



**A Fine Dining Establishment
50 Washington Ave
Point Richmond. California 94801**

**Tel: (510)233-0576, 0577
Fax: (510) 217-9000
Hotelmacreastaurant.com**

Thank you for considering the HOTEL MAC for your future banquets. Our banquet room is available for Breakfast, Lunch, Dinner; for Weddings, Rehearsal dinners, Business meetings, Birthday parties, Retirement lunches or dinners, or any other special occasion.

Our Banquet staff is pleased at the opportunity to assist you in planning your event.

Enclosed we have some Breakfast, Lunch & Dinner suggestions. Use them as a guide in choosing your individual banquets.

Consult with our banquet staff for specific information concerning size and custom menus.

Please read the following information which will help answer many of your questions.

TERMS AND CONDITIONS

Please fill out and send in this page with your banquet deposit, indicating that you have read and agreed to the terms and conditions stated in the banquet menu under the headings. Menu Selection, Service and Tax, Guarantee, Deposit and Payment and Damage.

I _____ agree to the terms and conditions listed in the Hotel Mac Banquet Brochure. I understand there is a Room Charge of \$100.00. A deposit of \$500.00 is required to hold the banquet room. This amount is refundable only if cancellation of 30 days or more. If less than 30 days, amount will be held and applied toward a future booking.

SIGNATURE OF ACCEPTANCE _____ DATE _____

CONTACT PERSON _____ DAY PHONE _____

ORGANIZATION NAME _____

DATE OF FUNCTION _____

DEPOSIT AMOUNT _____

Menu Selection

Entrée selections are restricted to three (3) choices.

Salad and Dessert are restricted to two (2) choices.

Menu selection and the number of people in your party must be received two (2) weeks in advance.

If you have chosen two or more different entrees, we must have the exact count of each entree five days before the banquet.

Dinner banquets must select three courses.

Lunch Banquets must select two courses.

Service & Sales Tax

All prices are subject to 9.25 % state sales tax

All prices are subject to 18% gratuity

All prices are subject to seasonal adjustments

All cakes brought in are charged \$2.50 per person

Guest Count Confirmation

A confirmation of the number of guests in your party will be required Five (5) days prior to the banquet.

This final guarantee will be used as a basis for purchasing, scheduling and preparation. There after the number may be increased at the quoted rate per person, but not decreased. An increase in excess of 10% may incur an additional cost.

Room Charge

There is a \$100.00 room charge. Maximum of four and a half hours per event, lunch, dinner, or breakfast. Additional time at 50.00 per hour. Dinner events must end by 10 p.m.

Business Seminars and Meetings

For business seminars and meetings there is a minimum charge of Eight hundred and fifty dollars (\$850.00), per session. This includes beverages (coffee / tea / ice tea / soft drinks)

Deposit and Payment

A deposit of \$500.00 is required to hold the banquet room. This amount is refundable only if cancellation is done within 30 days of the event.

If less than 30 days, we will give this as a credit towards a future date.

One week before your date one half (1/2) of your bill is due.

The remaining amount is due the day of your party.

If you pay by check the full amount is due 2 weeks before your date.

We accept Visa, MasterCard and Discover card and American Express.

Damages

The Hotel Mac will not assume any responsibility for the damages or loss of any merchandise or articles left in the restaurant prior or following your banquet. Please no confetti or rice. If this occurs, there is an additional cleaning charge of \$500.00

Bar

For Lunch, Dinner and Cocktail parties a full bar is available at no additional charge.

The drinks may be hosted or not hosted.

There is no additional charge for the bartender or the set up of the bar.

There is an \$18.00 corkage charge for all wine brought in (per 1/5th)

Breakfast

Continental \$12.50 per person

Fresh orange juice

Fresh grapefruit juice

Cranberry juice

Fresh ground coffee and decaf coffee

An assortment of breakfast pastries

Add fresh fruit for an additional \$3.00 per person

Buffet #1 \$22.50 per person

Fresh orange juice

Fresh grapefruit juice

Cranberry juice

Fresh ground coffee and decaf coffee

Scrambled eggs

Country potatoes

Hickory bacon

Baked ham

An assortment of breakfast pastries

Add fresh fruit for an additional \$3.00 per person

Buffet #2 \$25.50 per person

Fresh orange juice

Fresh grapefruit juice

Cranberry juice

Fresh ground coffee and decaf coffee

Eggs Benedict with hollandaise sauce

Country potatoes

Hickory bacon

Baked sausages

An assortment of breakfast pastries

Add fresh fruit for an additional \$3.00 per person

Lunch or Dinner Ala Carte

Salads

House Salad \$8 with Shrimp \$13.50
Assorted fresh baby greens with fresh diced tomatoes, orange balsamic vinaigrette

