



Where friends meet and business gets done

PRIVATE EVENT GUIDE

HORS D'OEUVRES MENU

SHRIMP COCKTAIL PLATTER

*Jumbo 16/20 shrimp served with zesty cocktail sauce and lemon.
Small (15-20) - \$50.00 Medium (20-30) - \$65.00*

SHRIMP & AVOCADO COCKTAIL

*Jumbo 16/20 shrimp in a avocado cilantro cocktail sauce, served with crackers.
Small (15-20) - \$40.00 Medium (20-30) - \$53.00*

COCONUT SHRIMP & ORANGE SWEET AND SOUR DIPPING SAUCE

*Jumbo 16/20 coconut crusted shrimp, served with an orange sweet and sour dipping sauce.
Small (15-20) - \$45.00 Medium (20-30) - \$58.00*

FRESH VEGGIE PLATTER

*Baby carrots, cherry tomatoes, broccoli and cauliflower florets served with ranch dip.
Medium (25-40) - \$30.00 Large (40-60) - \$45.00*

TERIYAKI CHICKEN SKEWERS

*Chicken breast, pineapple and cherry tomatoes served grilled on a skewer with a teriyaki glaze.
\$2.50 each*

PESTO & CREAM CHEESE WITH CRACKERS

*Cream cheese and pesto served with crackers.
Medium (25-40) - \$55.00 Large (40-60) - \$75.00*

PINWHEEL TORTILLA BITES

*Lettuce, tomato, onion and chicken rolled in a flour tortilla wrap with a chipotle cream cheese spread.
\$10.00 per dozen*

BRUSCHETTA

*Traditional bruschetta served on toasted baguette slices.
Medium (25-40) - \$55.00 Large (40-60) - \$80.00*

SAUTÉED MUSHROOMS

Large button mushrooms, sautéed in butter, garlic, white wine, chicken broth and fresh herbs. Topped with parmesan cheese and diced tomatoes. Medium round chaffing dish (20-30) - \$45.00

FRUIT & CHEESE PLATTER

*Fresh local fruit and a selection of imported cheeses.
Small (10-15) - \$35.00 Medium (20-30) - \$55.00 Large (35-50) - \$75.00*

CHOCOLATE DIPPED STRAWBERRIES

Large, sweet strawberries dipped in chocolate Grand Marnier. \$18.00 per dozen

ANTIPASTO PLATTER

*Sliced cheeses, turkey, salami and ham served deli style with Spanish green olives, tomatoes and mushrooms.
Medium (25-40) - \$85.00 Large (40-60) - \$120.00*

BAY SHRIMP MUSHROOM AND HERB, STUFFED ROMA TOMATOES

Bay shrimp and mushrooms, lightly sautéed in garlic, white wine and fresh thyme, stuffed in a roma tomato and topped with parmesan cheese and baked, served hot. \$3.00 each (10-minnum)



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LUNCH BUFFET MENUS

FOR PARTIES 20 AND OVER

TOMATO BASIL PASTA

*Linguini pasta served with tomatoes, fresh basil sautéed in garlic, olive oil and white wine
Served with garlic bread and four-way salad.*

\$14.00

VERDE ROJA FIESTA CASSEROLE

*Shredded chicken, green chilies, jack and cheddar cheeses baked in red corn tortillas served
casserole-style with spicy tomatillo sauce. Served with black beans and Spanish rice, Ranchero
salad (iceberg, carrots, cabbage and green-leaf lettuce) and flatbread.*

\$15.95 Per Person

CHICKEN AND MUSHROOM LASAGNA

*Chicken, mushrooms, and Ricotta cheese layered with an Italian herb (basil, oregano, thyme)
cream sauce and baked with lasagna sheets and parmesan cheese. Served with garlic bread
and four-way salad (iceberg, carrots, cabbage and green-leaf lettuce).*

\$15.95 per person

BRAISED BEEF TIPS

*Top sirloin beef tips with sautéed onions and peppers, in a French brandy bordelaise served
with wild rice and baked beans, four-way salad, and garlic bread.*

