



**MARC 49 PRIVATE DINING  
& EVENTS**

4915 Telegraph Ave.  
Oakland, CA 94609  
(510) 652-2100  
[www.marc49.com](http://www.marc49.com)

## **MARC 49 PRIVATE PARTY INFO**

Private party reservations require a \$200 or 10% deposit (whichever is greater) to secure event date.

The deposit is non-refundable but is date transferrable under certain conditions (at the discretion of the management).

Menu must be finalized no less than two weeks prior to the event.

Final guest count is due no less than 72 hours before the event. The number can go up, but not back down. We automatically prep for 5% above the final guarantee.

To-go catering options receives a 10% discount with pick up.

Drop off catering has a \$50 delivery fee for every 7 miles.

Non-profit rates are available.

The current tax rate of 9.5% applies to all orders.

A service charge of 20% applies to all on and off-site events.

Decoration time is no more than 45 minutes prior to the event and 45 minutes for clean-up after the event. Confetti and glitter are not permitted. A clean-up fee of \$150 - \$300 may apply for use of confetti or glitter.

Marc 49 assumes no fault for guests' negligence or misconduct to private property.

Marc 49 is not responsible for lost or stolen property.

Music on patio must be reduced to a conversational level at 11:00 pm.

Outside food is not permitted unless prior arrangements have been made. An outside food charge will occur.

Food and Beverage minimums required. Minimum does not include room rental, tax or service. Non-profit rates available.

We are happy to customize a menu to meet any dietary restrictions or palate preferences. One of our managers or chefs will be happy to assist in planning your perfect event.

## FOOD & BEVERAGE OPTIONS

### HORS D'OEUVRES:

- ❖ Tomato bruschetta with fresh basil and Parmesan Reggiano - *\$2.50 pp*
- ❖ House-made hummus in cucumber boats - *\$2.25 pp*
- ❖ Guacamole and blue corn tortilla chips - *\$3 pp*
- ❖ Shrimp ceviche on cucumber saucer - *\$4.00 pp*
- ❖ Platter of seasonal roasted vegetables in a Mediterranean vinaigrette - *\$3.25 pp*
- ❖ \*Chef's selection of cured meats with Makers Mark infused mustard, garlic crostinis and cornichons
- ❖ \*Selection of three to five artisan cheeses with fresh fruit, garlic crostinis and a balsamic glaze
- ❖ Grilled chicken skewers with spiced aioli dipping sauce - *\$3.75 pp*
- ❖ Spinach tortilla wraps with romaine, chicken and bacon in a Caesar dressing – *\$3.50 pp*
- ❖ Fruit platter - *\$3.25 pp*
- ❖ \*Quesadilla bites

\* Prices vary

### BEVERAGES (Bar set-up fee is \$75 - \$175):

- ❖ Non- Alcoholic Beverage package - *\$2.50 pp / \$2 just coffee and tea*
  - *Coffee, tea, sodas, lemonade, iced tea, Arnold palmers*
  - *+1.50 pp for juices & Italian sodas*
- ❖ Draught Beer - *\$8 pp for 1 hour, \$15 pp for 2 hours, \$20 pp for 3 hours +*
- ❖ Wine bar house selection - *\$12 pp for 1 hour, \$22pp for 2 hours, \$30pp for 3 hours +*
- ❖ Wine and beer bar - *\$10 pp for 1 hour, \$19 pp for 2 hours, \$25 pp for 3 hours +*
- ❖ Well bar (includes draught beer and wine) - *\$15 pp for 1 hour, \$25 pp for 2 hours, \$30 pp for 3 hours +*
- ❖ Call Bar – *\$18 pp for 1 hour, \$28 pp for 2 hours, \$33 pp for 3 hours +*
- ❖ Top Shelf Bar - *\$25 pp for 1 hour, \$35 pp for 2 hours, \$42 pp for 3 hours +*
- ❖ Mimosa juice bar - *\$18 pp for 2 hours*
- ❖ Bloody Mary Bar - *\$25 pp for 2 hours*

## Dinner menu option#1

Minimum guests 20  
Served family style max guests 30  
Served buffet style over 30 guests

