

MAYBECK'S

Fine Dining & Cocktails

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Date: 2018
Subject: Private Parties at Maybeck's

Maybeck's is available for private parties during both lunch and dinner every day. Though we do not have a private function room for more than 50 people, the entire restaurant is available on a "buy-out" basis. We are able to seat a maximum of 80 guests split fairly evenly throughout the dining rooms. We can also accommodate standing receptions and cocktail parties of up to 120. If you book the restaurant, it is available for the entire evening and includes the following:

- Customized, personalized menus
- Open bar during cocktail hour
- Custom Wine and Cocktail menus throughout the event
- Passed-Stationed hot and cold hors d'oeuvres during cocktail hour (Min. 4 types)
- (Standing cocktail receptions offer up to 8 different appetizers)
- Two first course items served family style (to be discussed)
- Three quality main course items and one house pasta served family style (to be discussed)
- Dessert

We charge a minimum flat rate for seated dinners or standing receptions. There is an added premium for Friday and Saturday evenings. Sunday evening, luncheons and weekday events are negotiable and depend upon menu, size of group, etc.

Whole Restaurant bookings will require a facilities fee as you will have the entire space for the evening. Not included but available from our sources are flowers, balloons, rentals (audio visual etc.) or a live Jazz Trio. We will personally tailor the event to meet your individual needs including menu, wine and beverage selection, seating and entertainment.

Examples of Cocktail Hour Items

Passed

Goat Cheese and Pepper Jelly Puffs
Grilled Cheese Sandwiches with Seasonal Jam
Smoky Eggplant Caponata on Grilled Bread
Herb Pancakes with Ricotta and Caviar
Local Crudo with Homemade Chile on a Sea Salt Cracker
House-Cured Trout Finger Sandwiches
Tuna Tartare
Crab Cakes with Basil Aioli
Mini Fried Chicken Sandwiches with House-Made Dill Pickles
Steak Tartare
Mini Cheese Burgers

Stationed

Pickled Vegetables with House Made Ranch
Avocado Toast with Pecorino
Aaron's Garlic Bread
Chilled Oysters with Mignonette and House Made Hot Sauce
Shrimp Cocktail with Celery Salt, Grilled Lemon & Cocktail Sauce
Cheese & Salumi Plate
Cocktail Meatballs

Passed Dessert Selections for Cocktail Receptions

Olive Oil Cake with Orange Butter Cream
Lemon Meringue Squares
Valrhona Chocolate Cake with Chocolate Ganache and Maldon Salt

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Sample Family Style Dinner Menu 2018

First Course

Star Route Farms Hearts of Romaine Caesar

Garlic Bread Croutons, Local Anchovies

&

Mesquite Grilled Prawn Cocktail

with Pickles & Smokey Tomato Cocktail Sauce

Entrees

Parisian Gnocchi

Blistered Cherry Tomatoes & Parmesan Brodo

&

Mesquite Grilled Louisiana Flounder

Stone Ground Mustard Sauce, Grilled Broccolini, Jospier Roasted Baby Vegetables from Mariquita Farm

&

Fried Chicken

Farmer's Market Pickles, Buttermilk Ranch

&

Prime Porterhouse Steak

"Tuscan Style"

Dessert

House Made Gelato Spumoni

&

Molten Chocolate Cake