
Horseradish, in Natural Jus

Smoked Alaskan Bone-in-Ham \$185.
Stone Ground Honey Mustard,

Roast Boneless Turkey Breast \$140.
Citrus Cranberry Chutney

Food and beverage prices are subject to a 20% service charge



COLD HORS D'OUVRES

PRICED PER DOZEN ~
(MINIMUM TWO DOZEN)

Chefs Assorted Canapés	\$18.
Wrap Style Finger Sandwiches	\$12.
Citrus Seared Ahi Tuna, Wonton Cup	\$30.
Deviled Eggs	\$18.
Salami Cornets	\$18.
Stuffed Cucumbers	\$18.
Oysters on the Half Shell	\$24.
Shrimp Salad Puffs	\$18.
Chicken Salad Puffs	\$18.
Chilled Melon Brochettes	\$24.
Baby Brie Bruschetta, Dried Fruit Chutney	\$24.
Caprese Salad Skewers	\$24.
Shrimp & Vegetable Fresh Roll	\$24.
Alaskan Smoked Salmon on Pumpernickel	\$24.
Chilled Jumbo Shrimp, Cocktail Sauce	\$24.
Spicy Tuna Tartar Spoons, Seaweed Salad	\$24.
Peppered Beef Carpaccio Crustini	\$24.
King Crab Salad, Wonton Cup	\$36.

HOT HORS D'OUVRES

PRICED PER DOZEN ~
(MINIMUM TWO DOZEN)

Swedish Style Meatballs	\$18.
Shoyu Glazed Pork Riblets	\$28.
BBQ Andouille Sausage	\$18.
Chipotle Chicken Wings	\$22.
Sausage Stuffed Mushrooms	\$24.
Spinach Feta Cheese Turnovers	\$18.
King Crab Stuffed Mushrooms	\$30.
Roasted Oysters Casino	\$36.
Oysters Rockefeller	\$36.
Grilled Vegetable Brochette	\$24.
Toasted Cheese Ravioli, Marinara Sauce	\$24.
Teriyaki & Sesame Glazed Chicken Satay	\$24.
Thai Chicken Satay, Spicy Peanut Sauce	\$24.
King Crab Cakes with Remoulade	\$36.
Shrimp & Andouille Sausage Skewers	\$30.
Applewood Bacon Wrapped Scallops	\$30.
Petite Lamb Chops, Minted Mango Chutney	\$36.
Mini Pulled Pork BBQ Sliders	\$30.
Steak Au Poivre & Mushroom Brochettes	\$36.

DESSERT ACTION STATIONS

Chef attended stations are based on a minimum of 50 guests and designed for two (2) hours of service

Crepe Station \$10.

Classic Suzette, Fresh Berries,
Cinnamon Apple, Fresh Whipped Cream

Flambé Station \$10.

Cherries Jubilee, Bananas Foster,
Vanilla Ice Cream

Chocolate Fountain \$12.

Pound Cake, Fresh Fruit

SWEET EXTRAS

PRICED PER DOZEN

Double Fudge Brownies	\$24.
Lemon Bars	\$24.
Fresh Baked Cookies	\$18.
Chocolate Dipped Strawberries	\$24.
Demi Crème Brulee	\$36.
Demi Pot d Crème	\$34.
Pate Choux Crème Puffs	\$34.
Mini Lemon Poppy Seed & Berry Trifle	\$34.
Mini Fresh Fruit Tartlettes	\$36.
Mini Chocolate Hazelnut Bread Pudding	\$30.
Mini Black Bottom Pie	\$30.
Mini Lemon Meringue Pie	\$30.
Mini Pecan Pie	\$30.

Food and beverage prices are subject to a 20% service charge



FACILITY RENTAL MINIMUMS AND STRUCTURE

FOOD AND BEVERAGE CREDIT WILL APPLY TO ALL MINIMUM FEES. SERVICE CHARGES WILL APPLY TO FOOD AND BEVERAGE EXPENSE ONLY. REMAINING BALANCE WILL BE CHARGED AS FACILITY FEE.

ROOM RENTAL MONDAY THROUGH FRIDAY SEPTEMBER 16 - MAY 14 ~ 6AM-4PM

BRIDGE ALL \$3,500.00

ROOM RENTAL SATURDAY & SUNDAY SEPTEMBER 16 - MAY 14 ~ 6AM-4PM

BRIDGE ALL \$6,500.00

ROOM RENTAL SUNDAY THROUGH THURSDAY SEPTEMBER 16 - MAY 14 ~ 5PM-12AM

BRIDGE ALL \$4,500.00

ROOM RENTAL FRIDAY & SATURDAY SEPTEMBER 16 - MAY 14 ~ 5PM-12AM

BRIDGE ALL \$7,500.00

ROOM RENTAL SUNDAY THROUGH THURSDAY DECEMBER ~ 5PM-12AM

BRIDGE ALL \$5,500.00

ROOM RENTAL FRIDAY & SATURDAY DECEMBER ~ 5PM-12AM

BRIDGE ALL \$9,500.00

Food and beverage prices are subject to a 20% service charge



CATERING POLICIES AND PROCEDURES

DEPOSITS AND PAYMENT

To secure your event at The Bridge Seafood, we respectfully require a 10% non-refundable deposit at time of booking. The balance amount on the invoice provided will be due at conclusion of your event unless prior arrangements have been made.

