

chopstix

ballroom

CHOPSTIX BALLROOM

General Information:

Address: 2820B Oakes Avenue, Everett, WA 98201

Website: www.ChopstixPianoBar.com

Phone: 425-259-9013

Capacity:

Maximum with full seated event with dance floor area 240 guests

Maximum for standing cocktail reception 270 guests (with dance floor & limited seating)

Rental Includes:

- ~ Set-up and vendor access time
- ~ Facility use for maximum of (6) hours
(Either 10:00am-4:00pm or 6:00pm-12:00am)
- ~ Tables, chairs, flatware, glassware & china
- ~ Buffet and Bar set-up
- ~ Set-up and clean-up of your event
- ~ Service staff, bartenders and banquet captain
- ~ Stage with lighting
- ~ Complimentary cake cutting
- ~ Heating and air conditioning
- ~ Coat Racks

Rental Rates:

Monday – Thursday	10:00am-4:00pm	\$550	or	6:00pm-12:00am	\$850
Friday	10:00am-4:00pm	\$850	or	6:00pm-12:00am	\$1,000
Saturday	10:00am-4:00pm	\$1,000	or	6:00pm-12:00am	\$2,000
Sunday	10:00am-4:00pm	\$850	or	6:00pm-12:00am	\$1,000

*All prices above are subject to sales tax

Wedding Ceremony:

Set-up fee is \$200.00

Ceremony rehearsal is allowed for one hour

(Date and time of the rehearsal cannot be confirmed until two weeks prior to date)

*Note: Saturday evening ceremonies would begin no earlier than 6:30pm

Reservations & Deposits:

A non refundable deposit equaling the facility rental fee will be due within (7) days of booking to hold your reservation. The final guest count and balance is due (10) business days prior to your event.

Cancellation Policy:

All deposits are non-refundable. For cancellations within 90 days of your event, 50% of your estimated charges will be billed.

Smoking:

Smoking is not allowed in the facility. We do allow smoking in designated areas outside.

Service Charge and State Tax:

A 20% Service Charge will be applied to all food, beverage and rental items.

Washington State sales tax – currently 9.4%

Staffing:

Chopstix has a professional service staff dedicated to your event. The staffing requirements for your event (such as number of staff and time needed) will be determined by the Chopstix staff ten days prior to your event.

Restrictions:

Chopstix does not allow rice, birdseed, fireworks or open flames in the facility. All candles must be in hurricane or votive type containers.

Nothing can be nailed, stapled, tacked or adhered to the walls, floors, ceiling or doors without prior consent.

Personal Items:

All personal items must leave the facility following the event.

Chopstix takes no responsibility for lost or stolen items.

Menu Planning:

See attached menus. We would be happy to accommodate any dietary or ethnic menus that may be required. Guest count must be guaranteed 10 days prior to event.

Chopstix must provide all food and beverages. No outside food or beverages is allowed.

Bar Service:

Our bar includes a selection of liquor, beer, wines and non-alcoholic beverages.

All bar charges are based on consumption. Your average per person bar estimate will be based on the bar package you have chosen. We reserve the right to refuse service to any or all guests. All guests must have proper proof of age identification.

All bar charges are subject to the tax and service charges.

Food and Beverage Minimums:

Mon. – Wed.	10:00am-4:00pm	\$2,500	or	6:00pm-12:00am	\$3,000
Thursday & Friday	10:00am-4:00pm	\$2,500	or	6:00pm-12:00am	\$8,000
Saturday	10:00am-4:00pm	\$5,000	or	6:00pm-12:00am	\$10,000
Sunday	10:00am-4:00pm	\$3,500	or	6:00pm-12:00am	\$4,000

Force Majeure:

If for any reason beyond its control, including but not limited to accident, act of war, act of God, fire, flood, or other emergency conditions, and Chopstix is unable to perform its obligation under the agreement ~ The deposit will be returned.

CHOPSTIX BALLROOM

EVENT CONTRACT

The following reservation has been made for you at the Chopstix Ballroom. Please review and sign the enclosed documents within (1) week of receipt to confirm your reservation. Your signature below acknowledges acceptance and adherence to the stated policies.