\$18.95 per person

MOTHER'S CENTRAL COAST FAVORITE

*Shrimp and Crab Salad stuffed tomatoes (served cold) to include Bay shrimp and crab meat
folded with herbs, spices, and Mother's love stuffed in a local vine-ripened Roma tomato.
Served with spring mesclun salad greens and rolls.*

\$20.95 per person

**ADD ADDITIONAL ENTREES FOR AN ADDITIONAL \$5 PER ENTREE PER 5 PEOPLE IN YOUR PARTY (DOES NOT
INCLUDE PRICE OF ENTREES). SUBJECT TO LIMITATION AND IS TO BE ARRANGED WITH EVENT MANAGER.**



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DINNER BUFFET MENUS

FOR PARTIES 20 AND OVER

INCLUDED ARE GARLIC BREAD, MIXED GREEN SALAD,
AND YOUR CHOICE OF STARCH AND VEGETABLE

TOMATO BASIL PASTA

Linguini pasta served with tomatoes, fresh basil sautéed in garlic, olive oil and white wine \$20

CHICKEN PICCATA

Six ounce chicken breasts pan seared with a lemon, caper, artichoke-heart, and white wine cream sauce. \$24

TURKEY MIGNON

Turkey breast tenderloin mignons topped with a bourbon glassua sauce made with bourbon reduction and thinned turkey gravy. \$26

BLUE CHICKEN MARSALA

Grilled chicken served with a red onion, marsala wine, bleu cheese and cream reduction sauce. \$29

CHANNEL ISLANDS ROCK FISH

Grilled local rock fish topped with white wine basil butter and served over wilted spinach. \$28

HERBED AIRLINE CHICKEN BREAST

Airline chicken breast (large chicken breast with drumette, pan seared in an orange, fresh-herb butter, with a lite jous of chicken. \$30

SALMON BRAIDS

Braided strips of fresh local salmon with dill, garlic, tomato cream sauce. \$33.00

TOP SIRLOIN SINATRA

Four ounce top sirloin smothered in onions, red peppers and mushrooms with house spices that Frank would have loved. \$30

CHICKEN CHESAPEAKE

Grilled chicken breast topped crab meat, tomatoes, and jack cheese. \$32

SEARED HALIBUT WITH STRAWBERRY BEURRE BLANC

Pan seared fresh halibut with a white wine and strawberry reduction, finished with butter. \$35

APRICOT BRANDY FILET MIGNON

Choice tenderloin of beef sliced chateau style and served an apricot brandy bordelaise. \$42

LOBSTER THERMADORE

Australian cold-water lobster tails, sauteed and finished with a sherry cream sauce, served in the shell \$50

CHOICE OF ONE OF THE FOLLOWING STARCHES

Roasted Garlic Mashers, Sweet Stems: fried sweet potato strings, or Scalloped Potatoes Parmesan

CHOICE OF ONE OF THE FOLLOWING VEGETABLES

VEGETABLES PROVENCAL

zucchini, squash, and onions sauteed with garlic and Italian herbs (basil, thyme, and oregano)

SPRING MEDLEY

Snap peas, red peppers, and carrots in a white wine butter sauce

GREEN BEAN AND MUSHROOM CASSEROLE

Been beans and button mushrooms in a classic baked casserole, topped with fried onion strings

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PRIVATE EVENT CONTRACT

RESERVATION

A deposit and signed contract is required to secure a reservation.

PRIVATE DINING

There are between 58 and 70 guests accommodated in our balcony room depending upon seating arrangement.