\$ 15.00 per person Lunch  
\$ 17.00 per person Dinner  
Please add \$5 pp for second entree

### First course:

Garden salad with house dressing

### Second Course Option:

*Please select one*

- Mustard glazed pork loin
- Vegetarian lasagna
- Herb roasted chicken

Comes with chefs selection of sides

### Third course Option:

*Please select one*

- Chocolate brownies
- Seasonal fruit crisp

Comes with chefs selection of sides

## Dinner menu option #2

Minimum guests 25  
Served family style max guests 30  
Served buffet style over 30 guests

\$ 17.00 per person Lunch  
\$ 19.50 per person Dinner  
Please add \$5 pp for second entree

### Appetizer:

*Please select one*

- Classic bruschetta
- Caramelized onion bruschetta
- Hummus in cucumber boats

### First Course:

Caesar Salad

### Second Course Option:

*Please select one*

- Vegetarian moussaka
- Sundried tomato & basil stuffed chicken
- Seafood Linguini (bay shrimp & fresh catch of the day)

Comes with chefs selection of sides

## Dinner menu option #3

Minimum guests 25  
Served family style max guests 30  
Served buffet style over 30 guests

\$ 20.00 per person Lunch  
\$ 23.50 per person Dinner  
Please add \$5 pp for second entree

### Appetizer:

*Please select one*

- Ceviche in cucumber boats
- Cheese and fruit display
- Chicken skewers

### First Course:

Beet salad, walnuts, goat cheese, red wine vinaigrette

### Second Course Option:

*Please select one*

- Portabella & eggplant with polenta
- Flank steak with chimichurri sauce
- Pescado Veracruz

Comes with chefs selection of sides

## **MARC 49 ROOM RENTAL RATES**

### **April – December Room Rental Rates**

Dining Room Only Monday - Thursday / Friday - Sunday

\$95/hr / \$110/hr (seats 22/stands 30, food & beverage minimum \$1000, minimum 3 hours)

Bow Room (back half with curtain) Mondays - Thursday, Saturday before 3:30 pm

\$85/hr (seats 35-45/stands 50-60, food and beverage minimum \$1000, minimum 2.5 hours)

Bow Room (back half with curtain) Friday - Sunday

\$100/hr (seats 35-45/stands 50-60, minimum \$1500, minimum 2.5 hours)

Deck Room Mondays - Thursday, Saturday before 3:30 pm

\$125/hr (seats 65-80/stands 75-90, minimum \$1500, minimum 3 hours)

Deck Room Friday - Sunday

\$140/hr (seats 65-80/stands 75-90, minimum \$2000, minimum 3 hours)

Buy Out Mondays - Thursday, Saturday before 3:30 pm

\$150/hr (seats 87-102/stands 105-120, minimum \$2500, minimum 3.5 hours)

Buy Out Friday - Sunday

\$180/hr (seats 87-102/stands 105-120, minimum \$3000, minimum 3.5 hours)

### **January – March Room Rental Rates**

Dining Room Only Monday - Thursday / Friday - Sunday

\$85/hr / \$100/hr (seats 22/stands 30, food & beverage minimum \$750, minimum 2 hours)

Bow Room (back half with curtain) Monday - Thursday, Saturday before 3:30 pm

\$75/hr (seats 35-45/stands 50-60, minimum \$750, minimum 2 hours)

Bow Room (back half with curtain) Friday - Sunday

\$85/hr (seats 35-45/stands 50-60, food & beverage minimum \$1250, minimum 2 hours)

Deck Room Mondays - Thursday, Saturday before 3:30 pm

\$100/hr (seats 65-80/stands 75-90, food & beverage minimum \$1250, minimum 2.5 hours)

Deck Room Friday - Sunday

\$110/hr (seats 65-80/stands 75-90, food & beverage minimum \$1500 & minimum 2.5 hours)

Buy Out Monday - Thursday, Saturday before 3:30 pm

\$120/hr (seats 87-102/stands 105-120, food & beverage minimum \$2000, minimum 3 hours)

Buy Out Friday - Sunday

\$140/hr (seats 87-102/stands 105-120, food & beverage minimum \$2500, minimum 3 hours)