



Knife & Spoon

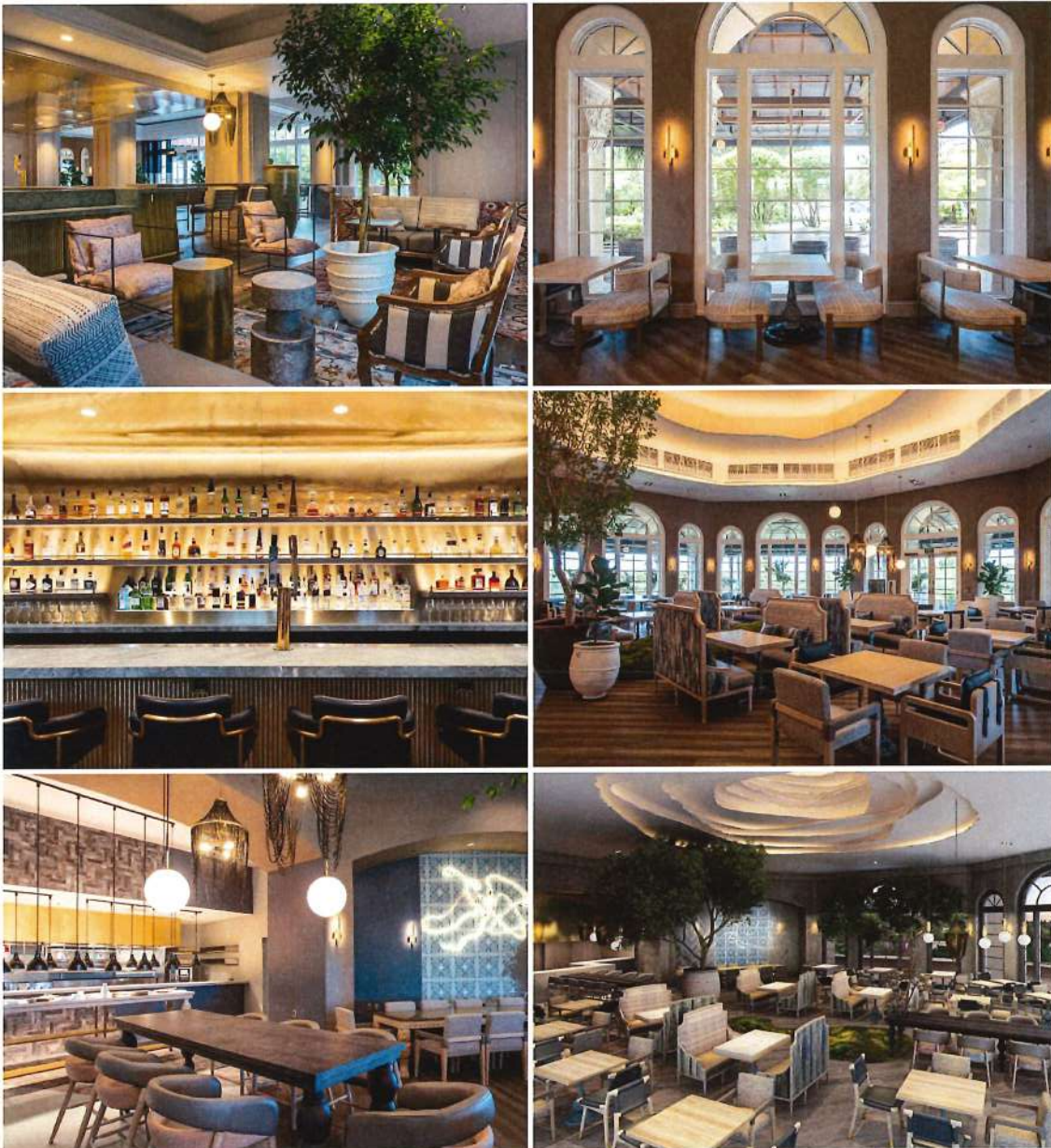


DINING PROPOSAL

KNIFE & SPOON GROUP DINING PROPOSAL 2022

Knife & Spoon is a signature steak and seafood restaurant conceived and led by award-winning chef John Tesar. Chef Tesar, along with chef de cuisine Gerald Sombright, celebrate the bounty of Florida on land and at sea. Knife & Spoon offers a menu centered on both steakhouse favorites and seafood dishes, focusing on locally sourced ingredients and the abundance of the region.