GROUP NAME: _____

ADDRESS: _____

CONTACT NAME: _____

PHONE: _____

E-MAIL: _____

EVENT TYPE: _____

DATE: _____

START TIME: _____ END TIME: _____

ESTIMATED NUMBER OF GUESTS: _____

ROOM RENTAL FEE: _____

FOOD & BEVERAGE MINIMUM: _____

The minimum number of attendees is due by _____ (10) business days prior to event. For use of the ballroom space, we require a signed copy of the wedding contract with the deposit equaling the rental fee. Booking fees are non-refundable and will be applied to the final bill. We require pre-payment (10) days prior to your event. In addition we require a credit card prior to the event as a guarantee on any additional charges that you may occur. If a refund is owed, the balance will be credited to your credit card account on the following business day.

Client agrees to begin the function at its scheduled time and to have their guests vacate the ballroom space at the completion time specified above. Your contracted set-up time is available two hours prior to event.

Client agrees to assume full responsibility for the conduct of their guests including physical damage to the Chopstix Ballroom property. Client also agrees to assume full responsibility for any items left on the premises after event. Decorations cannot be stored any earlier than 2 hours prior to event.

Client Signature: _____

Date: _____

Ballroom Sales Manager: _____

Date: _____

CHOPSTIX BANQUET MENU

SILVER BUFFET

BUTLER PASSED APPETIZERS

(Choice of Three)

Steak Skewers with Thai Peanut Sauce
Mozzarella, Tomato and Basil Crostini with Olive Oil and Cracked Pepper
Fresh Vegetable Spring Rolls with Chili Dipping Sauce
Grilled Chicken Skewers with Thai Peanut Sauce
Forest Mushrooms Phyllo Triangles

SALADS

Chopstix Caesar Salad
Garden Pasta Salad – Penne Pasta with Tomato, Peppers, Red Onions,
Olives and Artichoke Hearts in a Fresh Vinaigrette
Assorted Rolls with Butter

ENTRÉE

(Choice of Two)

Grilled Fresh Chicken Breast Glazed with Citrus Marmalade
Sliced Seasoned Sirloin with Béarnaise Sauce
Penne Pasta in a Rich Blend of Four Cheeses and White Truffle Oil
Grilled Salmon with Orange Citrus Glaze

ENTRÉE SIDE

(Choose One)

Garlic Mashed Potatoes
Rice Pilaf
Grilled Vegetables in Balsamic Vinaigrette
Coffee and Tea Service

\$38.00 PER GUEST

GOLD BUFFET

BUTLER PASSED APPETIZERS

(Choice of Three)

Goat Cheese and Herb Tartlets
Steak Skewers with Thai Peanut Sauce
Jumbo Shrimp with Wasabi Cocktail Sauce
Rumaki - Chicken Livers and Water Chestnuts wrapped in
Bacon with Soy Dipping Sauce
Assorted Spring Rolls with Chili Dipping Sauce

SALADS

(Choice of Two)

Chopstix Signature Salad – Organic Field Greens tossed with Blue Cheese Crumbles, Candied Pecans,
Dried Cranberries and Raspberry Vinaigrette
Garden Pasta Salad – Penne Pasta with Tomato, Peppers, Red Onions, Olives
and Artichoke Hearts in a Fresh Vinaigrette
Chopstix Caesar Salad
Assorted Rolls with Butter

ENTRÉE

(Choice of Two)

Halibut Imperial – Alaskan Halibut Baked in a Rich Cream Sauce
Vegetable Stir Fry – Assorted Asian Vegetables Stir Fried with Garlic, Ginger,
and Soy Sauce Tossed with Soba Noodles
Grilled Salmon Topped with a Lemon Dill Sauce
Glazed Pork Tenderloin Medallions – Slow Roasted, Sliced and Drizzled with a Tangy Glaze
Grilled Fresh Chicken Breast Topped with Sautéed Mushrooms and Onions

