



**Bar, Restaurant & Banquet Facility**

## ***Banquet Information***



***2820 Midway Rd  
Duluth, MN 55810  
(218) 624-5512***

***Ask for Jess (Head Chef)***

***Fax (218) 624-9511***

***Visit us @ [www.drydockduluth.com](http://www.drydockduluth.com)***

# The Dry Dock Bar & Restaurant

## Sit Down Dinner Menu

We also can  
design a food  
menu for your  
specific needs.

*~All Dinners Served with Rolls, Butter and Coffee~*

### **Prime Rib...Market Price**

16 oz. hand cut, certified angus served with au jus and our horseradish cream sauce.

### **8 oz. USDA Choice Filet Mignon...Market Price**

"The Best" served with bernaise sauce.

### **Jumbo Shrimp...\$24.99**

Five jumbo shrimp served boiled, deep fried or Cajun sautéed style.

### **Walleye...\$24.99**

Two walleye filets served either deep fried, broiled or Cajun sautéed style.

### **Chicken Kiev or Cordon Bleu...\$14.99**

7 oz portion served on a bed of wild rice blend.

### **1/2 Chicken Dinner (baked)...\$13.99**

### **Roast Beef...\$11.99**

### **Roast Turkey...\$11.99**

(Stuffing included at no extra charge)

### **Chicken or Shrimp Alfredo...\$15.99**

### **Fettuccini Alfredo...\$11.99**

### **BBQ Pork Ribs**

Full Rack...\$16.99 1/2 Rack...\$13.99

### **8 oz Baked Coho Salmon...\$14.99**

*~Choose one from each list below to accompany your dinner~*

#### Potato

Baked Potato with butter and sour cream, Baby Red Potatoes, Au Gratin Potatoes, Scalloped Potatoes, Mashed Potatoes with Gravy, Wild Rice Blend or Herb Stuffing.

#### Salad

Tossed Salad (garden), Caesar Salad, Pasta Salad, Potato Salad or Coleslaw.

#### Vegetable

Green Beans Almondine, Glazed Carrots, Peas and Carrots, Broccoli Normandy, Mixed Vegetables or Corn.

*Prices are per plate*

*All prices are subject to change, notification will be made when possible.*

*7.375% sales tax and 15% service fee will be added.*

*Also a 4% credit card fee is applicable.*

## ~Buffet Style Menu~

Minimum 20 people

### ~Entrees~

One Entrée \$14.99

Two Entrees \$ 15.99

Three Entrees \$16.99

Roast Beef and Gravy

Ham

BBQ Ribs

Deep Fried Fish, Lemon, and Tartar Sauce

Roast Turkey and Stuffing with Gravy

Braised Beef Tips with Mushrooms and Onions

Baked Chicken

Pork and Gravy

Swedish Meatballs

BBQ Meatballs

Meatloaf

Carved Prime Rib (Market Price)

#### ~Choose One Potato~

Baked, Au gratin, Baby Red Potatoes, Rice

Pilaf, Mashed Potatoes with Gravy

or Scalloped

#### ~Choose One Vegetable~

Green Beans Almondine, Glazed Carrots,

Broccoli Normandy, Peas and Carrots,

Mixed Vegetables or Corn

#### ~Choose Two Salads~

Tossed, Caesar, Cole Slaw, Pasta Salad,

Potato Salad or Vegetable Tray

Entrees include Rolls, Butter and Coffee

## ~Appetizer Buffet~

Three Entrees \$10.99

Four Entrees \$11.99

Five Entrees \$12.99

Entrees Include: Vegetable Tray with Dip and Garetto's

#### ~Choose Three, Four or Five Entrees~

BBQ Meatballs

Swedish Meatballs

Chicken Drumsticks

Teriyaki Wings

Buffalo Wings (Hot or Mild)

Honey BBQ Wings

Egg Rolls

All prices are subject to change, notification will be made when possible.  
7.375% sales tax and 15% service fee will be added,  
A 4% credit card fee may be applicable.

## *~Specialty Buffets~*

We can also design a food menu for you specific needs.

