



6000 Glades Rd. | Suite 1390 | Boca Raton FL 33431 | 561-391-7770 | www.Pinongrill.com



BUFFET/STATIONS

HORS D'OEUVRES

Choose 3 items \$30 per person

Choose 4 items \$35 per person

Choose 5 items \$40 per person

Tuna Tacos

Crispy Crab Fritters

Smoked Salmon

Bruschetta

Shrimp Cocktail

COLD DISPLAY

Shrimp Cocktail Platter \$3 per piece

Smoked Salmon \$5 per person

Fruit Platter \$4 per person

Vegetable Platter \$4 per person

Artisan Cheese & Crackers Platter
\$5 per person

HOT DISPLAY

Crab Fritters \$5 per piece

Kobe Beef Sliders \$5 per piece

Grilled Artichokes \$4 per person

CARVING STATION

Pork Loin \$12 per person

Beef Tenderloin \$18 per person

Prime Rib \$19 per person

Includes Parmesan potatoes and rolls

Add vegetables for an
additional \$4 per person

PASTA STATION

Chicken Alfredo \$8 per person

New Orleans Chicken Pasta \$9 per person

Minimum 12 Guests

20% Service Charge

6% Sales Tax

Carving Station attendant fee of \$100 based on two hours of service



BOCA RATON PACKAGE

\$65 per person

STARTER

Choice of two served family style

Crab Fritters, Smoked Salmon, Grilled Artichokes, Bruschetta

SALAD COURSE

Choice of one

Piñon House Salad

Piñon Caesar

ENTRÉE

Choice of three

Filet Mignon 8 oz.

Prime Rib 12 oz.

Cedar Plank Salmon

Asian Sea Bass

All-Natural Roasted Chicken

All entrées are served with Parmesan potatoes and green beans.

HOMEMADE DESSERT

Choice of one

Key Lime Pie

Bread Pudding

Cheesecake

Package includes Soda, American Coffee, or Iced Tea

Prices do not include tax or gratuity.



WOOD-FIRE PACKAGE

\$55 per person

STARTER

Choice of one served family style

Smoked Salmon
Artichokes
Bruschetta

SALAD COURSE

Choice of one

Piñon House Salad
Piñon Caesar

ENTRÉE

Choice of three

Cedar Plank Salmon
All-Natural Roasted Chicken
Skirt Steak
Pecan-Crusted Trout
Baby Back Ribs

All entrées are served with Parmesan potatoes and green beans.

HOMEMADE DESSERT

Choice of one

Key Lime Pie
Bread Pudding
Cheesecake

Package includes Soda, American Coffee, or Iced Tea

Prices do not include tax or gratuity.



GRILL PACKAGE

\$45 per person

SALAD COURSE

Choice of one

Piñon House Salad

Piñon Caesar

ENTRÉE

Choice of three

Cedar Plank Salmon

All-Natural Roasted Chicken

Pecan-Crusted Trout

Homemade Meat Loaf

All entrées are served with Parmesan potatoes and green beans.

HOMEMADE DESSERT

Choice of one

Key Lime Pie

Bread Pudding

Cheesecake

Package includes Soda, American Coffee, or Iced Tea

Prices do not include tax or gratuity.



EXECUTIVE LUNCH

\$35 per person

Parties must be seated prior to 3pm

STARTER

Choice of two served family style

Smoked Salmon, Crab Fritters, Grilled Artichokes, Bruschetta

ENTRÉE

Choice of three

BBQ Salmon

Baby Back Ribs 1/2 Slab

Steak and Gorgonzola Salad

Grilled Chicken Sandwich

Warm Goat Cheese Salad

All entrées (excluding salads) served with Parmesan potatoes and green beans.

HOMEMADE DESSERT

Choice of one

Key Lime Pie

Bread Pudding

Cheesecake

Package includes Soda, American Coffee, or Iced Tea

Prices do not include tax or gratuity.



BRUNCH BLISS

START WITH A BOTTOMLESS MIMOSA!