DINING EVENTS

EVENT FEES INCLUDE A 2-HOUR EVENT RESERVATION.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY*	SUNDAY*
TIME	11:30 am - 10:00 pm	11:30 am - 10:00 pm	11:30 am - 10:00 pm	11:30 am - 4 pm	11:30 am - 4:30 pm	11:30 am - 4:30 pm	11:30 am - 2 pm
15-25 GUESTS	\$50	\$50	\$50	\$75 \$50	\$75 \$50	\$75 \$50	\$75 \$50
26-58 GUESTS	\$50	\$50	\$50	Not Available after 4 pm	4:30 pm - 9 pm \$250 \$200	4:30 pm - 9 pm \$250 \$200	Available after 4 pm with \$1000 food & drink minimum

Room fees may increase due to holidays and special events. Please inquire with Event manager. Prices are subject to change.

*Friday & Saturday nights available during the following times: 4:30 pm - 6:30 pm or 7:00 pm - 9:00 pm or 5 pm - 9 pm.

Guest count includes adult meals. All persons in Mother's Tavern after 10:00 pm must be 21 and have identification in their possession.

HORS D'OEUVRES ONLY EVENTS

EVENT FEES INCLUDE A 2-HOUR EVENT RESERVATION.

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY*	SUNDAY*
TIME	11:30 am - 10:00 pm	11:30 am - 10:00 pm	11:30 am - 10:00 pm	11:30 am - 4 pm	11:30 am - 4:30 pm	11:30 am - 4:30 pm	11:30 am - 2 pm
15-25 GUESTS	\$50	\$50	\$50	\$75 \$50	\$75 \$50	\$75 \$50	\$75 \$50
26-58 GUESTS	\$50	\$50	\$50	Not Available after 4 pm	4:30 pm - 9 pm \$500 \$300	4:30 pm - 9 pm \$500 \$300	Available after 4 pm with \$1000 food & drink minimum

Room fees may increase due to holidays and special events. Please inquire with Event manager. Prices are subject to change.

*Friday & Saturday nights available during the following times: 4:30 pm - 6:30 pm or 7:00 pm - 9:00 pm or 5 pm - 9 pm.

All persons in Mother's Tavern after 10:00 pm must be 21 and have identification in their possession.

DEPOSIT

No reservation is secure until a deposit is made. Deposits are \$500 for Friday and Saturday evening and \$200 for all other days and times. Deposit amount may vary. Deposits are refundable with the exception of a \$50 booking fee if reservation is cancelled in writing by customer prior to 90 days before scheduled event. Cancellations between 30 and 90 days receive 1/2 of deposit minus the \$50 booking fee. Deposit is nonrefundable for customer cancellation within 30 days of the scheduled event. The deposit amount will be applied to the bill the day of event and is not an additional fee. All bills are due and payable in full prior to the end of the event.

MENU SELECTION

Menu selection confirmation is required 10 days prior to event via e-mail or fax. If ordering more than one buffet entree, entree selection per guest is required 10 days prior to event for parties requesting additional entrees.

GUEST COUNT

For dining guests, please note the minimum number of guests that the customer guarantees in contract. Customer will be responsible to pay either the minimum number of guests indicated in Private Event Contract (times the menu selection plus sales tax and event service charge) OR the minimum number of guests faxed or e-mailed 5 days prior to the event (times menu selection plus sales tax and event service charge) whichever is greater. Increase of guest count by 15% may be accommodated at same price per plate if arranged no less than 3 days prior to event. If guest count increase is more than 15%, 3 days or less prior to the event, a fee may be assessed for additional food ordering and staffing arrangements. Guest count may not exceed the maximum indicated in Event Contract or arranged with Event Manager.



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BAR SERVICES

Bar services include a fully-stocked, private bar and bartender. There is a \$75 set-up fee which will be waived if sales exceed \$400. Only cash may be accepted when bar is not hosted unless other arrangements are made with Event Manager. However, there is an ATM on the premises. Please inform your guests of the cash policy so they are not inconvenienced.

HOST BAR

Host covers all drinks. Charges are incurred on a per drink basis.

LIMITED HOST

A limit may be placed on hosting amount, after which guests will pay on a cash basis. This may be arranged with the Event Manager prior to event.

CASH BAR

Guests pay for individual drinks. The host will be charged the \$75 set-up fee. If bar sales exceed \$400, the set-up fee will be waived.

