



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](mailto: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](http://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](http://www.marinitas.net)



# Large Party Menu #1

*\$24 per person includes the following:*

## Starters

**House Made Chips**

**Guacamole, Molcajete Salsa, and Salsa Verde**

**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, Salsa Verde**

**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, Salsa Verde**

**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 – all served family Style

**Plato Vegetariano** - chile relleno stuffed with root vegetable, quinoa and basmati rice pilaf, roasted sweet potatoes, sautéed chard with poblano crema and 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

Tres Leches Cake with Seasonal Fruit

Churros with Chocolate Sauce



# 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 Sopes– 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

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!

**Sunday – Thursday Night  
Cocktail/Beverage Party Minimums – ordering  
minimal food and not our pre-set menus**

15-20 ppl	Front/Back area	\$450.00
21-25 ppl	Back Area	\$525.00
26-30 ppl	Back Area	\$650.00
31-35 ppl	Back Area	\$725.00
36-40 ppl	Back Area	\$850.00

All the above minimums do not include tax or gratuity



# 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. \_\_\_\_\_ **FRIDAY/SATURDAY:** 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. \_\_\_\_\_ **COCKTAIL MINIMUM:** We have a set minimum for groups wanting to reserve an area for cocktails only + a few food items, not ordering off of one of our set menus
9. \_\_\_\_\_ **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.**

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