OPEN FOR DINNER ONLY (6PM-10PM).





FIRST

SEAFOOD PLATTER*

gulf shrimp cocktail, chef's selection of oysters, cocktail sauce,
seaweed mignonette

KNIFE STEAK TARTARE*

tenderloin, cornichons, capers, allium potatoes, egg yolk caramel

SECOND

Choice of

KNIFE WEDGE

dill ranch, blue cheese, local bacon

CAESAR*

baby romaine, parmesan, anchovy gremolata, croutons

GARDEN SALAD

chef's seasonal vinegar

MAIN

Choice of

10 OZ FILET MIGNON*

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

FISH OF THE MOMENT

locally sourced by Kelly's Seafood

RACK OF LAMB*

garlic herb breadcrumbs, dijon

SIDES

For The Table

POTATO PURÉE, SEASONAL VEGETABLE

JOHNNY MAC & CHEESE, KIMCHI CREAMED SPINACH

DESSERT

CHEF'S CHOICE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.

* If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should
eat these products fully cooked.



FIRST

SEAFOOD PLATTER*

gulf shrimp cocktail, chef's selection of oysters, cocktail sauce, seaweed mignonette

KNIFE STEAK TARTARE*

tenderloin, cornichons, capers, allium potatoes, egg yolk caramel

SECOND

Choice of

KNIFE WEDGE

dill ranch, blue cheese, local bacon

CAESAR*

baby romaine, parmesan, anchovy gremolata, croutons

GARDEN SALAD

chef's seasonal vinegar

THIRD

Choice of

LOBSTER TAIL

brown butter soubise, yuzu, bitter greens

SEARED DIVER SCALLOP*

celery root, herbal sea broth, seasonal truffle

CACIO E PEPE

bottarga, furikake, marasaki bucatini

MAIN

Choice of

10 OZ FILET MIGNON*

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan

FISH OF THE MOMENT

locally sourced by Kelly's Seafood

RACK OF LAMB*

garlic herb breadcrumbs, Dijon

SIDES

For The Table

POTATO PURÉE, SEASONAL VEGETABLE

JOHNNY MAC & CHEESE, KIMCHI CREAMED SPINACH

DESSERT

CHEF'S CHOICE

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat these products fully cooked.

KNIFE & SPOON GROUP DINING CONTRACT

Knife & Spoon is a signature New American steak and seafood-forward cookery conceived and led by award-winning Chef John Tesar. The bar will evoke a fun atmosphere with an innovative approach on the classics. The restaurant will offer an array of steakhouse favorites while procuring local seafood dishes.

Dining Room

Capacity of 80-100 guests seated dinner

Capacity of 150-200 guests standing reception

Knife & Spoon's main dining room offers spacious seating arrangements for events of all types. The dining room is great for hosting special events and business dinners that will provide your guests with a memorable experience.

\$25,000 Food and Beverage minimum plus 6.5% tax and 25% service charge

Full Restaurant with Bar and Lounge

Capacity of up to 125 guests seated dinner

Capacity of up to 250 guests standing reception

\$35,000 Food and Beverage minimum plus 6.5% tax and 25% service charge

Patio

Capacity of 20 guests seated dinner, 50 guests standing reception

Knife & Spoon's patio seating overlooks the property's beautiful lakes and golf course, and our newest residences. It is a private outdoor area equipped with screens, fans and heaters. Private bar and bartender available for \$150 for the first hour and \$45 for each additional hour

10 guests seated or 25 guests standing reception: \$5,000 Food and Beverage minimum plus 6.5% tax and 25% service charge

20 guests seated or 50 guests standing reception: \$10,000 Food and Beverage minimum plus 6.5% tax and 25% service charge

Chef's Table

Capacity of 6 guests

Knife & Spoon's chef's table is a table for 7 that overlooks the open kitchen, and is an epicurean culinary experience. It is a great place to entertain and see our chefs at work to create delicious dishes. Wine pairing is available to add on. Must be reserved at least 72 hours in advance, chef will personally reach out to you to describe the menu.

