

BREAKFAST BUFFETS

CONTINENTAL

(Minimum 10 guests)

Buffets include:

Sliced Seasonal Fruit **X G D**
 Low-Fat Yogurt **G**
 Assorted Chilled Juices
 Coffee and Tea Station

THE MAC CONTINENTAL \$22

Assorted Breakfast Pastries **V**

THE WAKE UP \$25

House-Baked Muffins **V**
 MAC's Famous Cinnamon Rolls **V**
 Granola **V**
 Scrambled Eggs with cheddar cheese **V G**

THE EXECUTIVE \$30

scrambled Eggs with cheddar cheese **V G**
 Vegan Sausage **X**
 Danishes **V**
 A choice of:
 Bacon or Sausage **G D**

HEARTY

(Minimum 25 guests)

Buffets include:

Sliced Seasonal Fruit **X G D**
 Assorted Chilled Juices
 Coffee and Tea Station

DOWN ON THE FARM \$25

MAC's Famous Cinnamon Rolls **V**

Denver Scramble with ham, bell pepper, onion,
 cheddar cheese **G**

Roasted Potatoes **X G D**

Bacon **G D**

BREAKFAST BURRITO BAR \$30

roasted potatoes, scrambled eggs, cheddar cheese, and your
 choice of chorizo, bacon or vegetables.

Toppings:

- Sour Cream **G**
- Pico de Gallo **X G D**
- Guacamole **X G D**

THE MAC STARTER

(Minimum 25 guests)

Buffets include:

Assorted Breakfast Pastries **V**
 MAC's Famous Cinnamon Rolls **V**
 Assorted Chilled Juices
 Coffee and Tea Station

BUILD YOUR OWN \$30

SELECT ONE

- Scrambled Eggs with cheddar cheese **V G**
- Frittata **V G**
- Denver Scramble with ham, bell pepper, onion,
 cheddar cheese **G**
- Broccoli and Cheddar Quiche **V**

SELECT TWO

- Crispy Bacon **G D**
- Chicken Apple Sausage **G D**
- Canadian Bacon **G D**
- Pork Link Sausage **G D**

SELECT ONE

- Yukon Gold Potatoes with onion, fresh herbs **X G D**
- Cheesy Corn Grits **V G**
- Hash Browns **X**
- Breakfast Potato Pancake **V G**

ENHANCEMENTS

These items are available as additions to an existing buffet.

Scrambled Eggs with cheddar cheese **V G** \$5
 Oatmeal with brown sugar and cinnamon **X G D** \$5
 Bagels and Cream Cheese **V** \$4
 MAC's Famous Cinnamon Rolls **V** \$45 per dozen
 Assorted Breakfast Pastries **V** \$45 per dozen
 Hard-Boiled Egg **V G D** \$3

Sliced Seasonal Fruit **X G D** \$6
 Granola Yogurt Parfait \$6
 Low-Fat Yogurt **G** \$4
 Crispy Bacon **G D** \$7
 Chicken Apple or Pork Link Sausage **G D** \$7

*Buffets subject to approval. If approved, additional labor fees
 are incurred with any buffet service.*



ENTRÉES

Plates include:

Sliced Seasonal Fruit X G D

Low-Fat Yogurt G

Assorted Chilled Juices

Coffee and Tea Station

CHOCOLATE PANCAKES \$18

butter milk pancakes, Godiva chocolate chips, maple syrup, butter V

AMERICAN CLASSIC \$20

scrambled eggs, bacon or sausage, roasted potatoes G

VEGETABLE QUICHE \$22

fire roasted peppers, sautéed spinach, mushrooms, fresh herbs V

VEGETARIAN FRITTATA \$22

baked eggs, mushroom, caramelized onion, spinach, white cheddar cheese, peppers, roasted potato V G

FRITTATA \$24

baked eggs, pork sausage, mushroom, caramelized onion, white cheddar cheese, roasted potato G

BRIOCHE FRENCH TOAST \$24

brioche, seasonal fruit compote, syrup, chicken apple sausage

BISCUITS AND GRAVY \$24

pork and sage sausage gravy, scrambled eggs, roasted potatoes. Vegetarian mushroom gravy upon request.

