

## BREAKFAST BUFFETS

### CONTINENTAL

(Minimum 10 guests)

**Buffets include:**

- Sliced Seasonal Fruit **X G**
- 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**
- Scrambled Eggs with cheddar cheese **V G**

**THE EXECUTIVE \$30**

- Scrambled Eggs with cheddar cheese **V G**
- Coffee Cake **V**
- Select two:
  - Bacon **G D**
  - Sausage **G D**
  - Vegan Sausage **X**

### HEARTY

(Minimum 25 guests)

**Buffets include:**

- Sliced Seasonal Fruit **X G**
- 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**
- Bacon **G D**

**BREAKFAST TACO STATION \$30**

- flour tortillas, roasted potatoes, scrambled eggs, cheddar cheese, and your choice of chorizo, bacon or vegetables.
- Toppings:
  - Sour Cream **G**
  - Cilantro **X**
  - Pico de Gallo **X G**
  - Onion **X**
  - Guacamole **X G**
  - Chipotle aioli

### 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 \$36**

**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 onions, peppers, fresh herbs **X G**
- Cheesy Corn Grits **V G**
- Cottage Potatoes **X G**
- Breakfast Potato Pancake **V G**

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

## 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 \$5**
- Bagels and Cream Cheese **V \$4**
- MAC's Famous Cinnamon Rolls **V \$45 per dozen**
- Scones **V \$45 per dozen**
- Coffee Cake **V \$45 per dozen**
- Assorted Breakfast Pastries **V \$45 per dozen**

- Hard-Boiled Egg **V G D \$3**
- Sliced Seasonal Fruit **X G \$6**
- Granola Yogurt Parfait **\$6**
- Low-Fat Yogurt **G \$4**
- Crispy Bacon **G D \$7**
- Chicken Apple or Pork Link Sausage **G D \$7**
- Vegan Sausage **X \$7**



# Multnomah Athletic Club

CATERING MENU • PAGE 2

[themac.com/catering](http://themac.com/catering)

## PLATED BREAKFAST

### ENTRÉES

**Plates include:**

Assorted Breakfast Pastries **V**

Coffee and Tea Station

**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**

**AMERICAN CLASSIC \$20**

scrambled eggs, bacon or sausage, roasted potatoes **G**

## PLATED BREAKFAST ENHANCEMENTS

**PANCAKES \$5 PER PERSON**

Choice of: plain, chocolate chip, banana, or strawberry **V**

**BRIOCHE FRENCH TOAST \$5 PER PERSON**

seasonal fruit compote, syrup **V**

**BISCUITS AND GRAVY \$5 PER PERSON**

Choice of: pork and sausage gravy or vegetarian mushroom gravy

**VEGETABLE QUICHE \$5 PER PERSON**

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

## BREAKFAST BAR ENHANCEMENTS

Add the below to any full bar offering. Price may vary depending on bar tier chosen.

### MIMOSA BAR \$10

**Enhancements include:**

Assorted Citrus Garnishes

Seasonal Berries

**SELECT THREE**

- Grapefruit Juice
- Orange Juice
- Pineapple Juice
- Cranberry Juice
- Assorted Puree Flavors

### BLOODY MARY BAR \$15

**Enhancements include:**

Assorted Pickled Garnishes

Celery

Lemons

Tabasco

Beef & Cheese Stick

**SELECT TWO**

- V8 Juice
- Mr & Mrs. T's Bloody Mary Mix
- Tomato Juice with Demitri's Classic Bloody Mary Mix

## 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** \$3 each

Sliced Seasonal Fruit **X G** \$6 pp

Chia Pudding Cup **X G** \$8 each

Chips and Salsa **X G** \$5 each

Trail Mix **X** \$4 each

Pub Snack Mix **X** \$4 each

Candy \$3 per package

Chips \$2 per package

Yogurt Parfait **V** \$6 each

Muffins **V** \$4 each

Banana Bread **V** \$3 each

Rice Crispy Treats **G** \$2 each

### BEVERAGES

Assorted Soda \$3 each

Mineral Water \$3 each

Coffee \$55 per gallon

Tea \$55 per gallon

Lemonade \$40 per gallon

Iced Tea \$40 per gallon



Prices listed are per person. A 23% labor charge is added to all food and beverage orders.