\$310 per person plus 6.5% tax and 25% service charge

\$250 per person plus 6.5% tax and 25% service charge for wine pairing

Cancellations

Knife & Spoon shall be entitled to charge a cancellation fee in the event the client cancels this agreement after acceptance thereof by the restaurant. The fee is based on upon the food and beverage minimum in effect at the time written notice of the cancellation is received and cannot be applied towards a future event. These amounts are meant as liquidated damages and not as a penalty.

Cancellation Fees

Notification of Cancellation Prior to Scheduled Event	% of Total Estimated Food & Beverage Minimum
72 Hours	100% of the contracted menu price
7 Days	75% of the contracted menu price
8-14 Days	50% of the contracted menu price
15-30 Days	25% of the contracted menu price

Provided that Party notifies Knife & Spoon of the Cancellation and timely pays the above liquidated damages, Knife & Spoon agrees not to seek additional damages from Party relating to the Cancellation.

Additional Event Details

Confirmation of the guaranteed number of guests is required 3 business days from the time of the function, after which time the client will be charged for the guests in accordance with the contracted menu pricing. If the client does not confirm the number of guests, the expected guest count will become the guarantee. In the event the guest count increases after this deadline, Knife & Spoon is authorized to alter wine and food selections based on availability with prior written approval from the group. A set-up fee of \$250 will apply for all events.

Event Contracts

Groups that exceed 12 guests are required to select from the customized menus included in this proposal. There will be no separate checks provided for parties larger than 12. All Event Contracts are inclusive of all expenses incurred by the attendees, including, but not limited to: food, alcohol, set-up fees, taxes, and gratuities.

Event Hours and Extensions

Dinner Functions (5:30 pm – 10:00 pm). All events will require a Food and Beverage Minimum based on the number of guests. Food and Beverage Minimum shortfalls will be charged as room rental.

. A 26% service charge and 6.5% sales tax will be added to all food and beverage charges.

Payment

All attendees of the contracted party are required to pay the contracted price per person. Acceptable forms of payment include cash, major credit cards, room charges, or master account charges. Cashier's checks, business checks and personal checks cannot be accepted as payment. There will be no separate checks provided for parties of 12 or more. All Event Contracts are inclusive of all expenses incurred by the attendees, including, but not limited to: food, alcohol, set-up fees, taxes, and gratuities.

Menus

Knife & Spoon will provide personalized menus for the event. All meat will be prepared to the chef-recommended temperature, medium rare/medium, unless otherwise specified. Our menus are based on seasonal and local ingredients and may change based on availability.

Decorations/Signage

Sign displays and decorations brought into the hotel by the client must be approved prior to arrival. No signage of any

kind is permitted in the lobby or on the public grounds.

Parking

Parking is complimentary for all guests. Present valet parking ticket to our staff in restaurant.

Miscellaneous Charges

Corkage Fee - \$25 per bottle of wine

Cake Cutting Fee - \$7 per person

Main Dining Room Set-Up Fee for full restaurant buyout- \$1000

Private Bartender Fee - \$125 for first hour and \$35 for each additional hour

Craft Bartender Fee - \$175 for first hour and \$35 for each additional hour

Indemnification

To the extent permitted by law, you agree to protect, indemnify, defend and hold harmless the restaurant, Knife & Spoon, the Owner and their respective employees and agents against all claims, losses or damages to persons or property, governmental charges or fines, and costs (including reasonable attorney's fees), arising out of or connected with your function, except those claims arising out of the sole negligence or willful misconduct of the restaurant. You represent and warrant that your activities conducted at Knife & Spoon and in connection with the function shall not infringe the patent, copyright or trademark rights or violate rights of privacy or publicity of any third party.

Force Majeure:

Neither party shall be responsible for failure to perform this contract if circumstances beyond their control, including, but not limited to: acts of God, shortage of commodities or supplies to be furnished by Knife & Spoon, governmental authority, or declared war in the United States make it illegal or impossible for Knife & Spoon to hold the event.

Return of signed contract due by

Printed Name

Authorized Signature

Date