SPRING SCRAMBLE \$25

snap peas, asparagus, spinach, ham, sweet peppers, roasted potatoes G

A LA CARTE ITEMS

SNACKS

Freshly Baked Cookies V \$35 per dozen

Chocolate Fudge Brownies V \$35 per dozen

Lemon Bars V \$35 per dozen

Granola Bars V \$4 each

Whole Fresh Fruit X G D \$3 each

Sliced Seasonal Fruit X G D \$6 pp

Chia Pudding Cup X G D \$8 each

Chips and Salsa X G D \$5 each

Trail Mix X D \$4 each

Pub Snack Mix X \$4 each

Candy \$3 per package

Chips \$2 per package

Yogurt Parfait V \$5 each

Muffins V \$3 each

Banana Bread V \$3 each

Rice Crispy Treats G \$2 each

BREAKFAST BAR ENHANCEMENTS

Add the below to any full bar offering.

MIMOSA BAR \$10

Enhancements include:

Assorted Citrus Garnishes

Seasonal Berries

SELECT THREE

- Grapefruit Juice
- Orange Juice
- Pineapple Juice
- Strawberry Juice
- Blackberry Juice

Price may vary depending on bar tier chosen.

BLOODY MARY BAR \$12

Enhancements include:

Assorted Pickled Garnishes

Celery

Lemons

Tabasco

SELECT TWO

- V8 Juice
- Clamato Juice
- Beet Juice

BEVERAGES

Assorted Soda and Mineral Water \$5 each

Coffee \$55 per gallon

Tea \$55 per gallon

Lemonade \$40 per gallon

Iced Tea \$40 per gallon



SANDWICH LUNCH BUFFETS

Buffets include: Coffee and Tea Station

* SANDWICH BAR \$25

(Minimum 5 guests)

Green Salad with tomato, cucumber, carrot, olives, sherry vinaigrette **X G D**

Roast Beef, Turkey Breast, and Pit Ham **G**

Cheddar Cheese and Swiss Cheese **G**

Portland French Bakery Sliced Bread **V**

Lettuce and Tomato **X G D**

Mustard and Mayonnaise **V G D**

Sliced Seasonal Fruit **X G D**

Chips **V**

Freshly Baked Cookies **V**

* FRESH \$30

(Minimum 15 guests)

Hummus and Toasted Pita Chips **V X**

Greek Salad with olive, tomato, red onion, feta cheese, extra virgin olive oil **V**

Pesto Chicken Wrap with pesto chicken breast, romaine lettuce, parmesan cheese, spinach tortilla

Vegetarian Wrap with hummus, avocado, spinach, seasonal vegetables, flour tortilla **V**

Sliced Seasonal Fruit **X G D**

Brownies and Lemon Bars **V**

DELI \$30

(Minimum 15 guests)

Soup du Jour

Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G D**

Deli Sandwich Board with roast beef, turkey breast, pit ham, tuna salad, assorted sliced cheeses **G**

Portland French Bakery Sliced Bread **V**

Mustard and Mayonnaise **V G D**

Grilled Vegetable Display **X G D**

Sliced Seasonal Fruit **X G D**

Brownies and Cookies **V**

LUNCH BUFFETS

Buffets include: Coffee and Tea Station

SOUP, SALAD, BREADSTICK \$18

(Minimum 15 guests)

Chicken Vegetable Soup **G D**

Soup du Jour

Summer Green Salad **X G**

Greek Salad **X G**

Sharp-Cheddar Bread sticks **V**

Cookies **V**

HAWAIIAN PLATE LUNCH \$22

(Minimum 15 guests)

Grilled Teriyaki Chicken

Jasmine Rice **V X G**

MAC Salad **V X**

Coconut Macadamia Bars **V**

*Tofu available on request

MAC COBB SALAD BAR \$28

(Minimum 25 guests)

Grilled Chicken Breast **G D**

Romaine lettuce **X G D**

Hard-Boiled egg **V G D**

Tomato **X G D**

Avocado **X G D**

Bacon **G D**

Bleu cheese crumbles



Prices listed are per person. A 20% service charge is added to all food and beverage orders.