GUARANTEES

Ten (10) working days prior to all food functions, or at the time the contract is signed, whichever is less, the Bridge Seafood requires the customer to submit an expected number of guests for each scheduled event. The customer will be charged a minimum of 90% of the expected number of guests, regardless of the final guarantee. The final guaranteed number of guests for all food functions must be submitted to The Bridge Seafood by Noon, three (3) business days prior to the date of the function. If the guarantee is not received by the cut-off date/time, The Bridge will assume that the "expected" (exp) number of guest is noted at the top of the contract or the expected number of guests submitted ten (10) working days prior to the event is the guarantee, whichever is higher. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Should the actual number of guests in attendance of the event exceed the guarantee, the customer will be charged for the number of guests in attendance. All increases to guarantees within three (3) business days are subject to food availability and surcharges. The Bridge will prepare 5% above the guarantee. The Bridge cannot guarantee that the same menu items will be served to guests above the overset. Food and beverage choices are based on availability and are at The Bridge's discretion. All Food & Beverage is subject to 20% Service Charge.

ALCOHOLIC BEVERAGES

The State Division of Alcoholic Beverages & Tobacco regulates the sale and service of all alcoholic beverages. The Bridge is responsible for the administration of such regulations. If alcoholic beverages are to be served on the Bridge Seafood premises, we require that these beverages be dispensed only by Bridge Seafood TAP certified servers and bartenders. Our alcoholic beverage license requires us to: 1) request proper identification (photo ID) of any Person of questionable age and refuse alcoholic beverage service if the proper identification cannot be produced and 2) refuse alcoholic beverage service to any Person who, in the Bridge Seafood's judgment, appears intoxicated. Provisions of the Bridge Seafood's liquor license prohibit the patron or attendees from providing alcoholic beverages from outside sources. A \$200 fee will be charged per event for the alcohol permit.

CATERING

The Bridge Seafood requires that the Bridge Seafood provide all food and beverage. Any meeting space rented must meet a food and beverage minimum determined by your contract or pay incurred room rental. The Bridge will gladly prepare a custom menu to meet your specific requirements, if you prefer. In accordance with the Alaska Health Department, no food and/or beverages are to leave the premises and no outside food or beverages may be brought on property.

AUDIO VISUAL EQUIPMENT

The Bridge Seafood has proudly selected Imig as our full service onsite audio visual provider. In order to help ensure a positive meeting or event experience, The Bridge Seafood highly recommends utilizing Imig for all of your audio visual needs. The onsite Imig team is available to assist with creative planning and consultation for your event.

PARKING

Valet parking may be arranged for your meeting or event for an additional fee.

ADDITIONAL SERVICES

Any services that would incur additional costs (i.e. power or electrical charges, décor, entertainment, security, coat check, etc.) will be discussed with you by The Bridge Manager upon your request.



CATERING POLICIES AND PROCEDURES ~ Continued

DECORATIONS, SIGNAGE AND BANNERS

Your Bridge Manager can arrange for floral centerpieces, tablescapes, specialty linens, themed props, entertainment and ice sculptures. We partner with the Alaska's finest vendors to assist with creating your perfect event. Requests to hang banners or special signage which will not fit on an easel will need to be conveyed to the Bridge at least 72 hours prior to the time needed and are subject to management approval. There will be a \$30 per hour labor fee with a one-hour minimum. In order to prevent damage to our fixtures and furnishings, all decorations, signage, and/or displays brought into the Bridge by guests must be approved prior to arrival. All decorations and displays must be in compliance with the State Building code and meet the approval of the Anchorage Fire Marshall. Items may not be attached to any stationary wall, floor, windows or ceiling with nails staples, tape, tacks or any other substance in order to prevent damage to the facility, fixtures and furnishings. According to Anchorage fire regulations, all candles or any devices that emit flame or smoke must be enclosed in glass or non-flammable containers.

SMOKE-FREE POLICY

The Bridge Seafood is designated as a smoke-free facility, which includes all meeting and public areas. There are specially designed outdoor smoking areas available for guests.

SECURITY

The Bridge Seafood shall not assume responsibility for damage or loss of any merchandise or articles brought into the Bridge or for any item left unattended. Special arrangements for security of exhibits, merchandise or articles for display must be made prior to the planned event.

OFF SITE CATERINGS

The Bridge Seafood is happy to provide offsite catering services to remote locations. An additional charge will be incurred for delivery and set up to remote venues as follows.

ANCHORAGE AREA VENUES	\$7/PER GUEST
GIRDWOOD & BIG LAKE AREA	\$12/PER GUEST
WHITTIER CHARTERS	\$15/PER GUEST
SEWARD CHARTERS	\$20/PER GUEST
ALASKA RAILROAD	\$7/PER GUEST

The Bridge Seafood is unable to produce certain menu items due to kitchen and preparation facilities available on offsite events. Our catering staff is happy to work with you on finding the best solution possible to meet your requests.