Spinach Salad \$8 with Shrimp \$13.50
Baby spinach with Bermuda onion, hickory bacon and warm bacon dressing

Caesar Salad \$8 with shrimp \$13.50
Baby hearts of romaine, shaved parmesan cheese, croutons

Heirloom Tomato salad \$Market Price (in season)
With fresh mozzarella, basil vinaigrette

Warm Tomato & Spinach salad \$10.50
With sautéed onions, spinach, and bleu cheese

Entrees

Chopped Salad \$16.50
Roasted Chicken, baked ham, crumbled bleu cheese, hickory bacon, hardboiled egg, avocado, onions, and olives

Salmon Salad \$22.50
Fresh grilled salmon, mixed greens, Bermuda onions, shallot Vinaigrette

Southwest Chicken Salad \$15.50
Chicken, jack cheese, diced tomato, peppers, olives, tortilla strips, roasted jalapeno cilantro vinaigrette

Pot Roast \$23.50
Roasted eye of round with braised vegetables and mashed potatoes

Chicken Cabernet \$22.50
Breast of chicken, red wine, teriyaki sauce, sautéed mushrooms and scallions

Chicken Cordon bleu \$26.50
Hickory ham, natural Swiss cheese wrapped in a chicken breast, baked, and topped with Mornay sauce

Jamaican Jerk Chicken \$25.50
Black bean sofritto

Prime Rib \$33.50
Slow roasted to medium with creamed horseradish

Grilled Rib Eye Steak \$30.50

Hand cut rib Eye with fried shoestring onions and steak butter

Filet Mignon \$35.50

With seasonal sauce

Salmon \$26.50

With champagne Mushroom cream sauce

Seasonal Vegetarian Offering \$19.50

Ask Banquet Manager for Available Selection

Short Ribs \$30.50

Braised with red wine, garlic, hickory bacon

Panko Crusted Sand Dabs \$23.50

Coconut-Curry Cream Sauce

Luncheon Buffets

Cold Sandwich Buffet \$26.00 per person

Baked Ham, Roast Beef, Grilled Chicken
Swiss, Cheddar, Smoked Mozzarella Cheese
Rolls
Garnishes
Tossed green salad
Pasta salad
Coffee/tea

Foccacia Sandwich Buffet \$29.00 per person

1 Foccacia bread stuffed with salami, chicken, smoked mozzarella, tomatoes, peppers, olives, spring mix
1 Foccacia bread stuffed with chicken, provolone cheese, tomato, spinach, olives, zucchini, artichokes
1 Foccacia bread stuffed with fresh roasted vegetables
Pasta salad
Tossed salad
Coffee/Tea

Hot Buffet #1 \$30.00 per person

Tossed salad
Spinach salad
Mashed potatoes
Fresh vegetables
Pot Roast
Rolls
Coffee/tea

Hot Buffet #2 \$31.00 per person (Vegetarian)

Tossed salad

Spinach salad
Three Cheese Tortellini
Fresh vegetables
Twice Baked Eggplant
Rolls
Coffee/tea

Hot Buffet #3 \$33.00 per person

Tossed salad
Spinach salad
Three Cheese Tortellini
Fresh vegetables
Chicken Cordon Bleu
Rolls
Coffee/tea

Hot Buffet #4 \$45.00 per person

Tossed salad
Spinach salad
Fresh vegetables
Roasted garlic potatoes
Three cheese tortellini
Poached salmon with dill sauce
Roasted Prime Rib with creamed horseradish
Carved by our chef
Rolls
Coffee/tea

Hot Buffet #5 \$50.00 per person

Tossed salad
Spinach salad
Fresh vegetables
Roasted garlic potatoes
Three cheese tortellini
Chicken Cordon Bleu
Roasted Filet Mignon with brandy peppercorn sauce
Carved by a chef
Rolls
Coffee/tea

Additional Salads \$3.00 more per person

Heirloom Tomato salad
Panzanella (Italian Bread Salad)
Bosc Pear & Granny Smith Apple Salad

Dinner Buffets

Hot Buffet #1 \$30.00 per person

Tossed salad
Spinach salad
Three cheese tortellini
Fresh vegetables
Pot Roast
Rolls
Coffee/tea