CHEF CARVING STATION

(Choose One)

Roast Prime Rib with Au jus and Horseradish
Roasted Turkey Breast with Cranberry Sauce
New York Strip Loin of Beef with Demi-glace

ENTRÉE SIDES

(Choice of Two)

Garlic Mashed Potatoes
Rice Pilaf
Fresh Steamed Vegetables
Roasted Baby Potatoes with Herb Butter
Fresh Fruit and Cheese Board
Coffee and Tea Service

\$48.00 PER GUEST

PLATINUM BUFFET

BUTLER PASSED APPETIZERS

(Choice of Three)

Coconut Prawns with Citrus Marmalade
Scallop Skewers with Wasabi Cocktail Sauce
Sirloin Steak and Fresh Chicken Breast Skewers with Thai Peanut Sauce
Crab Cakes with Remoulade Sauce
Ahi Tuna Crostini
Assorted Spring Rolls with Chili Dipping Sauce

SALADS

(Choice of Two)

Chopstix Caesar Salad
Chopstix Signature Salad - Organic Field Greens tossed with Blue Cheese Crumbles, Candied Pecans, Dried Cranberries and Raspberry Vinaigrette
Baby Spinach Salad with Bacon, Red Onion, Dried Cherries and Vinaigrette
Assorted Rolls with Butter

ENTRÉE

(Choice of Two)

Seafood Mornay – Shrimp, Scallops and Halibut Baked in a Rich Gruyere Cheese Sauce
Lobster Mac and Cheese – Baby Lobster Tails Combined with Penne Pasta in a Four Cheese Sauce
Pan Seared Fresh Chicken Breast in a Marsala Sauce
Glazed Pork Tenderloin Medallions – Slow Roasted, Sliced and Drizzled with a Tangy Glaze

CHEF CARVING STATION

(Choice of Two)

Roast Prime Rib with Au jus and Horseradish
Cedar Plank Roasted Salmon with Lemon Herb Sauce
New York Strip Loin of Beef with Demi-glace
Glazed Ham with Mustard Sauce
Roasted Turkey Breast with Cranberry Sauce

ENTRÉE SIDES

(Choice of Two)

Garlic Mashed Potatoes
Rice Pilaf
Fresh Steamed Vegetables
Roasted Vegetables with Balsamic Vinaigrette
Roasted Baby Potatoes with Herb Butter
Fresh Fruit and Cheese Board
Coffee and Tea Service

\$58.00 PER GUEST

PLATED MENU OPTIONS

All entrees include choice of salad, coffee & tea service

BUTLER PASSED APPETIZERS – *ADDITIONAL COST*

- Sirloin Steak Skewers with Thai Peanut Sauce *\$12 dz*
- Fresh Vegetable Spring Rolls with Chili Dipping Sauce *\$14 dz*
- Jumbo Shrimp with Wasabi Cocktail Sauce *\$18 dz*
- Goat Cheese and Herb Tartlets *\$16 dz*
- Coconut Prawns with Citrus Marmalade *\$20dz*
- Crab Cakes with Remoulade Sauce *\$20 dz*
- Ahi Tuna Crostini *\$16 dz*
- Scallop Skewers with Wasabi Cocktail Sauce *\$16 dz*
- Grilled Chicken Skewers with Thai Peanut Sauce *\$12 dz*
- Mozzarella, Tomato and Basil Crostini with Olive Oil and Cracked Pepper *\$12 dz*

SALADS

(Choose One)

- Chopstix Signature Salad – Organic Field Greens tossed with Blue Cheese Crumbles, Candied Pecans, Dried Cranberries and Raspberry Vinaigrette
- Baby Spinach Salad with Bacon, Red Onion, Dried Cherries and Vinaigrette
- Chopstix Caesar Salad
- Assorted Rolls with Butter

MAIN COURSE

(Select Three Entrée Choices)

