

Dear Guest,

Thank you for considering Marinitas for your special event. Our festive and stylish atmosphere, attentive service and appetizing cuisine make Marinitas an ideal location for your special lunch, dinner, or unique celebration. All of Marinitas' experienced staff will ensure that you will have a truly memorable event.

In our semi-private back dining room, we host banquets for groups of 15-45 people as well as Appetizer Parties for 15-60 people. Large party bookings are available any day of the week for lunch, and anytime Sunday-Thursday evenings. On Friday and Saturday evenings we offer bookings starting at 5:00 pm with a minimum of \$2200.00 and consider this a "buyout" of the back area for the entire evening.

A \$100 non-refundable deposit is required to book your event reservation; which will be credited to your bill. Sales tax and a 20% gratuity will also be added to the final bill.

<i>Days</i>	<i>Menu Choices</i>	<i>Availability</i>
All lunches + Sun-Thurs evenings	Appetizer Menu, #1, #2, #3	Any time
Fri + Sat evenings	Appetizer Menu, #1, #2, #3	5pm and on Minimum \$2200.00

Enclosed are our Chef's three Set Menus and our Appetizer Menu, as well as the Marinitas Event Contract.

Please feel free to call anytime at (415) 454-8900, or e-mail me at info@Marinitas.net with your questions and to inquire about an available event date. For restaurant information, you may also log on to our website, www.marinitas.net. I look forward to speaking with you and planning your special event!

Sincerely,

Banquet Manager

Marinitas

218 Sir Francis Drake Boulevard, San Anselmo, CA 94960

(415) 454-8900

www.marinitas.net



Large Party Menu #1

\$24 per person includes the following:

Starters

House made Chips, Guacamole

Molcajete Salsa, oven charred tomatoes, jalapenos, chile arbol, cilantro and garlic

Salsa Verde, roasted tomatillos, garlic, poblanos and jalapenos

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Mexicana Chopped Salad, cabbage, romaine, jicama, green onions, queso fresco, almonds, tortilla strips, cumin-citrus vinaigrette

Entrées

Your choice of one entrée:

Chicken Enchiladas, ancho chile tomato sauce, crème and jack cheese

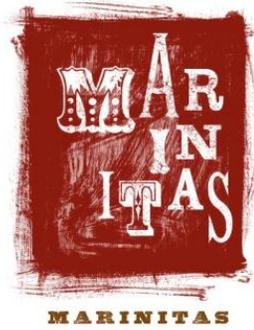
Fish Tacos (2), Alaskan Cod, avocado, three-seed slaw, Tabasco Crema

Beef Tacos (2), flatiron, avocado, roasted onions, queso fresco, chipotle salsa

Vegetable Enchiladas, chard, caramelized onions, roasted poblano chilies, crimini mushrooms, red peppers and corn. King Trumpet mushroom salad with watercress, cilantro, radish, queso cotija

Dessert

Churros with canela sugar, warm chocolate and cajeta sauce



Large Party Menu #2

\$28 per person includes the following:

Starters

House made Chips, Guacamole

Molcajete Salsa, oven charred tomatoes, jalapenos, chile arbol, cilantro, garlic

Salsa Verde, roasted tomatillos, garlic, poblanos and jalapenos

Queso Fundido, Goat, Jack and cream cheese blended with chorizo and potatoes

Mexicana Chopped Salad, cabbage, romaine, jicama, green onions, queso fresco, almonds, tortilla strips, cumin-citrus vinaigrette

Entrées

Your choice of one entrée:

Chicken Enchiladas, ancho chile tomato sauce, crème and jack cheese

Fish Tacos (2), Alaskan Cod, avocado, three-seed slaw, Tabasco Crema

Beef Tacos (2), flatiron, avocado, roasted onions, queso fresco, chipotle salsa

Vegetable Enchiladas, chard, caramelized onions, roasted poblano chilies, crimini mushrooms, red peppers and corn. King Trumpet mushroom salad with watercress, cilantro, radish, queso cotija

Dessert

Churros with canela sugar, warm chocolate and cajeta sauce



Large Party Menu #3

Served Family Style from large platters

\$34 per person includes the following:

