



**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 two (2) choices.

Salad and Dessert are restricted to one (1) choice.

Menu selection and the number of people in your party must be received two (2) weeks in advance. If you have chosen two different entrees, we must have the exact count of each 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

All Bottles of Wine/Champagne are Subject to \$18 Corkage Fee Per 1/5<sup>th</sup> Size Each.

### **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.

#### **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). There is a minimum spending of \$850.00 per event (Food And beverage combined) per use of the Banquet Room.

#### **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.

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.

## **Breakfast**

### **Continental \$16.50 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 \$4.00 per person

### **Buffet #1 \$26.50 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 \$28.00 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 \$4.00 per person

## **Lunch or Dinner Ala Carte**

### **Starter Salads**

**House Salad** \$ 9.50                      with Shrimp \$15.00

Assorted fresh baby greens with fresh diced tomatoes, orange- balsamic vinaigrette

**Spinach Salad** \$ 9.50                      with Shrimp \$ 15.00

Baby spinach with Bermuda onion, hickory bacon and warm bacon dressing

**Caesar Salad** \$ 9.50                      with shrimp \$ 15.00

Baby hearts of romaine, shaved parmesan cheese, croutons

**Heirloom Tomato Salad** \$Market price ( in season)

With fresh mozzarella, basil vinaigrette

**Warm Tomato & Spinach Salad** \$12.00

With sautéed onions, spinach, bleu cheese and Balsamic vinaigrette

## **Entrees**

**Chopped Salad** \$17.00

Roasted Chicken, baked ham, crumbled blue cheese, hickory bacon, hardboiled egg, avocado, onions and olives. Orange-balsamic vinaigrette

**Salmon Salad** \$ 27.50

Fresh grilled salmon, mixed greens, Bermuda onions, shallot Vinaigrette

**Southwest Chicken Salad** \$19.50

Chicken, jack cheese, diced tomato, peppers, olives, tortilla strips, jalapeno-cilantro vinaigrette

**Pot Roast** \$25.00

Roasted eye of round with braised vegetables and mashed potatoes

**Chicken Cabernet** \$26.50

Breast of chicken, red wine, teriyaki sauce, sautéed mushrooms and scallions

**Chicken Cordon bleu** \$28.50

Hickory ham, natural Swiss cheese wrapped in a chicken breast, baked and topped Mornay sauce

**Roasted Lobster Tail** \$38.50 **Lobster & Mignon/Prime Rib** \$60.50 **Dbl. Lobster**

\$77.00 Drawn Butter, Seasonal vegetables and Saffron Rice

**Prime Rib** \$37.50 (Minimum of 12 Orders) Per Event

Slow roasted to medium rare with creamed horseradish

**Grilled Rib Eye Steak** \$ 30.50

Hand cut rib Eye with fried shoestring onions and steak butter

**Filet Mignon** \$37.50

With Bordelaise Sauce

**Salmon** \$28.50

With champagne Mushroom cream sauce

**Seasonal Vegetarian Offering** \$26.50

Ask Banquet Manager for Available Selection

**Short Ribs** \$29.50 -Braised with red wine, garlic, hickory bacon

**Seafood Paella** \$30.50 -Clams, Mussels, Prawns, Cod and Saffron Rice

**Chicken Piccata** \$ 26.50 - Lemon, capers, garlic and Sherry Butter Sauce

**Lunch Buffets**

**Cold Sandwich Buffet \$27.50 per person**

Baked Ham, Roast Beef, Grilled Chicken, Swiss , Cheddar and Mozzarella Cheese  
 Assorted Sandwich Rolls, Lettuce, Tomatoes and Fresh Red Onion  
 Tossed green salad and Chilled Pasta  
 salad Coffee/tea

**Foccacia Sandwich Buffet \$27.50 per person**

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

**Hot Buffet #1 \$31.50 per person**

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

**Vegetarian (Choose 1 Entrée) #2 \$32.50 Per Person**

Tossed Salad / Spinach Salad  
 Three Cheese Tortellini  
 Fresh Vegetables  
 Vegetarian Paella  
 Vegetable Polenta Cakes w/  
 Tomato-Basil Sauce  
 Black Bean Chili Stuffed Bell Peppers  
 Rolls / Coffee / Tea

**Hot Buffet #3 \$34.50 per person**

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

**Hot Buffett #4 \$51.50 Per Person**

Tossed Salad  
 Spinach Salad  
 Three Cheese Tortellini  
 Roast Garlic Potatoes  
 Fresh Vegetables  
 Poached Salmon w /Dill Sauce  
 Roast Prime Rib-Carved by a Chef  
 Rolls / Coffee / Tea

**Hot Buffet #5 \$56.50 per person**

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

**Additional Salads - \$ 4.00 more per person/per choice**

Heirloom Tomato Salad  
Warm Tomato & Spinach Salad  
Pear & Apple Salad

**Additional Entrees –\$ 8.00 per person/per choice**

Braised Beef Short Ribs or Jamaican “Jerk” Chicken or Flat Iron Steak

**Dinner Buffets**

**Hot Buffet #1 31.50 per person**

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

**Hot Buffet #2 \$32.50 per person**

**Entrée Choices-**Please choose One: Vegetarian Paella

Tossed salad	Vegetable Polenta Cake
Spinach salad	Black Bean Chili Stuffed Bell Pepper
Three cheese tortellini	
Fresh vegetables	
Rolls	
Coffee/tea	

