

The Max A Mandel



Special Event Packet

27700 FM 1472, Laredo Texas 78041
(956)726-2000

www.themaxlaredo.com

BANQUET ROOM INFORMATION

Welcome to The Max A Mandel Golf Course! Our spacious, full service clubhouse is the perfect choice for your business meeting, wedding reception, holiday party, and luncheon or dinner party. Our friendly, courteous staff specializes in organizing all types of functions and is capable of designing an event to match any style and budget. With indoor seating up to 230 in our formal dining room, and additional seating of 60 in our elegant lounge overlooking our beautiful Rio Grande, we are pleased to offer you first-rate accommodations with the finest amenities. We offer spectacular photo opportunities on our golf course. Additional outdoor seating is available including an area for tents.

FACILITY RENTAL FEES

Patio Area: \$ 500

The Roselyn Ballroom: \$ 1 500

Rental fees include all of the following:

Tables and Chairs seating up to 230

Assisting in Decorating, Formal set-up and clean-up services

Tablecloths, and Linen Napkins

Use of China, Glassware, Silverware and Chafers

Complimentary Cake Cutting

Beverage accommodations including Coffee, Tea, and Water

Professional Staff, Bartenders, Food and Beverage Manager to assist in event planning

A Service Charge of 20% as well as appropriate taxes will be applied to all Food & Beverage Purchases

DECORATIONS AND LINENS

The Max A Mandel is pleased to offer White Color of linen selections for your event. To avoid damage to the facility, we do not allow taping, tacking, or the attachment of any written material to walls or doors. Our Food and Beverage Manager must approve all decorations prior to the event. You may decorate for your event 2 hours prior to the scheduled start time of the event.

OTHER UP-CHARGE ENHANCEMENTS

We offer a few centerpiece options that you may use. A dance floor may be rented and the prices vary according to the size. Linen, Chairs and Tables Rentals may be rented outside the club at your own expense. Wedding favors, Photographers and Videographers will be the responsibility of the host.

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ENTERTAINMENT

Musicians and DJs will be booked by the host in charge of the event and will be their sole responsibility. We do, however, reserve the right to control volume and content.

FOOD AND BEVERAGE GUIDELINES

All food and beverages consumed on the site must be purchased from the Club, with the exception of "theme" desserts such as a birthday cake, etc. **Leftovers may not be taken off the premises due to health regulations.**

A service charge of 20%, as well as all applicable sales taxes, will be added to all food and beverage tabs. **Payment in full is required two (2) business days prior to the Event Date.** Any incidental charges will be due at the completion of your event.

All Texas state liquor laws, including but not limited to drinking age, will be observed and enforced, and the Club staff reserves the right to refuse service to anyone on the basis of such laws. Further, any guest(s) attempting to serve alcohol in violation of the liquor laws or the Club's policies will be asked to leave the premises. Our policy prohibits alcoholic beverages from being brought on or removed from the Club's premises.

Any and all other miscellaneous guidelines will be identified within the Special Event Contract and the Food and Beverage Addendum.

GUARANTEE AND CANCELLATIONS

A deposit in the amount of the rental fee well as a signed contract is due within two weeks of booking your event to guarantee the requested date. Cancellation within 120 days for Friday and Saturday events and within 90 days for Sunday through Thursday events will result in the forfeiture of your deposit. The Food and Beverage "cost estimate" is an addendum to the Special Event Contract. Costs are an estimate based on the most recent counts and may fluctuate according to actual consumption. If cancellation of event occurs within thirty (30) days of the event, the Event Host will be responsible for and charged twenty-five (25%) percent of the Event's projected cost.

Final Menu selections are required at least four (4) weeks prior to event date and a Second Guest Count must be submitted two (2) weeks prior to each event to insure the availability of desired menu items. Final Guest Count is due One (1) week prior to event. This number is the minimum number that your event will be charged. If we do not receive a final count we will charge according to your preliminary count. Applicable sales tax as well as a 20% service charge will be applied to all food and beverage purchases.

The final bill based on the final count given by the host will be due two (2) business days prior to your event. We accept Cash, Checks, Visa, MasterCard, Discover and American Express. Prepayment installments are welcome as long as total payment is received prior to the two business days. Any incidentals or additional charges that occur on the date of the event will be due upon completion of the event.

BAR & LIQUOR OPTIONS

Per person beverage fees are only available in conjunction with food packages.

CASH BAR

Individual guests pay for all beverages. There is no additional charge to the host of the event. This is an attractive option if there are only a few guests that prefer to drink.

BASE BAR

Guests drink non-alcoholic beverages (Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Coffee and Tea) without any cost to them. Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

MODIFIED OPEN BAR

The Modified Open Bar includes the Base Bar as well as Draft Beer, Bottled Beer and House Wines (Chardonnay, Pinot Grigio, Pinot Noir, White Zinfandel and Cabernet). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

COMPLETE OPEN BAR

Our most popular selection for banquets includes unlimited beer, wine and soft drinks as well as Rail Liquor selections (Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

DELUXE OPEN BAR

This Selection offers the next level and includes unlimited beer, wine and soft drinks as well as Name Brand Liquor selections (Dewar's, Beefeater, Smirnoff, Bacardi, Jim Beam, Sauza Tequila, and Wild Turkey). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

PREMIUM OPEN BAR

This bar option can be referred as the "Top Shelf" selection and includes unlimited beer, wine and soft drinks as well as Premium Liquor selections (Chivas Regal, Crown Royal, Tanqueray, Absolut, Kahlua, Jack Daniels, Grand Marnier and Premium Cordials). Once the pre-determined time limit has been reached, a Cash Bar, as previously described, will go into effect and the guests are responsible for the charge of their beverages on an individual basis.