Hot Buffet #2 \$31.00 per person

Tossed salad
Spinach salad
Three cheese tortellini
Fresh vegetables
Twice baked stuffed eggplant
Rolls
Coffee/tea

Hot Buffet #3 \$33.00 per person

Tossed salad
Spinach salad
Three cheese tortellini
Fresh vegetables
Chicken Cordon Bleu
Rolls
Coffee/tea

Hot Buffet #4 \$45.00 per person

Tossed salad
Spinach salad
Fresh vegetables
Roasted garlic potatoes
Three cheese tortellini
Poached salmon with dill sauce
Roasted Prime Rib with creamed horseradish
carved by the chef
Rolls
Coffee/tea

Hot Buffet #5 \$50.00 per person

Tossed salad
Spinach salad
Fresh vegetables
Roasted garlic potatoes
Three cheese tortellini
Chicken Cordon Bleu

Roasted Filet Mignon with brandy peppercorn sauce
Carved by the chef
Rolls
Coffee/tea

Additional Salads \$3.00 more per person

Heirloom Tomato salad
Panzanella (Italian Bread salad)
Bosc Pear & Granny Smith Apple Salad

We will be glad to custom design a buffet for you and your guests

Cocktail Parties

Hot Hors d'Oeuvres

- Fried calamari with garlic butter & cocktail sauce \$125.00
- Fried shrimp with cocktail sauce \$125.00
- Meatballs in mushroom sauce \$100.00
- Cajun prawns \$125.00
- Oyster Rockefeller \$ 160.00
- Barbeque oysters \$160.00
- Fried zucchini with red pepper aioli \$75.00
- Chicken teriyaki skewers \$95.00
- Coconut Prawns \$130.00
- Salmon croquettes \$95.00
- Stuffed Mushrooms \$80.00
- Shrimp Quesadillas with guacamole & salsa \$140.00 – 60 Pieces
- Chicken Quesadilla with guacamole & salsa \$140.00 60 Pieces
- Barbeque beef skewers with country mustard \$ 90.00
- Grilled Shrimp wrapped in bacon \$140.00
- Baked brie on toast with seasonal fruit chutney \$ 80.00
- Mini Tuscan pizza Each:
 - ✚ Gorgonzola cheese & caramelized onions \$ 12.00
 - ✚ Smoked Salmon with cream cheese \$15.00
 - ✚ Mushrooms with Brie cheese \$12.00
 - ✚ Chicken \$12.00
 - ✚ Vegetarian \$12.00
- Vegetarian Spring rolls \$85.00
- Grilled chicken wrap \$85.00
- Mini Crab Cakes with chive cream sauce \$150.00
- Escargot with mushroom caps \$12.50 per order
- Spinach Dip with sourdough bread \$75.00

Cold Hors d'Oeuvres

- Marinated and grilled vegetables \$85.00
- Deviled eggs \$85.00
- Devilled eggs with golden caviar \$95.00
- Oysters on the /12 shell with cocktail or mignonette sauce \$110.00
- Salami and cheese \$ 85.00
- Chilled prawns with cocktail sauce \$145.00
- Assorted vegetables & blue cheese dip \$75.00
- Seasonal fresh fruit skewers \$90.00
- Smoked salmon – 1 whole side with condiments \$135.00
- Baby red potatoes skins with sour cream and caviar \$95.00
- Potato baskets with shrimp and tomato salsa \$120.00
- Sliders (Beef or Pork) \$150.00
- Assorted cheese platter \$ 110.00
- Asparagus wrapped with prosciutto \$115.00
- Oriental chicken tartlets \$100.00
- Grilled bruschetta with fresh tomatoes \$85.00
- Grilled brushetta with fresh fruit \$90.00
- Hearts of artichoke with parmesan cheese \$120.00
- Endive with goat cheese and toasted pecans \$95.00
- Fresh taco bar (Minimum of 40 guests) to be combined with other items.
- Your choice of chicken / beef / fish \$10.00 per person

Desserts (all \$8.00)

- ✚ Individual Chocolate Hazelnut cake
- ✚ Tiramisu
- ✚ Cheesecake
- ✚ Triple Chocolate Mousse
- ✚ Fresh Seasonal Berries
- ✚ Lemon Tart
- ✚ Pecan tart
- ✚ Crème Brule
- ✚ Gelato
- ✚ Sorbet

Consult with our banquet staff for specific information concerning size and custom menus.

Thank You

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