Buffets subject to approval. If approved, additional labor fees are incurred with any buffet service.

* Available as a plated lunch upon request.

V vegetarian **X** vegan **G** gluten-free **D** dairy-free

LUNCH BUFFETS (CONTINUED)

Buffets include: Coffee and Tea Station

1891 BURGER CART \$30

(Minimum 15 guests)

Portland Coffee Roasters espresso-rubbed burgers **G D**
 Potato Crunch **G X**
 Sharp Cheddar Cheese **G V**
 Crispy Bacon **G D**
 Potato Wedges **V G D**
 Caesar Salad
 Flinn Brothers Barbecue Sauce **G D**
 Spicy Lemon Aioli **G X**
 Toasted Brioche Buns **V**
 Chips **G V**
 Cookies **V**

PORTLAND TACO AND BURRITO BAR \$30

(Minimum 25 guests)

Jalapeño-Lime Carne Asada **G D**
 Citrus Pollo **G D**
 Roasted Veggies and Poblano Peppers **X G D**
 Flour Tortillas **D**
 Queso Fresco **G**
 Onion and Cilantro **X G D**
 Spicy Lemon Aioli **G V**
 Limes **V X G D**
 Heirloom Carrot Slaw **G V**
 Coconut Key Lime Cake **V**

TUSCAN \$32

(Minimum 25 guests)

Freshly Baked Breads with olive oil, and balsamic vinegar **V**
 Classic Caesar Salad
 Baked Caponata with eggplant, zucchini, tomato, bell pepper, onion **X G D**
 Orecchiette Alfredo **V**
 Chicken Parmesan
 Tiramisu **V**

SOUTHWESTERN \$35

(Minimum 25 guests)

Tortilla Chips with salsa and guacamole **V**
 Quinoa with avocado, tomato, cucumber **X G D**
 Romaine with treviso, roasted corn, cilantro vinaigrette **X G D**
 Marinated Flank Steak Fajitas **G D**
 Tequila and Citrus-Marinated Shredded Chicken **G D**
 Vegetarian Fajitas **X G D**
 Warm Flour Tortillas **V D**
 Cookies **V**

MEDITERRANEAN MEZZA \$40

(Minimum 15 guests)

Chicken Kabab **G**
 Falafel **X**
 Yogurt Sauce **G**
 Fire-Roasted Baba Ghanoush **G X D**
 Hummus **G X V D**
 Feta **V**
 Tabbouleh **X**
 Marinated Olives **X G V**
 Cucumber Cous-Cous Salad **V X**
 Warm Garlic Naan Bread **V**
 Dolmas **X**
 Baklava and Chocolate Baklava **V**



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V vegetarian **X** vegan **G** gluten-free **D** dairy-free

PLATED LUNCH

TWO-COURSE

SALAD ENTRÉES

Lunch includes:

Portland French Bakery Rolls with butter

Dessert

Coffee and Tea Service

CLASSIC CAESAR \$16

romaine, parmesan, croutons, garlic-anchovy dressing

MAC COBB \$20

romaine, hard-boiled egg, tomato, avocado, bacon, bleu cheese, mustard vinaigrette **G**

FARM SALAD \$22

roasted seasonal vegetables, spinach, goat cheese, pepitas **V G**

NIÇOISE \$22

butter lettuce, tomato, olive, haricot vert, hard-boiled egg, herbed fingerling potatoes, oregano vinaigrette

SELECT A CHOICE BELOW TO ADD A PROTEIN TO ANY SALAD:

