

Event Booking Confirmation

CONTINENTAL - *Pool Lounge*

1911 N. Fort Myer Drive

Arlington, VA 22209

T - F, 12PM – 2AM

Sat, Sun & Mon 5PM - 2AM

Katie Smith, General Manager

(703) 465-7675 (o)

(703) 861-3165 (m)

Event Name: _____

Event Contact: _____

Contact at Event: _____

Event Date: _____

Start//End Time: _____ // _____

Number of Guests: _____

Phone: (W) _____ (C) _____

Email: _____

Reservation Type:

➤ **Individual Game Table(s)** Reservations: (*disregard* for lounge reservations)

- Number and Type of Table (\$25/ea/hr): _____

➤ **Lounge Reservations:** If applicable, **please note minimum purchase commitment below.**

Green Minimum: \$ _____

Purple Minimum: \$ _____

Both Minimum: \$ _____

Full House Minimum: \$ _____

CANCELLATION POLICY:

If you should choose to cancel, please speak to a manager at Continental at least two weeks in advance. Cancellations made within 10 business days of the event are subject to a penalty of \$400.00 or 50% of the food total for catered events. _____ (initial) For events scheduled between November 15th & February 15th the above cancellation policy goes into effect 15 business days prior to the event. _____ (initial) You may reschedule your event 10 or more business days ahead without a penalty. In this case the cancellation policy would go into effect immediately. _____ (initial)

RESERVATION AGREEMENT:

I (we) agree to the cancellation policy listed above. _____ (initial)
I (we) agree to rent the private room or tables described above from Continental for the date and time I have chosen, in accordance with the following conditions: I (we) agree that (we) will be held liable for any damage to property or loss of property – including, but not limited to, loss of or damage to furniture, pool balls, cues, and/or tables – directly related to my (our) use of the private room or tables. If such damage occurs, I (we) agree to reimburse Continental immediately upon notification of our cost. _____ (initial)
I (we) will pay the balance due at the end of the event unless prior written arrangements have been made with Continental management. _____ (initial) **Sorry, we do not accept personal checks.**
All guests in attendance must be 21 years of age or older, unless other arrangements have been made or event concludes before 5PM. _____ (initial)

I (we) understand that no outside food or drink may be brought into Continental without the express permission of management. _____ (initial)
Only employees of Continental will be allowed to work the private party covered by this agreement. _____ (initial)

COVID-19 POLICY: *If mandated, CPL will enforce all state and local guidelines regarding disinfecting, distancing, group size and mask utilization by staff and guests. If required by state or local governments, we ask that all guests provide and wear a mask when outside of reserved area.* _____ (initial) I (we) agree that any person invited to this event that is experiencing symptoms of covid-19 (cough, headache, shortness of breath, fever, etc.), has had exposure to a positive covid-19 case in the last 10 days or has traveled abroad in the last 14 days will be advised to stay home. _____ (initial).

I AM GUARANTEEING MY RESERVATION WITH THE CREDIT CARD NUMBER AND SIGNATURE LISTED BELOW. I UNDERSTAND THAT I AM NOT OBLIGATED TO USE THIS PARTICULAR CREDIT CARD WHEN PAYING MY FINAL BILL AT THE EVENT'S END. _____ (initial)

Credit Card Information: Required to confirm reservation.

Card Number _____ Expiration Date ____/____

Authorized Signature _____

Please read over your contract. If everything is satisfactory please sign and date below.

Continental	Customer
X _____	X _____
Date _____	Date _____

Thank you for choosing Continental for your party!

Catering Order (Please finalize at least one week in advance). One "order" serves 25-30 an appetizer portion.
 Half orders available for most items. All items subject to availability. *contains nuts

ORDERS	COLD	Price	Total Cost
	Red Pepper Hummus and Chips (2)	\$100	
	Guacamole (Made to Order) (2)	\$135	
	Hummus, Guacamole & Salsa	\$120	
	Green House Salad	\$110	
	Caesar Salad	\$110	
	Cobb Salad	\$140	
	Ginger Chicken Salad*	\$140	
	Veggie Platter	\$100	
	Cheese Platter	\$100	
	Brie and Fresh Fruit Platter	\$140	
	Fresh Fruit Platter	MKT\$	
	Shrimp Platter	\$160	
	SIDES		
	French Fries	\$70	
	Pasta Salad	\$70	
	Black Bean Salad	\$70	
	HOT		
	Brie & Raspberry in Phyllo*	\$160	
	Mini Buffalo Chicken Empanada	\$160	
	Mini Southwest Chick. Cornucopias	\$160	
	Mini Thai Chicken Spring Rolls*	\$160	
	Bruschetta	\$130	

ORDERS	HOT	Price	Total Cost
	Macaroni & Cheese Wedges	\$140	
	Bavarian Soft Pretzels	\$110	
	Wings (Buffalo, Jerk & Hon BBQ)	\$150	
	Chicken Tenders	\$150	
	Veggie Quesadilla	\$120	
	Chicken Quesadilla	\$140	
	Beef Quesadilla	\$150	
	Assorted Quesadillas	\$150	
	Mini Beef Frank in Puff Pastry	\$150	
	Chicken Satay*	\$170	
	Beef Skewer	\$200	
	Shrimp Skewer	\$200	
	Sandwiches, Sliders & Wraps		
	Portobello Schnitzel Slider	\$140	
	Beef Sliders	\$200	
	Pulled Pork Slider	\$170	
	Grilled Chicken Slider	\$160	
	Club or Turkey Avocado Wrap	\$150	
	Cuban Sandwich	\$160	
	DESSERTS		
	New York Style Cheesecake	\$120	
	Assorted Petite Fours (8 flavors)*	\$160	

Drinks

__ Open Bar: a single, open tab. Total determined at the end of the event.

__ Cash Bar

Special Instructions: _____

Total Guests		_____
Total Hours		_____
Estimated drink subtotal		\$ _____
Alcohol Sales Tax (10%)		\$ _____
Proposed food subtotal		\$ _____
Food Sales Tax (10%)		\$ _____
Est. 20% Gratuity (TBD)		\$ _____
Proposed rental total (not taxed)		\$ _____
PROPOSED GRAND TOTAL		\$ _____

Actual drink, food, rental totals and gratuity on food and drink will be determined at event's end.