You must pre-order and supply coded entrée cards for each guest

- Grilled Filet Mignon – Choice Tenderloin Rubbed with Seasonings and Topped with Grilled Mushroom Cap *\$49 per guest*
- Macadamia Crusted Baked Halibut *\$47 per guest*
- Grilled Salmon with Herb Butter *\$47 per guest*
- Grilled Fresh Chicken Breast Topped with a Citrus Marmalade *\$45 per guest*
- Grilled Prawns – Large Shrimp Broiled and Basted with Italian Herbs *\$47 per guest*
- Chopstix Rib eye – Choice Rib eye Marinated in a Zesty Blend of Spices *\$51 per guest*
- Pork Chops – Large Bone in Chops Grilled and Topped with a Rich Marsala Sauce , grilled to medium *\$47 per guest*
- Vegetarian Pasta Tossed with Fresh Vegetables and a Light Cream Sauce *\$45 per guest*

The above Entrées are served with a chef's choice of seasonal side dishes
(Rice or Potatoes, Fresh Seasonal Vegetables)

CHILDREN'S ENTRÉE

(12 years and under)

- Chicken Strips with French Fries *\$16 per guest*

Coffee and Tea Service

DESSERTS

(Each item is \$6.00 per Guest)

Chocolate Tuxedo Cake
White Chocolate Raspberry Cheesecake
Fruit Tart
Dark Chocolate Mousse
Fresh Mixed Berries with Vanilla Ice Cream
Ice Cream Topped Brownies
Carrot Cake
Fresh Fruit and Cheese Board – One per Table

