



**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 \$14.50 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 \$25 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 \$26.50 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



**Prime Rib** \$35.50 (Minimum of 12 Orders) Per Event  
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 Bordelaise 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

**Seafood Paella** \$29.50  
Clams, Mussels, Prawns, Cod and Saffron Rice

**Chicken Piccata** \$ 23.50  
Lemon, capers, garlic and Sherry Butter Sauce

## **Luncheon Buffets**

### **Cold Sandwich Buffet \$26.00 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

### **Focaccia Sandwich Buffet \$29.00 per person**

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

Coffee/Tea

**Hot Buffet #1 \$30.00 per person  
\$31.00 Per Person**

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

**Hot Buffett Vegetarian (Choose 1 Entrée) #2**

Tossed Salad / Spinach Salad  
Three Cheese Tortellini  
Fresh Vegetables  
Vegetarian Paella  
Vegetable Polenta Cakes w/Tomato-Basil  
Black Bean Chili Stuffed Bell Peppers  
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 Buffett #4 \$50.00 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 \$55.00 per person**

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

**Additional Salads \$3.00 more/Per person per choice**

Heirloom Tomato salad  
Warm Tomato & Spinach salad  
Pear & Apple salad

**Additional Entrees \$5.00**

Braised Beef Short Ribs  
Jerk Chicken  
Marinated Flat Iron Steak

**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**

**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 \$33.00 per person**

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

**Hot Buffet #4 \$50.00 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 a chef  
Rolls  
Coffee/tea

**Hot Buffet #5 \$55.00 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

**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 125.00
- Fried shrimp with cocktail sauce 130.00
- Meatballs in mushroom sauce 100.00
- Cajun prawns 125.00
- Oyster Rockefeller 175.00 / 50 each
- Barbeque oysters 165.00 / 50 each
- Fried zucchini with red pepper aioli 75.00
- Chicken teriyaki skewers 95.00 / 60 each
- Coconut Prawns 135.00
- Salmon croquettes 95.00
- Stuffed Mushrooms 80.00
- Shrimp Quesadillas with guacamole & salsa 160.00 – 60 Pieces
- Chicken Quesadilla with guacamole & salsa 150.00 60 Pieces
- Barbeque beef skewers with country mustard 90.00 / 60 each
- Grilled Shrimp wrapped in bacon and house BBQ sauce 140.00
- Baked brie on toast with Mango chutney 80.00 / 60 pieces
- 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
- Mini Crab Cakes with Roast Pepper Aioli 150.00 / 50 each
- Escargot with mushroom caps 12.50 per order / 6 each
- Spinach Dip with sourdough 75.00



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

- Marinated and grilled vegetables 85.00
- Deviled eggs 85.00 / 60 each
- Devilled eggs with golden caviar 95.00 / 50 each
- Oysters on the /12 shell with cocktail or mignonette sauce 165.00/ 50 each
- 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 bruschetta 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
- ✚ 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 /PP**

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 /PP**

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 /PP**

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 /PP**

**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 pepperoncini

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

**Grilled Marinated Steak**

**Grilled Salmon**