Starters

House made Chips, Guacamole

Molcajete Salsa, oven charred tomatoes, jalapenos, chile arbol, cilantro, garlic

Salsa Verde, roasted tomatillos, garlic, poblanos and jalapenos

Queso Fundido, Goat, Jack and cream cheese blended with chorizo and potatoes

Mexicana Chopped Salad, cabbage, romaine, jicama, green onions, queso fresco, almonds, tortilla strips, cumin-citrus vinaigrette

Entrée

Plato Vegetariano - chile relleno stuffed with root vegetable, quinoa and basmati rice pilaf, roasted sweet potatoes, sautéed chard with poblano crema and roasted king trumpet mushrooms with chipotle vinaigrette

Pescado Grilado – grilled salmon on sweet red pepper mulato adobo, chive, plantain, potato cake, tomatillo mojo

Bistec Argentino – grilled flatiron steak with porcini-mulato rub, papas villa, chimichurri Argentine and king trumpet mushrooms

Dessert

Churros with Chocolate Sauce

Tres Leches Cake



Appetizer Party Menu

Please choose 5 of the 8 appetizer options below.

(Guests will have 2 pieces of each of the 5 selected appetizers.)

\$20 per person.

- Guacamole, chips, and salsa
- Albondigas – miniature meatballs with ancho chile sauce, black bean puree, cotija cheese, cilantro
- Quesadillas - poblano chile, mushrooms, epazote, green onions, Oaxaca cheese
- Mini Sopas– crispy masa with creamy black beans, adobo chicken, topped with an apple slaw
- Grilled skirt steak skewers with chimichurri sauce
- Corn masa crisps with adobo chicken, avocado relish, cotija cheese
- Mini carnitas tacos with salsa picante and salsa fresca
- Tuna crudo on plaintain chips with avocado, cilantro

Sunday - Thursday Night Cocktail Party Availability:

Number of People	Available Location	Cost
14-20 ppl	Front Area	\$20 per person
21-34 ppl	Back Area	\$700 food & drink minimum (\$20 x 35 ppl, which is min. # ppl for back area)
35-70 ppl	Back Area	\$20 per person.

NOTE: Looking to add a little more food or variety to your Set Banquet Menu? For \$3.75 per person, any of the appetizers above(2 pieces) can be added onto Set Menus #1, #2, or #3!



Marinitas Banquet Contract and Policies

(Please read completely & initial each requirement)

1. _____ **DEPOSIT: \$100 deposit** is required to reserve the room. (non-refundable if you cancel within 7 days or fewer)
This deposit amount will be credited to your final bill.
2. _____ **GUEST COUNT:** Total Guest count must be **finalized 48 hours prior** to the event. Please call (415) 454-8900 at least **2 days before your event** and leave the **final Guest count** with your Event Coordinator. (This final guest number will be your party's charged minimum. Food will be prepared for this final number.) If no final guarantee is given, the original estimate will be used.
3. _____ **PAYMENT:** Payment is due in full at the close of your event. All food and beverage sales are subject to a **20% service charge** and a **9% sales tax**. We accept cash, Visa, MasterCard, and American Express. We regret that we cannot accept personal checks.
4. _____ **BEVERAGES:** All alcoholic and non-alcoholic beverages are in addition to the prices per person.
5. _____ **BRINGING YOUR OWN? Wine corkage is \$10 per personal 750ml bottle.** We charge a **\$1.50 fee per person for any dessert** brought into the restaurant if a Marinitas dessert is not ordered at your event.
6. _____ **ENTERTAINMENT and OTHER:** Live music, entertainers, balloons, banners, floral displays or any signage is subject to approval by the manager **prior to your event**.
7. _____ **EVENT TIME:** On Friday and Saturday evenings, we only offer large party bookings (15 or more) with a minimum of \$2,200 to reserve the entire back area
8. _____ **TABLES:** The maximum amount of guests that can be seated at **one** table is **14 guests**.

Your reservation is only confirmed upon receipt of this contract and a \$100 deposit.

Name of Group:	Date of Reservation:
Name of Contact Person:	Event Time:
E-Mail Address:	Marinitas Contact:
Phone Number:	Menu Selected:
Number of Guests:	Seating Location:
Credit Card Number: (Cash, V, MC, AmEx)	Credit Card Expiration Date and Type:
Card Holders Name:	Signature:
Event Details:	
Please FAX to (415) 454-8988	