Chicken Breast **G D** +\$7

Grilled Steelhead Salmon **G D** +\$12

Tombo Tuna or Flank Steak **G D** +\$15

THREE-COURSE

ENTRÉES

Lunch includes:

Portland French Bakery rolls with butter

starter salad

Dessert

Coffee and Tea Service

CHICKEN MARSALA \$32

mushroom-marsala sauce, broccolini, risotto **G**

CHICKEN PICCATA \$32

lemon-butter sauce, capers, parsley, seasonal vegetables, butter-whipped potato **G**

SPANISH CHORIZO CHICKEN \$32

chicken breast, heirloom tomato relish, butter whipped potatoes **G**

PETRALE SOLE GRENOBLOISE \$30

Newport sole, sauteed with capers, croutons, brown butter, green beans, and fingerling potatoes

GRILLED RAS EL HANOUT SALMON \$ 30

creamy polenta, asparagus, lemon beutte blanc **G**

GRILLED FLANK STEAK \$45

bleu cheese butter, seasonal vegetables, butter-whipped potato **G**

4 OZ. PETITE FILET MIGNON \$40

seasonal vegetables, butter whipped potatoes, red wine jus **G**

VEGETARIAN ENTRÉES

GRILLED VEGGIE FLATBREAD \$20

summer squash, spinach, Mama Lil's peppers, vegan cheese **V D**

**Gluten free upon request \$3 add-on

POMODORA PAPPARDELLE \$30

seasonal vegetables, tomato sauce, gremolata **V**

EGGPLANT NAPOLEON \$30

breaded eggplant, roasted red pepper, grilled squash, mozzarella, tomato sauce **V X D**

STARTER SALADS

SELECT ONE

- Classic Caesar Salad with romaine, parmesan, herbed croutons, garlic-anchovy dressing
- Bacon & Bleu Salad with bacon, tomato, bleu cheese dressing
- Green Salad with tomato, cucumber, julienne carrot, olive, sherry vinaigrette **X G D**
- Chopped Spring Salad with snap peas, green beans, cherry tomatoes, wild arugula, romaine, elderberry vinaigrette **X V G**

DESSERTS

SELECT ONE

- Vanilla Crème Brûlée **V G**
- Chocolate Decadence Cake with raspberry sauce, chantilly cream **G V**
- Lemon Meringue Tartlet **V**
- Tiramisu **V**
- New York Cheesecake with raspberry coulis **V G**
- Seasonal Fruit Chia Pudding **X G D**
- Vegan Chocolate Mousse **X G D**

*100 person or less events



HORS D'OEUVRES

DISPLAY BOARDS

Priced Per Person

VEGETABLE CRUDITÉ \$15

Raw Seasonal Vegetables **V X G D**

Parmesan Dip **V G**

Hummus **V X G D**

ARTISANAL CHEESE \$20

Selection of Local and International Cheeses **V G**

Dried Fruits and Nuts **V X D**

Fresh Baguette and Artisanal Crackers **V**

ARTISANAL CHEESE & CHARCUTERIE \$28

Selection of Local and International Cheeses **V G**

Dried Fruits and Nuts **V X D**

Fresh Baguette and Artisanal Crackers **V**

Variety of Local and Imported Meats

Pickled Vegetables, Cornichons **X G**

Rustic Bread, Mustards **V**

FRUIT TRAYS

Freshly sliced seasonal selection **V X G D**

Small Tray \$120 (Serves 20 people)

Medium Tray \$300 (Serves 50 people)

Large Tray \$600 (Serves 100 people)

