



Thank you for choosing Marqs for your special event. Our staff will work with you closely to create and tailor your ideal evening. We are proud to offer the season's best in free range proteins and local organic produce.

In the following pages you will find guidelines and sample menus to aid you in your planning

Thank you again and please feel free to contact me at any time.

We look forward to seeing you,

Mark

(650)853-1143

mark@marqsinmenlo.com

Special Event Guidelines

At Marqs, the complete restaurant capacity for a sitdown dinner is 85 guests. This includes the 25 seats that are at the bar. There is seating for 60 guests in the dining room proper. For a standing cocktail party, we accommodate 100 guests comfortably.

We will gladly make arrangements for flowers, audio/visual equipment, or any other special needs you may have. These charges will be added to your final bill.

Ample Public Parking is available in the along side and behind the restaurant.

Pricing

There is no room charge so long as the set minimum is reached. Any balance short of the minimum will be added as a room charge.

Food and beverage minimums are as follows:

Restaurant Buyout Minimums

Sunday-Wednesday	\$4,000
Thursday-Saturday	\$6,000

Guest Count Policy and Finalizing of Menu

The guaranteed minimum guest count that will be given 2 days prior to the event will be the guest count charged. Within that time the guest count may increase only, while staying within the capacity of the room. All menu changes must be completed 3 days prior to your event.

Tax and Service Charge

All events are subject to a 9.25% sales tax and a 20% service charge.

Other Charges

Corkage fee is \$15 per 750 ml bottle. Cake Fee is \$3.00 per person.

Deposit, Payments, and Cancellation

A \$500 deposit is required at the time of your reservation. All deposits are non-refundable if cancellation occurs within 7 days of the scheduled event. For events during the holiday months (November- January) all deposits are non-refundable if the cancellation occurs within 14 days of the scheduled event. Payment is due upon the completion of your event. All charges will be applied to one account. We accept Cash and All Major Credit Cards.

Choosing Wines for your event

Our wine list was created to offer a wide range of styles at various price ranges. Many of our wines are of limited availability. Because of this we will work with you in making wine selections based upon availability that fit your menu and budget. Cocktail service is available if you are considering hosting champagne and cocktails for your guest to mingle as they arrive. Your guests will also be offered an after-dinner drink list with dessert upon your request. Bottled water will be served to your party upon request.

PASSED / PLATED APPETIZERS

Cheese Plate

Artisan Meats Plate

Prosciutto Di Parma With Seasonal Melon

Vineripe Tomatoes, Buffalo Mozzarella, Pesto Vinaigrette

Wild Mushrooms on Crostini

Vegetable Crudite

Gorgonzola Stuffed Dates

House Made Hummus & Pita

Ratatouille

Assorted Bruschettas

Prawn Cocktail

Lobster Egg Rolls

Blue Crab Stuffed Mushrooms

Crab Cakes

Salmon/Halibut Skewers

California Roll

Tuna Tartare

Teriyaki Chicken Skewers

Imperial Duck Rolls

Lamb Lollipops

Bourbon BBQ Ribs

Kobe Sliders

DESSERT

Chocolate Mousse

NY Cheesecake

Tiramisu

Caramel Flan

DIZZY GILESPIE MENU

\$35 PER PERSON

FEATURED SOUP

OR

HEARTS OF ROMAINE

SHAVED PARMESAN REGGIANO, HERB CROUTONS, CAESAR DRESSING

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CHICKEN PICCATA

BROWN BUTTER CAPER SAUCE

OR

GRILLED ALASKAN SALMON

LIME TEQUILA SAUCE

OR

4 CHEESE TORTELLINI

SUNDRIED TOMATOES, MUSHROOMS, PARMESAN CREAM SAUCE

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VANILLA GELATO

CHOCOLATE SAUCE

OR

SEASONAL SORBET

JOHN SCOFIELD MENU

\$45 PER PERSON

FEATURED SOUP

OR

THE GARDEN OF EVA

PEAR, POINT REYES BLUE CHEESE, RED ONION, TOMATO, DIJON
VINAIGRETTE

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FILET MIGNON

WILD MUSHROOM SAUTE, POINT REYES BLUE CHEESE

OR

GRILLED PACIFIC HALIBUT

BANANA LEAF WRAPPED, CHAMPAGNE GRAPE BEURRE BLANC

OR

MUSCOVY DUCK BREAST

BUTTERNUT SQUASH RISOTTO, BERRY & BRANDY REDUCTION

OR

4 CHEESE TORTELLINI

SUNDRIED TOMATOES, MUSHROOMS, PARMESAN CREAM SAUCE

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TIRAMISU

CAPPUCINO SAUCE

OR

SEASONAL SORBET

ETTA JAMES MENU

\$60 PER PERSON

FEATURED SOUP

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AHI TUNA CARPACCIO

ORGANIC GREENS, TRUFFLE OIL

OR

THE GARDEN OF EVA

PEAR, POINT REYES BLUE CHEESE, RED ONION, TOMATO, DIJON
VINAIGRETTE

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FILET MIGNON

POINT REYES BLUE CHEESE, WILD MUSHROOM SAUTE

OR

GRILLED PACIFIC HALIBUT

BANANA LEAF WRAPPED, CHAMPAGNE GRAPE BEURRE BLANC

OR

MUSCOVY DUCK BREAST

BUTTERNUT SQUASH RISOTTO, BERRY & BRANDY REDUCTION

OR

CHICKEN PICCATA

BROWN BUTTER & CAPER SAUCE, LINGUINE PASTA

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BREAD PUDDING

SEASONAL FRUIT, WARM CARAMEL SAUCE

OR

NY CHEESECAKE

MIXED BERRY COULIS