BANQUET MENU OPTIONS

HORS D'OEUVRES

A minimum of 50 people for all Hors D' Oeuvres Options

Option One

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, and a Vegetable Platter with Ranch Dip

\$3

Option Two

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of two additional items

\$6

Option Three

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of four additional items

\$9

Option Four

Seasonal Fresh Fruit, Gourmet Cheese and Crackers, Vegetable Platter with Ranch Dip and your choice of six additional items

\$12

ADDITIONAL ITEMS

The following items may add to any Hors D' Oeuvres Options for \$3 per selection

Baked Brie
Finger Sandwiches
Chicken Wings
Spinach and Artichoke Dip
Bruschetta on Grilled Crostini
Mini Chicken Flautas

Chips, Salsa and Guacamole
Mexican Layer Dip and Chips
Red Bell Pepper Hummus with Grilled Pita
Sausage Stuffed Mushrooms
Toasted Raviolis and Marinara
Spicy Marinara Meatballs

HORS D'OEUVRE UPGRADES

The following are available as Enhancements to any of the Hours D' Oeuvre Options

Carving Stations

Slow Roasted Prime Rib \$8
Roasted Pork Loin \$5
Roasted Beef Tenderloin \$8
Roasted Turkey Breast \$5
Roasted Prime New York \$8

Seafood Selections

Bacon Wrapped Scallops \$6
Smoked Salmon Platter \$7
Mini Crab Cakes \$7
Shrimp Cocktail on Ice \$6
Bacon Wrapped Shrimp \$6

A Service Charge of 20% as well as applicable Taxes will be applied to all Food & Beverage Purchases

DINNER ENTRÉES

One selection per event unless preordering. All prices are per person.

All Entrees served with House Salad.

Almond Crusted Chicken

Almond Crusted French Cut Chicken Breast served with Bacon Wrapped Green Beans and Wild Rice Warm Rolls and Butter

\$17

Prime Rib Dinner

Hand carved Certified Angus Beef slow roasted Prime Rib served with a Baked Potato, steamed Broccoli, Au Jus, Warm Roll and butter.

\$22

Poblano Chicken Breast

Airline Chicken Breast Topped with a Creamy Poblano Sauce served Rice Pilaf, Mixed Vegetables, Warm Rolls and Butter

\$17

Grilled Beef Tenderloin

House favorite. Tender Certified Angus Beef Tenderloin, seasoned and grilled medium rare. Served with a creamy Gorgonzola Sauce, served with Grilled Asparagus and Roasted Garlic Mashed Potatoes

\$30

Spicy Sweet Baked Salmon

Fresh Atlantic Salmon, lightly seasoned, topped with an Orange Mango Fruit Salsa, served with Grilled Asparagus Wild Rice, Warm Rolls and Butter

\$21

New York Strip Steak

A generous 10 oz. Certified Angus Beef N.Y. Strip Steak seasoned and grilled medium rare served with steamed Broccoli, Baked Potato, Warm Rolls and Butter

\$25

Ribeye Steak

A Hand Cut, Char-Grilled Certified Angus Steak, seasoned with Smoked Sea Salt topped with Rosemary Scented Demi Glaze served Grilled Asparagus, Roasted Red Potato, Warm Rolls and Butter

\$25

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DUAL MEAT ENTRÉES

One selection per event unless preordering. All prices are per person.

New York Strip and Grilled Chicken

Hand Cut New York Strip grilled to perfection paired with a Grilled Chicken Breast served with Wild Rice, Steamed Broccoli, Warm Rolls and Butter

\$29

Filet Mignon and Two Jumbo Shrimp S

Hand Cut, Bacon Wrapped Filet Mignon Grilled to Perfection Paired with Sautéed Garlic Shrimp with Black & White Sauce and served with Grilled Asparagus, Roasted Garlic Mashed Potatoes, Warm Rolls and Butter

\$36

Filet Mignon and Lobster Tail

Hand Cut, Bacon Wrapped Filet Mignon Grilled to Perfection Paired with Perfectly Steamed Lobster Tail Grilled Asparagus, Garlic Mashed Potatoes, Warm Rolls and Butter

\$ Market

New York Strip and Crab Legs

Hand Cut New York Strip Grilled to Perfection Paired with a Half Pound of Alaskan King Crab Legs with Clarified Butter and Lemon. Served with Steamed Broccoli, Baked Potato, Warm Rolls and Butter

\$ Market

VEGETARIAN SELECTIONS

One selection per event unless preordering. All prices are per person.

Pasta Privevera

Sauté Yellow Squash, Zucchini and Grape Tomatoes and Fresh Broccoli served over Garlic Basil Pesto Linguini with Warm Rolls and Butter

\$18

Creamy Acorn Squash Risotto

Arborio Rice served with Steamed Broccoli, Roasted Acorn Squash and Red Bell Peppers topped with fresh Thyme and Parmesan Cheese Served with your choice of Salad and Warm Rolls and Butter

\$18

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