BUFFET DISPLAY

Priced Per Dozen

SALAD ROLLS \$40

sweet chili dipping sauce **X G D**

CAPRESE SKEWER \$40

pesto marinated mozzarella, cherry tomato **G**

MINI TWICED BAKED POTATOES \$40

fingerling potatoes, aged cheddar, sour cream bacon, chive **G**

VEGETABLE EGG ROLLS \$30 **V**

PORK POTSTICKERS \$30

ARANCINI \$30

fried risotto, parmesan, herbs **V G**

LAMB LOLLIPOP \$60

roasted lamb rack rubbed with herbs and spices, fruit chutney **G D**

COCONUT SHRIMP \$36

with Thai chili sauce

CUCUMBER TOMATO FILO CUP \$36

cream cheese, tarragon, heirloom cherry tomatoes, English cucumbers **V**

PETITE DESSERT \$15

SELECT THREE

Lemon Tartlet **V**

Coconut Key Lime Cake **V**

Cheesecake **V**

Chocolate Fudge Cake **V G**

Vegan Chocolate Mousse **X G D**

Profiteroles, Grand Marnier cream filled **V**

PASSED

Priced Per Dozen

PARMESAN GOUGERES WITH EGG SALAD \$38

egg salad **V**

PARMESAN GOUGERES WITH SMOKED SALMON \$40

apple wood smoked salmon **G**

DEVEILED EGGS \$40

fresh chive **G**

SMOKED TOMATO BRUSCHETTA \$45

fresh mozzarella **V**

ANTIPASTO SKEWER \$42

salami, tomato, olive, artichoke* **G**

BRUSCHETTA \$45

diced tomato, minced garlic, parsley **X D**

STRAWBERRY BASIL CANAPES \$45

local strawberries, goat cheese, savory pancake **V**

AHI TUNA POKE BITES \$50

sushi rice, tuna, wakame, shoyu sauce **G D**

SMOKED AHI TUNA \$50

wonton crisp and avocado crème, spicy aioli **D**

Passed Hors D'oeuvres may be displayed upon request.



DINNER BUFFETS

Buffets include: Coffee and Tea Station

MEDITERRANEAN MEZZA \$55

(Minimum 25 guests)

- Chicken Kabab **G**
- Lamb Kebab **G**
- Falafel **X**
- Yogurt Sauce **G**
- Fire-Roasted Baba Ghanoush **G X**
- Hummus **G X V**
- Feta **V G**
- Tabbouleh **X**
- Marinated Olives **X G V**
- Cucumber Cous-Cous Salad **V X**
- Warm Garlic Naan Bread **V**
- Dolmas **V X G D**
- Baklava or Chocolate Baklava **V**

BACKYARD BARBECUE \$55

(Minimum 25 guests)

- Carlton Farms Barbecue Pork Ribs **G**
- Apple Wood-Smoked Brisket **G**
- Summer Potato Salad **G**
- Poppy Seed-Green Apple Coleslaw **G**
- Watermelon Salad **G X V**
- Corn Elote **G V**
- Cookies **V**

FARM TO TABLE \$60

(Minimum 25 guests)

- Freshly Baked Bread with olive oil, balsamic vinegar **V**
- Classic Caesar Salad
- Roasted Beets with goat cheese, arugula **V**
- Farfalle Pasta with garlic cream, arugula, pine nuts, chive oil **V**
- Rosemary-Roasted Chicken Breast **G**
- 17-Hour Sous Vide Pot Roast **G**
- Seasonal Vegetables **X G D**
- Seasonal Fruit Crisp **V**

ITALIAN OSTERIA \$65

- Freshly Baked Bread with olive oil, balsamic vinegar **V**
- Classic Caesar Salad
- Caprese Salad **V**
- Basil-Pesto Penne Pasta **V**
- Grilled Salmon **G**
- Grilled Tuscan Chicken **G**
- Seasonal Vegetables **X G D**
- Fingerling Potatoes with shallot, leek **V G**
- Tiramisu **V**

THE MAC DINNER BUFFET \$80

Freshly Baked Rolls and butter

SELECT TWO

- Classic Caesar Salad
- Arugula, radicchio, endive, candied walnut vinaigrette **V G**
- Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G D**
- Chopped Spring Salad with Elderberry vinaigrette **V G**
- Seasonal Quinoa Salad **X G D**