BAR AND BEVERAGE MENU

LIQUOR

HOUSE BLEND COCKTAILS - \$5.00

Monarch, MrCormick, Pancho Villa

CALL BRAND COCKTAILS - \$6.00

Smirnoff, Beefeater, Dewar's, Canadian Club, Early Times,
Bacardi, Cuervo

PREMIUM BRAND COCKTAILS - \$7.00

Ketel One, Tanqueray, Chivas, Jack Daniels, Crown Royal,
Cuervo/1800, Jameson

LIQUEURS AND CORDIALS - \$7.00 and Up

Specialty Cocktails Priced Accordingly

WINE

HOUSE WINES - \$20.00 Bottle

Chardonnay, Cabernet, Merlot, Pinot Grigio, Champagne

FULL WINE LIST AVAILABLE UPON REQUEST – Price Varies per Bottle

BEER

Domestic Bottled/Draft Beer - \$4.00

Budweiser, Bud Light, Coors Light

Imported Bottled/Draft Beer - \$4.50

Corona, Heineken, Amstel Light, Stella Antois

Micro Brewery Bottled/Draft Beer - \$5.00

Pyramid Hefeweizen, Chopstix Amber, Mirror Pond Pale Ale

Non-Alcoholic Bottled Beers - \$3.75

Domestic Draft Keg - \$350.00

Import/Micro Brewery Draft Keg - \$425.00

NON-ALCOHOLIC BEVERAGES

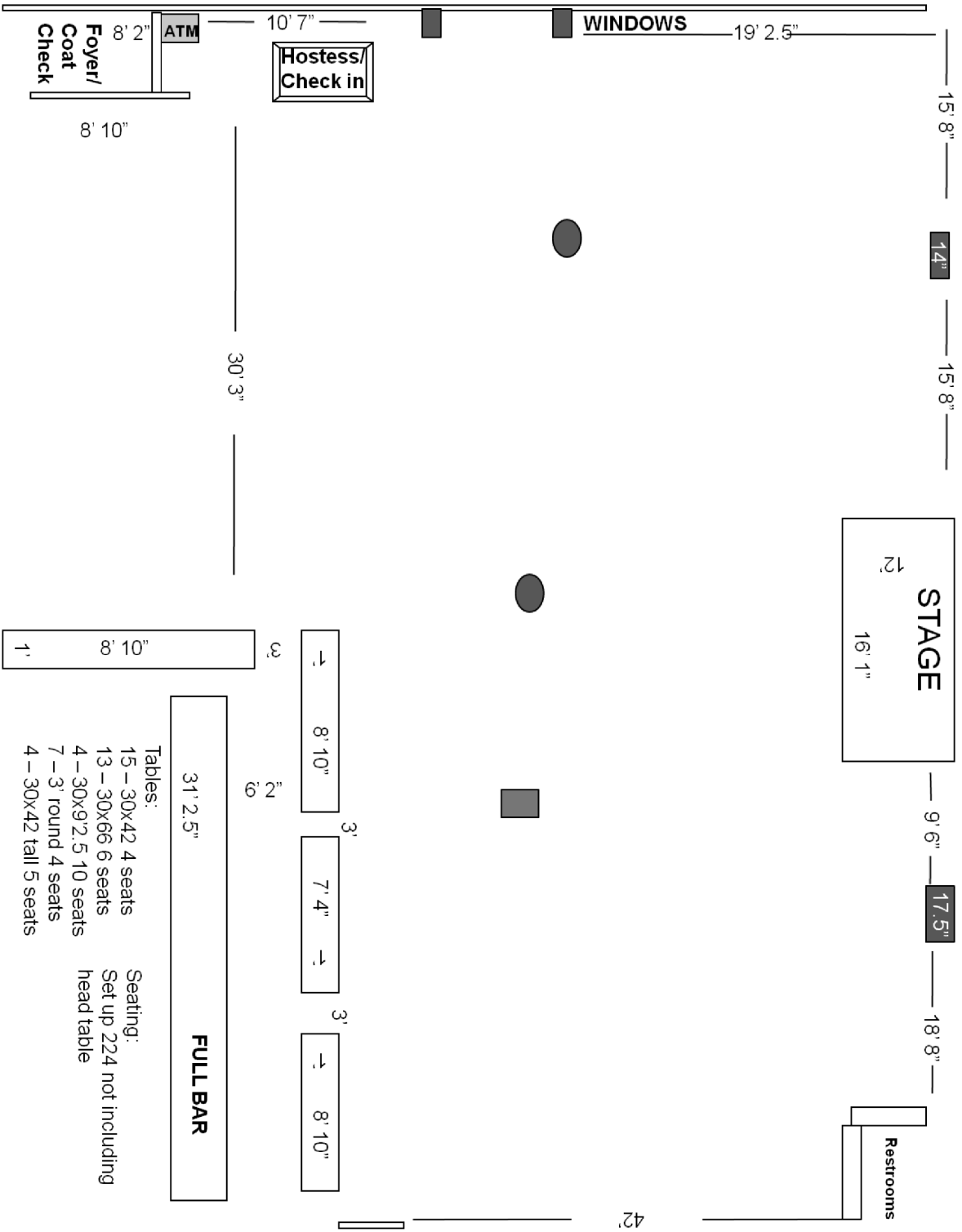
Soft Drinks, Juice, Mineral Water - **\$2.00**

Sparkling Apple Cider - **\$12.00 Bottle**

Non-Alcoholic Fruit Punch - **\$25.00 Gallon**

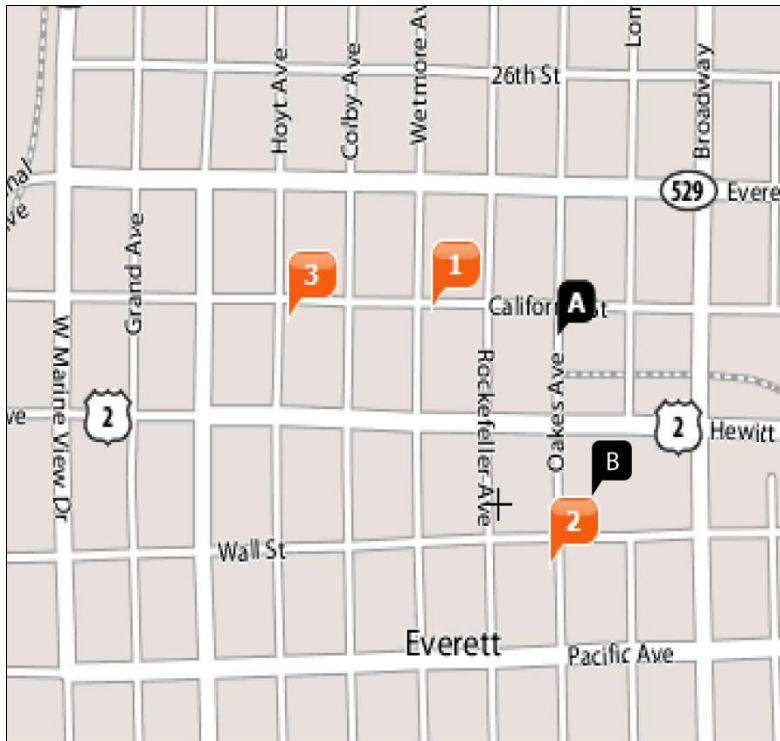
No-Host Bar Prices – Add 30% to above prices for Tax and Service

