



## BANQUET & PRIVATE PARTY PACKET

The Max Mandel



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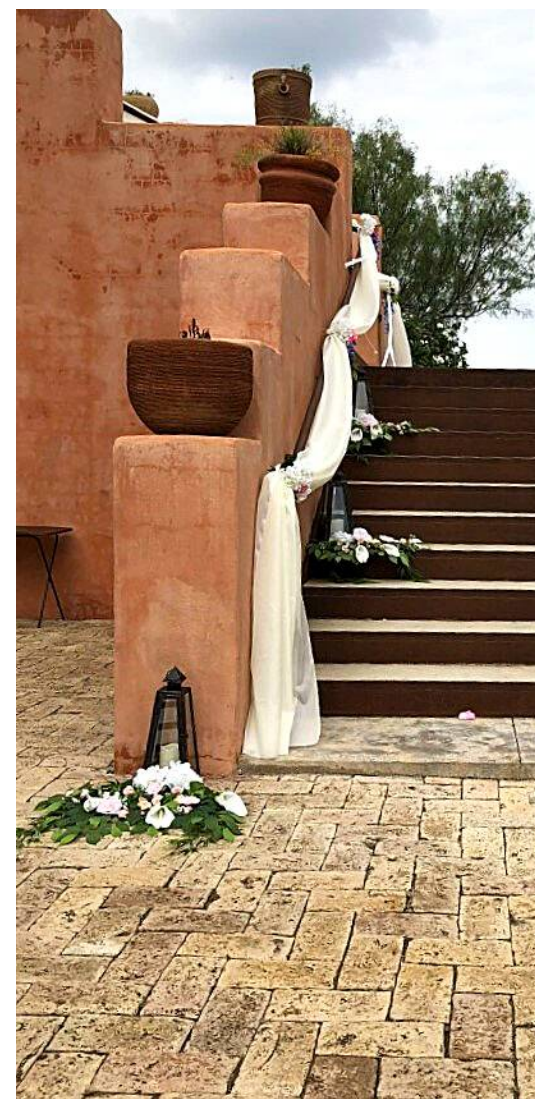
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05-14

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# Contact Information

THANK YOU FOR CHOOSING  
MAX MANDEL!

“

*It's a beautiful  
place. Everyone  
needs to visit at  
least once.*

”

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, 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 250 in our formal dining room, and additional seating of 60 in our elegant lounge overlooking the 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.

**Event Contact:**

Dennis Gutierrez or Ale Arellano  
956.726.2000 or 956.326.8267

**Event Location:**

Max Mandel Golf Course  
27700 FM 1472 Mines Road  
Laredo, TX 78045



# Rental Fees

## The Roselyn Ballroom

Seats 250

\$3,500

## Patio

Seats 60

\$1,500

## Rental fees include the following:

- Tables and Chairs Seating Up to 250
- 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, and our Food and Beverage Manager to Assist in Event Planning
- 4 Hours for Event



# Decorations, Linens, & Other Additions

## INFORMATION

The Max A Mandel is pleased to offer white of linens 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.

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 table rentals may be rented outside the club at your own expense. Wedding favors, photographers and videographers will be the responsibility of the host. 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 & 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 & 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 Options

## **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.



# Menu Options

## Hors D' Oeuvres

A minimum of 50 people for all hors d' oeuvres options

### Option #1 - \$4

Seasonal fresh fruit, gourmet cheese and crackers, and vegetable platter with ranch dip

### Option #2 - \$7

Seasonal fresh fruit, gourmet cheese and crackers, vegetable platter with ranch dip, and two additional items

### Option #3 - \$10

Seasonal fresh fruit, gourmet cheese and crackers, vegetable platter with ranch dip, and four additional items

### Options #4 - \$15

Seasonal fresh fruit, gourmet cheese and crackers, vegetable platter with ranch dip, and six additional items

## Additional Items

The following items may be added to any hors d' oeuvres options for **\$3/selection**