SELECT THREE

- Butter-Whipped Potato **V G**
- Fingerling Potatoes with leek, shallot **V G**
- Classic Mac and Cheese **V**
- Seasonal Vegetables **X G D**
- Roasted Broccolini **X G D**

SELECT TWO

- Slow Roasted Prime Rib **G D**
- Grilled Salmon with lemon-caper sauce **G**
- Braised Lemon Cod Provençal **G**
- Chicken Forestiere with Madeira Jus **G**
- Mozzarella Ravioli al Forno **V**
- Stuffed Zucchini **V G**
- Grilled Smoked Tempeh **X G D**

SELECT THREE

- Lemon Tartlet **V**
- Coconut Key Lime Cake **V**
- Chocolate Fudge Cake **V G**
- Chocolate Mousse **X G D**
- Miniature Cheesecake **V**
- Profiteroles, Grand Marnier cream-filled **V**



Prices listed are per person unless otherwise noted. A 20% service charge is added to all food and beverage orders.

Buffets subject to approval. If approved, additional labor fees are incurred with any buffet service.

A labor charge of \$150 is applied if minimum for buffet is not reached. For guarantees of less than 25 guests, buffets may be altered.

V vegetarian **X** vegan **G** gluten-free **D** dairy-free

PLATED DINNER

All entrées include:

Portland French Bakery Rolls with Butter
Starter Salad
Dessert
Coffee and Tea Service

CHICKEN ENTRÉES

CHICKEN MARSALA \$55

seared breast, wine sauce, whipped-butter potatoes, braised kale, shallot, mushroom

LEMON-ARTICHOKE CHICKEN \$55

roasted breast, artichoke heart, lemon beurre blanc, seasonal vegetable, creamy polenta **G**

GRILLED CHICKEN SUCCOTASH \$60

chicken breast, grilled corn, beans, peppers, onion, herbs **G D**

BEEF ENTRÉES

BONELESS SHORT RIB \$60

18-hour slow-cooked beef short rib, red wine jus, seasonal vegetable, butter-whipped potato **G**

12OZ NEW YORK STRIP STEAK \$70

seasonal vegetable, loaded baked potato, red wine jus **G**

PAN SEARED 8OZ FILET MIGNON \$80

red wine jus, seasonal vegetable, potato dauphinoise **G**

FISH ENTRÉES

GRILLED RAS EL HANOUT SALMON \$60

creamy polenta, asparagus beurre blanc **G**

PESTO CRUSTED STEELHEAD \$60

sautéed spinach, red onion relish **G**

GLAZED MISO COD \$65

dashi beurre noisette, sautéed spinach, jasmine rice pilaf **G**

VEGETARIAN ENTRÉES

TOFU KATSU \$50

breaded and fried local tofu, grilled marinated bok choy, brown rice, sushi vinegar, ponzu sauce **V**

Gluten free upon request.

EGGPLANT TORRE \$50

tomato-braised eggplant, carrot, onion, roasted potato **X G D**

SPRING PEA RISOTTO \$50

snap peas, English peas, aged parmesan, arugula, gremolata **V G** Vegan upon request

STARTER SALADS

SELECT ONE

- Classic Caesar Salad with romaine, parmesan, croutons, garlic-anchovy dressing
- Bacon & Bleu Salad with bacon, tomato, bleu cheese dressing
- Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G D**
- Chopped Spring Salad with snap peas, green beans, asparagus, cherry tomatoes, wild arugula, romaine, elderberry vinaigrette **V G**

DESSERTS

SELECT ONE

- Vanilla Crème Brûlée **V G**
- Chocolate Decadence Cake with raspberry sauce, chantilly cream **G**
- Lemon Meringue Tartlet
- Tiramisu with espresso anglaise
- New York Cheesecake with raspberry coulis **V G**
- Chia Pudding with seasonal fruit **X G D**
- Vegan Chocolate Mousse **X G D**

*100 person or less events



BAR AND WINE

Tiers below offered as hosted bar or no-host bar.