### *~Soup and Sandwich Buffet~*

Ham, Turkey, Roast Beef, Swiss Cheese, American Cheese, Buns, Bread, Lettuce, Tomato, Onion, Two Soups, Crackers, One Salad, Potato Chips, Mayonnaise, and Mustard  
*\$9.99 per person*

### *~Breakfast Buffet~*

Scrambled Eggs, Bacon, Sausage, American Fries, Fruit, English Muffin Toast, Orange Juice and Coffee.  
*\$11.99 per person*

### *~Spaghetti Buffet~*

Includes spaghetti and meatballs, Tossed and Caesar salad, breadsticks and coffee.  
*\$10.99 per person*

(White) Linens...\$3.99/table  
Cloth Napkins...\$0.99/each  
Sweet Rolls...\$25.99/dozen  
Keg Beer...\$300.00/each  
Cookies...\$14.99/dozen  
Fruit Punch...\$14.99/gallon  
Coffee...\$19.99/gallon  
Pop...\$2.59/can

All prices are subject to change, notification will be made when possible.  
7.375% sales tax and 15% service fee will be added.  
Also a 4% credit card fee is applicable.

# Dry Dock Banquet Agreement

1. A guarantee (minimum number) is required 72 hours before a scheduled event. Sunday and Monday are due on the Wednesday prior. The Dry Dock will charge for the guaranteed number, or the number of guests attending, whichever is greater. If no guarantee is received, the Dry Dock will prepare and charge for the number of persons estimated for the event order. **Children shall be included in your total count.**
  2. Final menu selections should be submitted two weeks prior to the function to ensure availability of the desired menu items.
  3. All food and beverages, including liquor must be purchased through the Dry Dock. Cakes are the only exception.
  4. A **\$500.00 NON-REFUNDABLE deposit** is required at the time of booking. Deposits are non-transferable.
  5. A **\$100.00 room fee** is applied to the bill and a greater fee may be applicable depending on the function.
  6. All event functions are subject to service charges (15% or 20%) and applicable state and local sales taxes (7.375% or 9.875%).
  7. There is a 4% service fee added to the bills of those paying with credit cards.
  8. All prices are subject to change. Notifications will be made when possible.
  9. Payment in full is required on the day of event. **NO EXCEPTIONS!**
  10. Absolutely no to-go containers allowed.
  11. Decorations and music are the responsibility of the booking party.
  12. Any items to be put on walls or any directional signs must be approved by the Dry Dock. The use of nails, tacks, adhesive tapes, or pins is prohibited. No confetti or glitter is allowed.
  13. The Dry Dock reserves the right to move functions to other areas of the facility without prior notification.
  14. The Dry Dock reserves the right to inspect and monitor all functions being held on the premises.
  15. The Dry Dock will not assume any responsibility for the damage or loss of any merchandise, and/or articles left on the premises before, during, or after your function.
  16. The Dry Dock may request the customer to obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight.
  17. The customer is responsible for the arrangements and all expenses of storage or shipping materials, merchandise, exhibits or any other items to and from the Dry Dock.
  18. The customer is responsible and shall reimburse the Dry Dock for any damage, loss or liability incurred by the Dry Dock by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function.
  19. A cleaning fee will be charged for an excessive mess.
  20. The Dry Dock shall not be liable for non-performance of this contract when such non-performance is attributable to labor troubles, disputes or strikes, accidents, government (Federal, State and Municipal) regulations of, or restrictions upon travel or transportation, non-availability of food, beverage or supplies, riots, national emergencies, acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control of the Dry Dock, preventing or interfering with the Dry Dock's performances.
- Cake plates and forks can be provided by us. Cake cutting utensils are your responsibility, unless we are otherwise notified in advance to provide them for you.

**I have read and understand this agreement and enter into this agreement freely and voluntarily.**

Sign: \_\_\_\_\_ Date: \_\_\_\_\_

Function Date: \_\_\_\_\_ Deposit Paid: \_\_\_\_\_

Function Type: \_\_\_\_\_ Name: \_\_\_\_\_

Address: \_\_\_\_\_ Phone #: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

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