ROOM DIAGRAM



DIRECTIONS

MAP LEGEND



A. Chopstix Ballroom

2820 B Oakes Ave, Everett

B. Comcast Arena

1. Port Gardner Parking Garage

1712 California St, Everett, WA

Hours:

Payment:

Attendant:

2. Snohomish County Parking

3020 Oakes Ave, Everett, WA

Hours:

Payment:

Attendant:

3. Everpark

2815 Hoyt Ave, Everett, WA

Hours:

Payment:

Attendant:

Valet Available Upon Request

FROM SOUTH I-5

Merge onto I-5N

Take the BROADWAY/41ST STREET exit, EXIT 192.

Merge onto BROADWAY/BROADWAY AVE

Turn LEFT onto HEWITT AVE/US.2

Turn RIGHT onto OAKES AVE

End at 2820 B Oakes Ave Everett, WA 98201

FROM NORTH I-5

Merge onto I-5S

Take the US-2 E/EVERETT AVE exit, EXIT 194, toward WENATCHEE

Take the WA-529/EVERETT AVE. ramp toward CITY CENTER.

Turn RIGHT onto EVERETT AVE/WA-529.

Turn LEFT onto OAKES AVE

End at 2820 B Oakes Ave Everett, WA 98201

FROM LAKE STEVENS

Merge onto US-2 W toward EVERETT

Take the I-5 S exit on the LEFT toward SEATTLE/EVERETT/HEWITT AVE

Take the exit toward EVERETT/HEWITT AVE

Stay STRAIGHT to go onto CALIFORNIA ST

Turn LEFT onto MAPLE ST/WA-529

Turn RIGHT onto HEWITT AVE/US-2

Turn RIGHT onto OAKES AVE

VENDOR REFERRAL LIST

Hotel Accommodations:

Ceremony Locations:

Officiants:

David Reed 360-876-5086
Brendan Coleman 206-545- 4544

Cakes :

Lucinda's 206-417-3514
Crème De La crème 206-241-0249

Flowers & Décor:

Bella Rugossa 206-789-1134
Creative Colors 425-822-0920
Distinctive Designs 425-814-6417

Photographers:

Michael Good 206-369-0998
Ohana Photography 425-330-3363
Red Fish Blue Fish 425-670-2018
Yours By John 206-498-9684

Videographers:

Edit-1- Media 1800-719-0185
206-242-1858
Chris Podwin 206-919-0455

Ceremony Music:

Harpist Mary Frank 206-937-5960 Bogle
Guitarist Julian 206-546-5487
Seattle String Quartet 206-795-7622
Pianist Robert 425-489-0595

DJ Music:

Greg Lowder 425-670-1111
Darrell Christal 253-209-7013

Live Dance Music (bands):

Second Wind 206-933-6040
Michael Benson 425-778-3031
Craig Lawrence 425-775-0347

Wedding Coordinator: Wendy 206-276-3321

Invitations: Merchant's Paper and Design 425-251-9595

Chaircovers: L&M 425-485-4710

Ice Carving: 425-251-0535

Valet Service: 206-233-9233

Linens & Furniture Rentals: Your Chopstix sales manager would be happy to assist you with these rental items. Linens & furniture must be ordered through the Chopstix Banquet department.