Baked Brie

Finger Sandwiches

Chicken Wings

Spinach & Artichoke Dip

Bruschetta on Grilled Crostini

Mini Chicken Flautas

Chips, Salsa, & Guacamole

Mexican layer Dip & Chips

Red Bell Pepper Hummus with Grilled Pita

Sausage Stuffed Mushrooms

Toasted Raviolis & Marinara

Spicy Marinara Meatballs

## Hors D' Oeuvres Upgrades

### Carving Stations

Slow Roasted Prime Rib \$10

Roasted Pork Loin \$5

Roasted Beef Tenderloin \$10

Roasted Turkey Breast \$7

Roasted Prime New York \$10

### Seafood Selections

Bacon Wrapped Scallops \$7

Smoked Salmon Platter \$8

Mini Crab Cakes \$8

Shrimp Cocktail on Ice \$7

Bacon Wrapped Shrimp \$8



# Dinner Entrees

One selection per event unless preordering. All prices are per person. All entrees are served with a house salad and rolls with butter.

## **Almond Crusted Chicken \$20**

Almond crusted French cut chicken breast served with bacon wrapped green beans and wild rice.

## **Poblano Chicken Breast \$20**

Airline chicken breast topped with a creamy poblano sauce served with rice pilaf and mixed vegetables.

## **Spicy Sweet Baked Salmon \$22**

Fresh Atlantic salmon, lighted seasoned, topped with an orange mango fruit salsa, served with grilled asparagus wild rice.

## **Prime Rib Dinner \$30**

Hand carved Certified angus beef slow roasted prime rib served with a baked potato, steamed broccoli, and au jus.

## **Grilled Beef Tenderloin \$30**

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.

## **New York Strip Steak \$25**

A generous 10 oz. Certified angus beef N.Y. strip steak seasoned and grilled medium rare, served with steamed broccoli and baked potato.

## **Ribeye Steak \$25**

A hand cut, char-grilled Certified angus steak, seasoned with smoked sea salt topped with rosemary demi glaze, served with grilled asparagus and roasted red potato



# Dual Meat Entrees

One selection per event unless preordering. All prices are per person. All entrees are served with a house salad and rolls with butter.

## **New York Strip & Grilled Chicken \$32**

Hand cut New York strip grilled to perfection, paired with a grilled chicken breast served with wild rice and steamed broccoli.

## **Filet Mignon & Jumbo Shrimp \$36**

Hand cut, bacon wrapped filet mignon grilled to perfection, paired with sauteed garlic shrimp with black and white sauce, served with grilled asparagus and roasted garlic mashed potatoes.

## **Filet Mignon & Lobster Tail \$ Market**

Hand cut, bacon wrapped filet mignon grilled to perfection, paired with steamed lobster tail, served with grilled asparagus and garlic mashed potatoes.

## **New York Strip & Crab Legs \$ Market**

Hand cut New York strip grilled to perfection, paired with 1/2lb of Alaskan king crab legs, served with butter and lemon, served with steamed broccoli and a baked potato.



# Vegetarian Selections

One selection per event unless preordering. All prices are per person. All entrees are served with a house salad and rolls with butter.

## **Pasta Primavera \$20**

Sautéed yellow squash, zucchini, grape tomatoes, and fresh broccoli, served over garlic basil pesto linguini

## **Creamy Acorn Squash Risotto \$20**

Arborio rice served with steamed broccoli, roasted acorn squash, and red bell peppers topped with fresh thyme and parmesan cheese.



# Packages

## **Bronze \$11,000**

150 charger plate, 17 center pieces (small), 17 table linens chair covers, 150 napkins, dance floor, 1 keg beer, unlimited sodas

## **Silver \$13,000**

150 charger plate, 17 center pieces (medium), 17 table linens chair covers, 150 napkins, dance floor, 1 keg beer, 6 whiskeys, 2 vodkas, 1 tequila, unlimited sodas

## **Gold \$15,000**

150 charger plate, 17 center pieces (large), 17 table linens chair covers, 150 napkins, dance floor, 1 keg beer, 8 whiskeys, 4 vodkas, 2 tequilas, unlimited sodas

## **Add-Ons**

Tiffany chairs, limousine, margarita machine, champagne fountain, one day room sweet, decorations downstairs, ceiling decorations, bus rental, flower decorations, garden chairs, chocolate fountain, dessert table, wedding cake, decoration venue, ice sculpture decoration.



THANK YOU FOR CHOOSING MAX MANDEL

956.726.2000



[themaxlaredo.com](http://themaxlaredo.com)