\$15 per person

BUFFET BEAUTY

\$25 per person

ENTRÉE CHOICES

Granola French Toast

Egg Scrambler *with bacon and white cheddar*

Bagels & Lox Platter

Choices served with homestyle potatoes

**Add bacon or sausage as an additional side for \$4 per person*

SIT DOWN & ENJOY

\$22 per person

ENTRÉE CHOICES

Granola French Toast

Grilled Chicken Sandwich

Steak and Gorgonzola Salad

Egg Scrambler *with bacon and white cheddar*

HOMEMADE DESSERT

Choice of one

Key Lime Pie, Bread Pudding, Cheesecake



BEVERAGE PACKAGE OPTIONS

BEER AND WINE PACKAGE

\$19 per person per hour
Includes House Red & White Wine
and House Beer

PREMIUM BAR PACKAGE

\$25 per person per hour
Includes House Red & White Wine, Beer,
and All Premium Cocktails

NO-HOLDS-BAR PACKAGE

\$29 per person per hour
Includes Beer, Red & White Wine,
Super Premium Cocktails,
and Specialty Drinks



EVENT GUIDELINES

BOOKING AN EVENT: All arrangements with Piñon Grill Restaurant are subject to the rules and regulations of Piñon Grill and the following conditions: Any Parties of 10 or more are required to have a Credit Card Authorization Form on file. Any Parties of 12 or more are required to have a preselected menu. To confirm an event, the Event Manager will need to complete an Event Order with your group's menu selection and event arrangements. A signed copy of the Event Order along with a completed Credit Card Authorization Form, must be either faxed or emailed back to the Event Manager five days prior to the event for your event to be considered definite.

SALES TAX & OTHER CHARGES: A 6% sales tax will be added to any and all charges (food, beverage, carving attendant fees, banquet service charge, and any other fees deemed by Piñon Grill Restaurant). A 20% Gratuity will be applied to the Food & Beverage Total. Parties held on a Friday, Saturday, Holiday, or any other increase volume period will be charged \$20 per person for the room fee. A \$20 corkage fee will be added for every bottle of wine brought in and opened at the event. A Plating fee of \$2 per person will be charged for any dessert that is brought in and served by our staff. A \$50 charge will be applied if a personal bartender is required. Personalized menus will be provided free of charge. Buffet Service requires a minimum of \$30 per person charge.

PAYMENT: Payment is due at the conclusion of the event and shall be made on one check unless otherwise requested 48 hours before the event. Payment must be made according to the terms and conditions of the restaurant management. If the terms and conditions of payment are not fulfilled, the restaurant management shall have the option of charging the Credit Card on the Contract that was signed and submitted. If an overpayment is made, the amount will be refunded in the form of a check within 14 days of the completed event. Any cancellation must be received five days prior to event; otherwise, the Credit Card on file will be charged \$20 per person on the original guest count.

SEATING ARRANGEMENTS: Piñon Grill reserves the right to arrange tables and chairs according to what works best within the room, in order to better service your group. There may be options & the Event Manager will go over these options with you at an appropriate time. Banquets will have a three-hour time limit. Any party exceeding this time will be charged an additional room fee.

GUESTS COUNT: At the time of booking, an approximate number of guests is required. However, as Piñon Grill begins the planning process for your group, we must be aware of the actual number of attendees. A guaranteed minimum number is required no later than five days prior to the date of the event. This number will be considered the guarantee not subject to reduction. If no guarantee is received, Piñon Grill will use the number of guests estimated on the original contract at time of the booking. There are no exceptions concerning this guarantee.

ENTERTAINMENT: Piñon Grill reserves the right to stop any entertainment without liability. Piñon Grill DOES NOT allow confetti or streamers.

Contract MUST be signed and returned to validate your booking.

I have agreed to submit this application by electronic means. By signing this application electronically, I certify under penalty of perjury and false swearing that my information is correct and complete to the best of my knowledge. I also certify that: I understand the statements on his application. I have read and understand the legal information. I understand that an electronic signature via email time and date stamp has the same legal effect and can be enforced in the same way as a written signature.

PIÑON BANQUET SELECTION

Contact Name: _____ Date of Event: _____

Guest Count: _____ Final Count (5 Days Prior): _____ Time: _____

Address: _____

Ph#: _____ Fax/Email: _____

Package Choice: _____

Starter (if applicable): _____

Salad (1): _____

Entrée Selections (3): _____

Dessert Selection (1): _____

Beverage Package: _____

Special Instructions: _____

Please fax completed form to 561-391-7776 or email to bchapman@grille401.com

CREDIT CARD AUTHORIZATION HOLD FORM

Today's Date: _____

Client Name: _____

Company Name: _____

Date & Time of Function: _____

I authorize Piñon GRill Restaurant to hold this card to secure the reservation on said date, and enter into a contract. I understand– and will abide by– all guidelines specified in the banquet Package.

Credit Card Type: _____

Card Number: _____

Expiration Date: _____

Name on Credit Card: _____

Contact Telephone #: _____

Cardholder's Signature: _____

Cardholder's Address: _____

Additional considerations:

**All checks are subject to 6% State Tax and 20% Service Charge.*

OPTIONAL:

Daytime telephone number: _____ Fax number: _____

Please note omission of information may cause delay in the processing of your request.

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