

Mario's Place



LUNCH BANQUET INFO

Thank you for inquiring about our lunch banquet information. I have included a copy of our lunch menu for you to review. Do to the amount of business in the holiday season, we at Mario's Place do recommend that for parties of 12 guest or more that you choose a custom menu. Our goal is to serve you, all of your guest and all of our other customers in a prompt and proper manner.

A custom menu consists of at least 3 courses and you will be charged the menu price for what is ordered. This offer is only for Lunch Banquet Parties larger than 12 guests of more.

The Advantage of Using a Custom Menu:

- a. Printed with Company Logo or Function Title at no extra charge.*
- b. All guests will receive a custom designed menu.*
- c. Your guests do not have to place their order in advance, they can order at the table.*
- d. You will be guaranteed quick, efficient service from the Mario's Place staff.*

Sample Menu

Mario's Place



Company Name, Photo or Logo

Date

First Course

3 Choices of Either Soup or Salad

Second Course

*Up to 4 choices of
Pasta, Fish, Vegetarian or Meat Dishes*

Dessert Course

Up to 2 Desserts

***** Note*****

- 1. Without a deposit, all functions and bookings are considered information request only.*
- 2. Customer must guarantee number of guest ONE WEEK prior to event date.*
- 3. Once the numbers of guests are confirmed, that is the minimum number of guest that you will be charged for. There will be a minimum of \$20 per person or the amount of custom menu that you will be charged for if anyone in your party does not show, after confirmed.*
- 4. Our Parking is situated between Mission Inn Avenue & University on Orange Street.
Located directly behind the Restaurant in Garage #1 – Bring in your parking receipt and we'll validate 90 minutes.*

RESERVATION INFORMATION CONTRACT AGREEMENT

- All large parties must be booked and/ or cancelled in writing (fax is acceptable – #951.684.3808 or 951.684.9406
- Customer must guarantee number of guests 1 week prior to event date.
- Events booked with less than 1 week notice must guarantee number of guests at time of booking
- The confirmed number of guests by the customer constitutes the minimum charge for the event at the agreed price per person and may not be reduced. (At lunch time the minimum charge per person is \$20 per person)
- Time limit for room reservations is 2½ hours from start time. Mario’s Place reserves the right to charge an additional room charge if time is exceeded.
- All menus include bread & butter service
- Menu items may be subject to change depending on availability.
- 18.5% gratuity is added to all banquet parties as well as applicable sales tax
- All private rooms and large parties (12 or more) require banquet menus unless agreed to by Mario’s Place
- Audio visual equipment is available for corporate parties; ask manager for details and prices

DEPOSIT REQUIRED
FOR MOST BOOKINGS AND IS BASED ON THE NUMBER OF GUESTS CONFIRMED AND THE COST OF MENU CHOSEN.

ACCEPTED FORMS OF PAYMENT: Major Credit Cards / Company Checks / Personal Checks with proper ID and local bank address

By completing the following I (or my company) agrees to the terms as stated above by Mario’s Place, Inc.

NAME OF GROUP OR PARTY: _____

CONTACT PERSON: _____

RESERVATION DATE: _____ **DAY OF THE WEEK:** SUN/MON/TUES/WED/THURS/FRI/SAT

TIME: _____ **GUEST COUNT:** _____

DAYTIME PHONE & EXTENSION: _____

EVENING PHONE: _____ **FAX NUMBER:** _____

CREDIT CARD NUMBER & EXP DATE: _____

NAME OF CARDHOLDER: _____

SIGNATURE OF CARDHOLDER OR AUTHORIZED AGENT:

X _____

NOTE: IF CANCELING, PLEASE FAX “ATTENTION: ALAN BELL” FAX NUMBERS #951.684.3808 or 951.684.9406

Our menus are printed (No Extra Cost) with (3 to 4) main course selections – you do not need to pre-order these items; your custom menu allows your guests to choose at the table. Want to make changes to the pre-set menus? Do you have specific diet concerns? No problem! Simply make your substitutions (Via Substitution Page) and we'll let you know the final price of your custom menu.

APPETIZERS

Black Olive Bread Bruschetta with tomato, basil & basil infused olive oil	\$ 6.50
Burrata Mozzarella with Prosciutto di Parma & arrugula	\$12.75
Calamari Fritti with tomato-basil sauce (Add \$1.00 for White wine, butter, lemon sauce)	\$12.50
Carpaccio of Beef with arrugula, Parmigiano & extra virgin olive oil	\$12.50
Crisp Polenta with saute'd portabello mushrooms, prawns & jus d' roti	\$10.50
Spicy Abi Tartare with cucumber coulis, Hijiki seaweed, wasabe infused Tobiko caviar	\$13.50

PIZZAS FROM OUR WOOD BURNING OVEN - * Note: individual size & thin crust

Checca with tomato, basil, mozzarella & goat cheese	\$11.00
Grilled Eggplant , basil, pesto, oven-dried tomatoes & mozzarella	\$11.00
Pancetta, Shiitake & Shallots Italian bacon, wild mushrooms and sweet roasted shallots	\$13.50
Pear & Gorgonzola Slices of ripe pear combined with Italian bleu cheese & mozzarella	\$10.50
Prosciutto, Arrugula & Mozzarella	\$13.50

SOUP & SALADS *Add \$5.00 for Grilled Chicken Breast / *Add \$6.50 for Seared Rare Abi