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

## 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**

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

Cheddar Cheese and Swiss Cheese **G**

Portland French Bakery Sliced Bread **V**

Lettuce, pickle, onion, tomato **X G**

Mustard and Mayonnaise **V G D**

Sliced Seasonal Fruit **X G**

Chips **V**

Freshly Baked Cookies **V**

### \* FRESH \$30

(Minimum 15 guests)

Hummus and Warm Pita **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, flour tortilla

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

Sliced Seasonal Fruit **X G**

Brownies and Lemon Bars **V**

### DELI \$30

(Minimum 15 guests)

Soup du Jour

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

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

Portland French Bakery Sliced Bread **V**

Lettuce, pickle, onion, tomato **X G**

Mustard and Mayonnaise **V G D**

Hummus **X**

Sliced Seasonal Fruit **X G**

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

**CHOICE OF THREE:**

Summer Green Salad **X G**

Greek Salad **V**

Chicken Orzo

Tuna Salad **G**

Sharp-Cheddar Bread sticks **V**

Freshly Baked Cookies **V**

### MAC COBB SALAD BAR \$28

(Minimum 25 guests)

Grilled Chicken Breast **G D**

Romaine lettuce **X G**

Hard-Boiled egg **V G D**

Tomato **X G**

Avocado **X G**

Bacon **G D**

Bleu cheese crumbles

Freshly Baked Cookies **V**

### HAWAIIAN PLATE LUNCH \$30

(Minimum 15 guests)

Grilled Teriyaki Chicken

Kahlua Pork **D**

Jasmine Rice **X G**

MAC Salad **X**

Steamed vegetables **X G**

Coconut Butter Mochi Cake **V G**

\*Tofu available on request



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\* Available as a plated lunch upon request.

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## LUNCH BUFFETS (CONTINUED)

**Buffets include:** Coffee and Tea Station

### PORTLAND TACO \$30

(Minimum 25 guests)

- Carnitas **G D**
- Shredded Citrus Pollo **G D**
- Black Beans **X G**
- Flour Tortillas **D**
- Queso Fresco **G**
- Onion and Cilantro **X G**
- Pico de Gallo **X G**
- Limes **X G**
- Cabbage Slaw **X G**
- Coconut Key Lime Cake **V**

### TUSCAN \$32

(Minimum 25 guests)

- Freshly Baked Breads with olive oil, and balsamic vinegar **V**
- Classic Caesar Salad
- Roasted Vegetables **X G**
- Orecchiette Alfredo **V**
- Tuscan Chicken
- Tiramisu **V**

### SOUTHWESTERN \$35

(Minimum 25 guests)

- Tortilla Chips with salsa and guacamole **V**
- Southwest Coleslaw
- Carne Asada **G D**
- Southwest Chicken **G D**
- Black beans **X G**
- Cilantro lime rice **X**
- Shredded romaine **X**
- Warm Flour Tortillas **V D**
- Onion and Cilantro **X G**
- Limes **X G**
- Dulce de Leche tartlette **V**

### 1891 SLIDER CART \$37

(Minimum 15 guests; Price includes two sliders per person)

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

### MEDITERRANEAN MEZZA \$40

(Minimum 15 guests)

- Grilled Chicken **G**
- Falafel **X**
- Yogurt Sauce **G**
- Toum **X G**
- Hummus **X G**
- Feta **V**
- Cauliflower Tabbouleh **X**
- Marinated Olives **X G**
- Mediterranean Salad **X**
- Warm Garlic Naan Bread **V**
- Dolmas **X**
- 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 **G V**

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

Tuna or 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**

risotto, broccolini, airline chicken breast, mushroom-marsala sauce **G**

**ROASTED AIRLINE CHICKEN \$32**

marble potatoes, fine herbs, heirloom tomato relish **G**

**SEARED CORVINA \$30**

creamy polenta, roasted Brussels sprouts **G**

**SEARED SALMON \$35**

sweet potato mash, roasted root vegetables, sherry beurre noisette **G**

**4 OZ. PETITE FILET MIGNON \$40**

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

**GRILLED BAVETTE \$45**

butter-whipped potato, roasted maitake, chimichurri **G**

#### VEGETARIAN ENTRÉES

**BUTTERNUT SQUASH LASAGNA \$20**

ricotta, spinach, sage **V**

**FARMER'S PIE \$30**

lentils, chickpeas, peas, mashed potatoes **X G**

**MUSHROOM RISOTTO \$30**

wild mushrooms **G V**

\*vegan upon request

## STARTER SALADS

SELECT ONE

- Classic Caesar Salad with romaine, parmesan, herbed croutons, garlic-anchovy dressing
- Moroccan Beet Salad with spiced citrus roasted beets, spinach, red onions, parsley **G V**
- Green Salad with tomato, cucumber; julienne carrot, olive, sherry vinaigrette **X G**
- Pomegranate Roasted Pear Salad with arugula, chevre, pomegranate molasses, candied walnuts **V G**

## DESSERTS

SELECT ONE

- Vanilla Crème Brûlée **G V**
- Chocolate Decadence Cake with raspberry sauce, chantilly cream **G V**
- Lemon Meringue Tartlet
- Tiramisu
- Gluten Free New York Cheesecake with raspberry coulis **G V**
- Gluten Free Pumpkin cake with maple apple frosting **X**
- Panna Cotta **G**
- Vegan Chocolate Mousse **X G**

\*\*One entree selection available for groups of 20 guests or less. Up to three entree selections if the guest count exceeds 20 guests.