**Hot Buffet #3 \$34.50 per person**

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

**Hot Buffet #4 \$51.50 per person**

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

**Hot Buffet # 5 \$ 56.50 per person**

Tossed Salad / Spinach Salad  
 Vegetables / Garlic Roasted Potatoes  
 Three Cheese Tortellinis  
 Chicken Cordon Bleu  
 Roast Filet Mignon w/Peppercorn Sauce  
 Carved to Order by a Chef  
 Rolls / butter  
 Coffee / Tea

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

**Cocktail Parties****Hot Hors d'oeuvres**

- Fried calamari with lemons & cocktail sauce 130.00
- Fried shrimp with cocktail sauce 135.00
- Meatballs in mushroom sauce 105.00
- Cajun prawns 130.00
- Oyster Rockefeller 180.00 / 50 each
- Barbeque oysters 170.00 / 50 each
- Fried zucchini with red pepper aioli 80.00
- Chicken teriyaki skewers 100.00 / 60 each
- Coconut Prawns 140.00
- Salmon croquettes 100.00
- Stuffed Mushrooms 85.00
- Shrimp Quesadillas with guacamole & salsa 165.00 – 60 Pieces
- Chicken Quesadilla with guacamole & salsa 155.00 60 Pieces
- Barbeque beef skewers with country mustard 95.00 / 60 each
- Grilled Shrimp wrapped in bacon, with house BBQ sauce 145.00
- Baked brie on toast with Mango chutney 85.00 / 60 pieces
- Mini Tuscan pizza Each:
  -  Gorgonzola cheese & caramelized onions 13.50
  -  Smoked Salmon with cream cheese 16.50
  -  Mushrooms with Brie cheese 13.50
  -  Chicken 13.50
  -  Vegetarian 13.50
- Vegetarian Spring rolls 90.00
- Mini Crab Cakes with Roast Pepper Aioli 150.00 / 50 each
- Escargot with mushroom caps 14.00 per order / 6 each
- Spinach Dip with sourdough 80.00

### **Cold Hors d'oeuvres**

- Marinated and grilled vegetables 90.00
- Deviled eggs 90.00 / 60 each
- Devilled eggs with golden caviar 100.00 / 50 each
- Oysters on the /12 shell with cocktail or mignonette sauce 170.00/ 50 each
- Salami and cheese 90.00
- Chilled prawns with cocktail sauce 150.00
- Assorted vegetables & blue cheese dip 80.00
- Seasonal fresh fruit skewers 95.00
- Smoked salmon – 1 whole side with condiments 140.00
- Baby red potatoes skins with sour cream and caviar 100.00
- Potato baskets with shrimp and tomato salsa 125.00
- Sliders (Beef or Pork) 155.00
- Assorted cheese platter 115.00
- Asparagus wrapped with prosciutto 120.00
- Oriental chicken tartlets 105.00
- Grilled bruschetta with fresh tomatoes 90.00
- Grilled bruschetta with fresh fruit 95.00
- Hearts of artichoke with parmesan cheese 125.00
- Endive with goat cheese and toasted pecans 100.00
- Fresh taco bar (Minimum of 40 guests) to be combined with other items.
- Your choice of chicken / beef / fish 15.00 per person

### **Desserts \$ 9.50 Each / per person**

- ✚ Individual Chocolate Hazelnut cake
- ✚ Cheesecake
- ✚ Triple Chocolate Mousse
- ✚ Fresh Seasonal Berries
- ✚ Lemon Tart
- ✚ Pecan tart
- ✚ Crème Brule
- ✚ House Made Bread Pudding with Crème Anglaise
- ✚ Gelato / Sorbet



**American Style Buffett \$25.00 / per person**

House Made Meatloaf w/ Mushroom Gravy  
Mashed Potatoes, Fresh Vegetables  
Iceberg Lettuce Salad w/Carrots and Red Cabbage  
Thousand Island Dressing  
Dinner Rolls and Butter  
Coffee / Tea

**Italian Style Buffett \$27.00 / per person**

Chicken Cacciatore  
3 Cheese filled Tortellini  
Garlic Roasted Potatoes  
Fresh Vegetables  
Mixed greens w/ Italian dressing  
Panzanella Salad  
Dinner Rolls and butter  
Coffee / Tea

**Mexican Style Buffett \$28.00 / per person**

Chicken Mole  
Cheese Enchilada Bake w/Lettuce and Sour Cream  
Poblano Rice, Black Beans  
Assorted Greens Salad w/ Southwest Dressing and Crispy Tortilla Strips  
Warm Tortillas- corn or flour

**Additions or Substitutions to Mexican Buffett: \$5.00 More / Each Choice Per Person**

Roasted Pork in Chile Verde  
Grilled Yucatan Chicken w/Fruit Salsa  
Grilled (Carne Asada) Steak w/Pico de Gallo

**Salad Buffett \$23.50 / per person**

**Chopped Salad-** Shredded Iceberg lettuce with Bacon, Hardboiled egg, chicken, Ham, green onions,

Tomatoes, Crumbled Blue Cheese. Orange-Balsamic Vinaigrette

**Southwest Chicken-** Diced grilled chicken, mixed greens, Crispy Tortilla Strips, Jack cheese, Tomatoes

Red Bell pepper, Avocado, Red Onion. Jalapeno-Cilantro Vinaigrette

**Salad Caprese-** Tomato Wedges, Mozzarella fresca, fresh Basil, Balsamic Reduction and Virgin Olive Oil

**Panzanella-** House made Seasoned croutons, Assorted baby greens, garlic, capers, red onion, tomatoes,

Red wine vinegar, virgin olive oil, Parmesan Cheese, mild pepperoncinis

**Additions: \$6.00 More / Each Choice Per Person**

**Grilled Marinated Steak**  
**Grilled Salmon**