SELECT ONE TIER

CLUB

CLUB COCKTAILS **\$12**

Rose City Vodka, Monopolowa Gin, Don Q Rum, Piedra Azul Silver Tequila, Evan Williams Black Bourbon, Seagram's 7, J&B Scotch

CLUB MARTINI **\$13**

CLUB WINE SELECTION **\$30 BOTTLE | \$10 GLASS**

J Vineyards Gris, King Estate Chardonnay, 14 Hands Cabernet, Inscription Pinot Noir

MICROBREW BEER **\$8**

DOMESTIC BEER **\$7**

ASSORTED SOFT DRINKS **\$5**

MINERAL WATERS **\$5**

PREMIUM

PREMIUM COCKTAILS **\$14**

Tito's Vodka, Buffalo Trace Bourbon, Knob Creek Rye, Jameson Whiskey, Johnny Walker Red, Tanqueray Gin, Flor De Caña 7 Year, Cazadores Reposado Tequila

PREMIUM MARTINI **\$15**

PREMIUM WINE SELECTION **\$40 BOTTLE | \$12 GLASS**

Ponzi Vineyards Pinot Grigio, House of Brown, Elk Cove la Sirene Pinot Noir, Mason Noir In Sheep's Clothing Cabernet

MICROBREW BEER **\$8**

DOMESTIC BEER **\$7**

ASSORTED SOFT DRINKS **\$5**

MINERAL WATERS **\$5**

DELUXE

DELUXE COCKTAILS **\$16**

Chopin Vodka, Aviation Gin, Glenlivet 12 Year Scotch, Eagle Rare 10 Year Bourbon, High West Double Rye, Tullamore Dew Irish Whiskey, Ron Matusalem Rum, Azunia Silver Tequila

DELUXE MARTINI **\$17**

DELUXE WINE SELECTION **\$50 BOTTLE | \$14 GLASS**

Alexana Pinot Frigio, L'Ecole #41 Chardonnay, J. Christopher Pinot Noir, Into the Woods Cabernet

MICROBREW BEER **\$8**

DOMESTIC BEER **\$7**

ASSORTED SOFT DRINKS **\$5**

MINERAL WATERS **\$5**

MAC estimates one bar for every 75 guests.

Bartender fee of \$150 for Beer and Wine station or Full bar for up to four hours.

All alcohol pricing is inclusive of 20% service charge.



OPTIONAL ITEMS AND SERVICES

MAHOGANY EASEL

\$5 each

WHITEBOARD AND MARKERS

\$50 each

FLIPCHART ON A STAND

\$50 each

COPIES

Black and White \$0.50 per page

Color \$1 per page

PADS AND PENS

\$3 per person

GOLD CHARGERS

250 available

\$3 per person

MIRROR TILES

\$5 each

STANDING PODIUM

\$25 each

PIPE AND DRAPE

Black and white \$18 per foot

UPRIGHT PIANO

\$75 each

BABY GRAND PIANO

First floor function spaces only.

\$150 each

RUNWAYS AND SPECIALTY SIZES

\$300 each

MAINTENANCE HANGING REQUEST

\$25 single banner/item

\$150 multiple items

Pricing and availability subject to approval.

TABLE LINENS

- White

- Black

MAC linens are complimentary.

NAPKINS

- White

- Black

MAC linens are complimentary.

Additional colors upon request.

SMALL DANCE FLOOR

Black and white or oak \$150 each

12' x 12'

15' x 15'

18' x 18'

LARGE DANCE FLOOR

Black and white or oak \$300 each

20' x 20'

24' x 24'

36' x 36' (oak only)

42' x 42' (oak only)

SMALL RISER

\$75 each

4' x 8'

8' x 8'

8' x 12'

LARGE RISER

\$150 each

8' x 16'

8' x 20'

8' x 24'

16' x 16'