## HORS D'OEUVRES

### DISPLAY BOARDS

Priced Per Person

#### VEGETABLE CRUDITÉ \$15

Raw Seasonal Vegetables X G

Ranch Dip X G

Hummus X G

#### ARTISANAL CHEESE \$20

Selection of Local and International Cheeses V G

Dried Fruits and Nuts X

Artisanal Crackers V

#### ARTISANAL CHEESE & CHARCUTERIE \$28

Selection of Local and International Cheeses V G

Dried Fruits and Nuts X

Artisanal Crackers V

Variety of Local and Imported Meats

Pickled Vegetables, Cornichons X G

Rustic Bread, Mustard V

#### FRUIT TRAYS

Freshly sliced seasonal selection X G

Small Tray \$120 (Serves 20 people)

Medium Tray \$300 (Serves 50 people)

Large Tray \$600 (Serves 100 people)

### BUFFET DISPLAY

Priced Per Dozen. Minimum order 2 dozen.

#### VEGETABLE EGG ROLLS \$30 V

#### PORK POTSTICKERS \$30

#### ARANCINI \$30

fried risotto, parmesan, herbs V G

#### BEET & TOMATO SKEWER \$30

with goat cheese G

#### COCONUT SHRIMP \$36

with Thai chili sauce

#### BUTTERNUT SQUASH TART \$38

with miso caramel, chevre, sage V

#### SALAD ROLLS \$40

sweet chili dipping sauce X G

#### MINI TWICED BAKED POTATOES \$40

red potatoes, aged cheddar, sour cream bacon, chive G

#### STEAK & POTATO \$46

marble potato, mushroom, onion G

#### PETITE DESSERT \$15

Price Per Three Bites

#### SELECT THREE

Lemon Tartlet

Coconut Key Lime Cake

Cheesecake V

Chocolate Fudge Cake V

Profiteroles, Grand Marnier cream filled V

Cashew Cream Cheesecake X G

Vegan Chocolate Mousse X G

### PASSED

Priced Per Dozen. Minimum order 2 dozen.

#### HOUSE-MADE FOCACCIA WITH EGG SALAD \$40

egg salad V

#### DEVILED EGGS \$40

fresh chive G

#### HOUSE-MADE FOCACCIA WITH SMOKED SALMON \$42

apple wood smoked salmon

#### ANTIPASTO SKEWER \$42

salami, tomato, olive, artichoke G

#### TOMATO MOZZARELLA BRUSCHETTA \$45

pomodorraccio tomatoes, fresh mozzarella V

#### POMEGRANATE ROASTED PEAR CROSTINI \$45

bleu cheese, pomegranate molasses V

\*optional to add steak \$5 per dozen

#### GOAT CHEESE AND SEASONAL JAM CROSTINI \$45 V

\*optional to add steak \$5 per dozen

#### AHI TUNA TIRADITO \$50

aji amarillo, blue potato chips, green onion G D

#### JERK SHRIMP AND PINEAPPLE SKEWER \$50 G D

*Passed Hors D'oeuvres may be displayed upon request.*



## DINNER BUFFETS

**Buffets include:** Coffee and Tea Station

### MEDITERRANEAN MEZZA \$55

(Minimum 25 guests)

- Grilled Chicken **G**
- Lamb Kofta
- Falafel **X**
- Yogurt Sauce **G**
- Toum **X G**
- Hummus **X G**
- Feta **V G**
- Cauliflower Tabbouleh **X**
- Marinated Olives **X G**
- Cucumber Cous-Cous Salad **X**
- Warm Garlic Naan Bread **V**
- Dolmas **X G**
- Baklava or Chocolate Baklava **V**

### SOUTHWESTERN \$55

(Minimum 25 guests)

- Tortilla Chips with salsa and guacamole **V**
- Southwest Coleslaw
- Carne Asada **G D**
- Southwest Chicken **G D**
- Black beans **X G**
- Cilantro lime rice **X**
- Shredded romaine **X**
- Warm Flour Tortillas **V D**
- Onion and Cilantro **X G**
- Limes **X G**
- Dulce de Leche tartlette **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**
- Quinoa with mirepoix and garlic cream **G**
- Roasted Airline chicken **G**
- Boneless Short Rib **G**
- Seasonal Vegetables **X G**
- Seasonal Fruit Crisp **V**