Soup of the Day	\$ 6.75
Classic Caesar Salad with garlic croutons & fresh Parmigiano cheese	\$ 6.75
Arrigo Salad with arrugula, shaved fennel & orange slices dressed with balsamic & extra virgin olive oil	\$ 8.00
Leone Salad with field greens, roasted bell peppers, roasted pine nuts & goat cheese dressed with balsamic & extra virgin olive oil	\$ 9.50
Humboldt Fog Salad with field greens, Humboldt Fog aged goat cheese, roasted beets, walnuts, balsamic vinaigrette & beet chips	\$10.50

PASTAS

Fusilli with ragu of wild boar sausage, tomato, saffron & julienne arrugula	\$15.00
Latini Maccheroncini with Chianti-oxtail ragu	\$15.00
Linguini Checca with fresh roma tomatoes, basil, garlic & goat cheese	\$14.00
Ravioli di Formaggi (Cheese Ravioli) with pesto cream sauce	\$13.00
Spaghetti Aglio e Olio (garlic, extra virgin olive oil & parsley) with Bottarga*	\$12.50/\$15.00
Wild Mushroom Ravioli with Shiitake cream sauce	\$14.50

MAIN COURSES

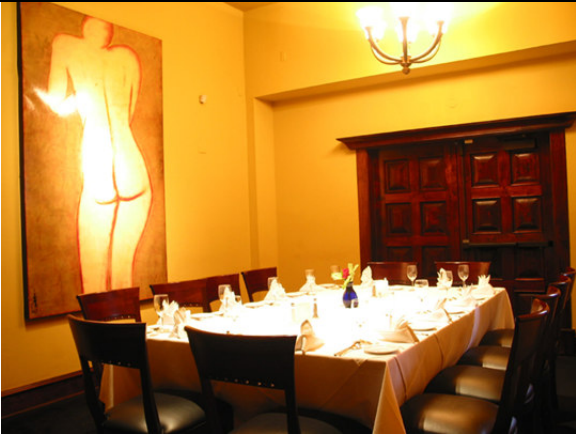
Sautéd Loch Duart Salmon with Caponata (sweet & sour Vegetables), yellow bell pepper "essence" & cerignola olive mirepoix	\$18.50
Sautéd Crisp Shelton Farms Free Range Breast of Chicken with soft polenta, portabello mushrooms & mustard-sage sauce	\$16.00
Pan-Roasted Kurobuta Pork Tenderloin with baby spinach, Pleurotte mushrooms, crispy polenta & rosemary jus	\$19.50
"Tagliata di Manzo" slices of grilled New York with fingerling potatoes, haricots vert, 15 year old balsamic & extra virgin olive oil	\$19.00

DESSERT COURSE

Hot Parcel Of Chocolate & Raspberries Molton ganache, raspberries & chocolate sponge wrapped in crispy fillo dough and a scoop of blackberry sorbet	\$7.50
Star Anise Panna Cotta An Ethereal Italian Custard Flavored With Tahitian Vanilla Bean & Star Anise With Hazelnut Cookie, Mango & Blackberry Coulis	\$6.50
Tiramisu'	\$6.50
Ginger Creme Brulee Napoleon	\$6.50
Chocolate Trio Bitter Valrhona Chocolate Sorbet, Hazelnut Ice Cream & Crunchy Gianduja Chocolate Triangle	\$6.50
Caramelized Banana Napoleon With Vanilla Mascarpone, Hazelnut Fillo Layers & Coffee Sauce	\$6.50
Millefoglie Of Lemon Cream Tangy Lemon Cream Layered With Thin Delicate Cookies, Garnished With Fresh Raspberries	\$6.50
Homemade Ice Cream Or Sorbet Trio With Cookie Cup & Fruit Coulis	\$6.50
Selection Of Ice Creams = Hazelnut, Caramel, Spice (Cardamom) Selection Of Sorbets = Blackberry, Strawberry, Pineapple, Coconut	

ROOM SET UP (SAMPLES)

ELEVATOR ROOM



12 with Square Table (Non Speaker Program)

MAIN DINING ROOM



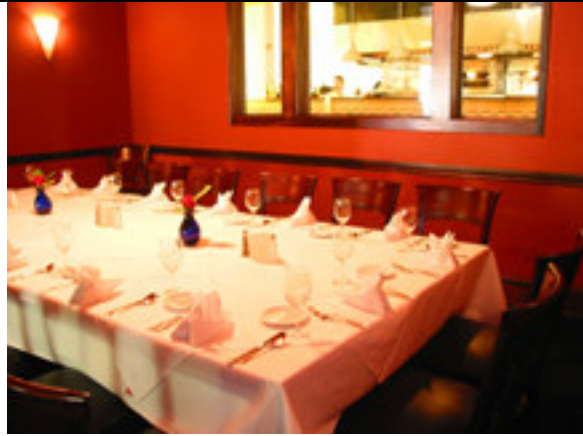
80 to 100+ Sit Down Dinner Reception or Banquet

PATIO (NO TENT)



25 to 45 No Tent (Speaker Program)

RED ROOM



16 to 20 with Square Table (Non Speaker Program)

RED ROOM



16 to 18 with U Shape Table (Speaker Program)

PATIO (TENT)



25 to 50 Tent (Reception Set Up)