CORKAGE

Corkage fee for wine provided by patron is \$10 per 750 ml bottle. Other sizes will be charged by prior arrangements with Event Manager according to volume.

ROOM SET-UP

CLASSROOM STYLE - 30 PEOPLE

Long (8') tables are set up in rows with chairs at each table, all facing the front. This set-up is used mainly for meetings where people are expected to take notes. It is an ideal set-up option for interactive presentations or training.

RECEPTION STYLE - 70 PEOPLE

Participants stand and mingle during a reception-style event. Tables are used only for food and beverage or group materials.

THEATER STYLE - 60 PEOPLE

Chairs are set up in rows, all facing the front. This set up is used mainly for meetings where people do not have to take notes. It is an ideal set up option for showing presentations or for a non-interactive internet seminar or broadcast.

ROUNDS STYLE - 40 PEOPLE

Chairs are set up around a series of circular tables throughout the room. This set-up is used mainly for banquets, weddings, dinners, or social dining events. It is also used for larger meetings or retreats, with participants turning chairs toward a speaker or audio-visual presentation.

BANQUET STYLE - 58 PEOPLE

Eight-foot long tables are set up with chairs on both sides to accommodate a dining setting.

ADDITIONAL CHARGES

TAX AND EVENT SERVICE CHARGE

All events will incur tax (7.25%) and Event service charge (18%) applied to your bill the day of event.

EXTENDED STAY

Parties staying longer than contracted time will incur additional fees equal to Event Fee broken down hourly.

CAKEAGE

Cake plates and cake cutting may be arranged for a fee of \$1.50 per plate with prior arrangements for desserts not purchased from Mother's Tavern.

LINEN

Mother's tavern provides burgundy linens for all events free of charge. Should special order linens be needed, special order fees will apply.

OTHER INFORMATION

DECORATIONS

Decorations are the responsibility of the customer to put up and take down within the contracted time. If availability permits. Arrangements may be made with the Event Manager to have access to the balcony room prior to event for decorations.

OUTSIDE FOOD & BEVERAGE

No food or beverage may be brought onto the premises or related areas without prior written approval by the Event Manager.

ALCOHOL CONSUMPTION

Should the Mother's Tavern staff find that any customer or guest has brought any type of alcohol onto the premises without prior written approval by the Mother's Tavern management, or allows any minor to consume any alcoholic beverage (everyone must have a valid I.D. in their possession), Mother's Tavern reserves the right to close the bar immediately and/or terminate the function entirely at the customer's expense. In addition, the customer will be responsible for all fines, loss of business, assessments and liability as a result of the above.

RELEASE AND INDEMNITY

The contact person or host will be responsible for guests who are attending the event and any damages that may be caused to Mother's Tavern property due to their actions. Mother's Tavern is not liable for utility outages including but not limited to water, natural gas and electricity. No refunds will be made should utility service be interrupted.



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PRIVATE EVENT INFORMATION

Name of Contact: _____ Event Date: ____/____/____ day of week _____

Time of Event _____ am or pm until _____ am or pm Date Event Booked ____/____/____

Number of guests Minimum (guaranteed) _____ to Maximum _____

Contact information _____ cell _____ home _____ work _____

Contact information _____ fax _____ e-mail _____

Occasion: _____ Room Set-up Style _____

IMPORTANT DATES:

90 day cancelation date: ____/____/____

30 day cancelation date: ____/____/____

Menu selection confirmation date: ____/____/____ (10 days prior to event)

Final guest count: ____/____/____ (5 days prior to event)

DEPOSIT INFORMATION

Deposit amount: \$ _____ Name as it appears on credit card _____

Paid by: Visa Master Card American Express. _____ Exp: ____/____/____

Check # _____ Cash \$ _____

I have read and understand the obligation and responsibilities as they are written in this Private Event contract. As the contact person or host, I assume the responsibilities for all that is mentioned herein.

Contact Person Print

Signature of Contact Person Date