### ITALIAN OSTERIA \$65

- Freshly Baked Bread with olive oil, balsamic vinegar **V**
- Classic Caesar Salad
- Caprese Salad **V**
- Pasta Pomodoro **V**
- Grilled Salmon **G**
- Grilled Tuscan Chicken **G**
- Seasonal Vegetables **X G**
- Roasted Marble Potatoes **V G**
- Tiramisu **V**

### THE MAC DINNER BUFFET \$80

Freshly Baked Rolls and butter

#### SELECT TWO

- Classic Caesar Salad
- Moroccan Beet Salad with spiced citrus-roasted beets, spinach, red onions, parsley **X G**
- Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G**
- Pomegranate Roasted Pear Salad with arugula, chevre, pomegranate molasses, candied walnuts **V G**
- Seasonal Quinoa Salad **X G**

### THE MAC DINNER BUFFET (CONTINUED)

#### SELECT THREE

- Butter-Whipped Potato **V G**
- Roasted Marble Potatoes **V G**
- Classic Mac and Cheese **V**
- Brussels Sprouts and Root Vegetables **X G**
- Roasted Broccoli and Squash **X G**

#### SELECT TWO

- Slow-Roasted Prime Rib **G D**  
(Minimum 20 guests)  
\*additional \$5 per person
- Boneless Short Rib **G**
- Grilled Salmon with lemon-caper sauce **G**
- Seared Corvina with aji Amarillo **G**
- Chicken Forestiere with Madeira Jus **G**
- Mozzarella Ravioli al Forno **V**
- Cauliflower Paella **V G**
- Grilled Smoked Tempeh **X G**

#### SELECT THREE

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



Prices listed are per person. A 23% labor 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

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

#### LEMON-ARTICHOKE CHICKEN \$55

creamy polenta, seasonal vegetables, artichokes heart, roasted airline chicken breast, lemon beurre blanc **G**

#### ROASTED AIRLINE CHICKEN \$60

roasted marble potatoes, fine herbs, heirloom tomato relish **G D**

### BEEF ENTRÉES

#### BONELESS SHORT RIB \$60

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

#### 8OZ DELMONICO \$70

roasted marble potatoes, broccolini, sauce bordelaise **G D**

#### 8OZ BAVETTE \$80

potatoes au gratin, Brussels sprouts, red wine jus **G**

### FISH ENTRÉES

#### SEARED SALMON \$60

sweet potato mash, roasted root vegetables, sherry beurre noisette **G**

#### SEARED CORVINA \$60

creamy polenta, roasted Brussels sprouts **D**

#### MISO COD \$60

jasmine rice, soy Brussels sprouts, soy glaze **D**

### VEGETARIAN ENTRÉES

#### BUTTERNUT SQUASH LASAGNA \$50

ricotta, spinach, sage **V**

#### FARMER'S PIE \$50

lentils, chickpeas, peas, mashed potatoes **X G**

#### CAULIFLOWER PAELLA \$50

cauliflower rice, red peppers, peas, smoked paprika, saffron, king oyster mushroom **X G**

## STARTER SALADS

### SELECT ONE

- Classic Caesar Salad with romaine, parmesan, croutons, garlic-anchovy dressing
- Pomegranate Roasted Pear Salad with arugula, chevre, pomegranate molasses, candied walnuts **V G**
- Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G**
- Kiyokawa Apple & Pear Salad with arugula, hazelnuts, pomegranate molasses **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**
- Panna Cotta **G**
- Vegan Chocolate Mousse **X G**

\*\*One entree selection available for groups of 20 guests or less. Up to three entree selections if the guest count exceeds 20 guests.



## BAR AND WINE

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

### SELECT ONE TIER

#### CLUB

##### CLUB COCKTAILS \$12

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

##### CLUB SPECIALTY COCKTAIL \$15

##### CLUB WINE SELECTION \$10 GLASS

*J Vineyards Gris, King Estate Chardonnay, 14 Hands Cabernet, Inscription Pinot Noir, Stoneleigh Sauvignon Blanc, Stoeller Rose*

##### MICROBREW BEER \$8

##### DOMESTIC BEER \$7

##### ASSORTED SOFT DRINKS \$3

##### MINERAL WATERS \$3

#### 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 SPECIALTY COCKTAIL \$17

##### PREMIUM WINE SELECTION \$12 GLASS

*Ponzi Vineyards Pinot Grigio, House of Brown, Elk Cove la Sirene Pinot Noir, Mason Noir In Sheep's Clothing Cabernet, Stoneleigh Sauvignon Blanc, Sokol Blosser Rose*

##### MICROBREW BEER \$8

##### DOMESTIC BEER \$7

##### ASSORTED SOFT DRINKS \$3

##### MINERAL WATERS \$3

#### 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 SPECIALTY COCKTAIL \$19

##### DELUXE WINE SELECTION \$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 \$3

##### MINERAL WATERS \$3

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 23% labor 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

### 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'

