



## **EVENT TERMS AND CONDITIONS**

**RESERVATIONS:** Group reservations are guaranteed when we receive a signed confirmation agreement with a deposit. Group events are not considered reserved and confirmed until deposit is received.

**GUARANTEED GUESTS:** The exact number of guests must be guaranteed 48 hours prior to your event date, or the original number confirmed will be charged. Any increase in the guaranteed number of guests will need to be agreed upon by MesaMar. Final payment is due upon completion of the event.

**DEPOSITS:** A deposit of 25% of the estimated food and beverage charges is due upon the signing of this agreement. In the event that a menu and other details have not been decided; the deposit is based on MesaMar average per person private event revenue.

**CANCELLATION POLICY:** Cancellation of contract requires a written notice. All deposits are refundable if the event is cancelled within 7 days prior to the event.

**MENU:** In order for us to provide you with the best service possible, we request large parties to use one of our group menus. We will be happy to accommodate special vegetarian or dietary needs. Your menu must be finalized one week in advance of your event.

**SERVICE FEES:** All group events will be charged 20% service charge and 8% sales tax.

**CONTACT:** For personalized service in planning your event, please contact our General Manager.

# *Special Events*

## **Starfish Package**

Lunch Menu

### ***First Course***

(Choose One)

Fish Ceviche

Marinated in lime juice and ponzu with red potatoes,  
topped with red onions and cilantro

- OR -

Soup of the Day

### ***Second Course***

House Salad

Romaine lettuce, croutons, parmesan cheese and  
homemade parmesan dressing

### ***Third Course***

(Choose One)

Chicken Breast

Grilled and served with choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Fish Filet

Grilled or fried and served with your choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Fried Rice

A combination of shrimp, chicken and ham  
mixed with fried, white rice and soy sauce

### ***Dessert***

Homemade Flan

\*Includes American Coffee, Tea or Soda

*\$25.00 per person*

Signature:

EVENTNAME/CONTACT INFO

#PERSONS

# *Special Events*

## **First Mate Package**

Lunch Menu

### ***First Course***

(Choose One)

Calamari

Lightly breaded calamari and served with our homemade tartar sauce

- OR -

Fish Sashimi

Fresh, thin cut slices of our “catch of the day” dressed with ponzu, juzu, dry miso, olive oil, green shallots and garlic chips

- OR -

Soup of the Day

### ***Second Course***

House Salad

Romaine lettuce, croutons, parmesan cheese and homemade parmesan dressing

### ***Third Course***

(Choose One)

Salmon

Grilled with a light cream sauce and topped with parmesan cheese “au gratin”.

Served with choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

New York Strip (8oz)

Grilled and served with your choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Gorgonzola and Pear Ravioli

Homemade pear sauce and drizzled with truffle oil

### ***Dessert***

Tiramisu, Homemade Flan, Passion Fruit Mousse

\*Includes American Coffee, Tea or Soda

*\$32.00 per person*

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# *Special Events*

## **Family-Style Lunch**

### ***First Course***

(Choose One)

Tuna Tacos From The Sea

Marinated in yuzu dressing, sweet chili, cilantro and red onions

- OR -

Shrimp Tempura

Bite size pieces of deep fried shrimp, mixed in our homemade spicy sauce

- OR -

Calamari

Lightly breaded calamari served with our homemade tartar sauce

### ***Second Course***

House Salad

Romaine lettuce, croutons, parmesan cheese and  
homemade parmesan dressing

### ***Third Course***

(Choose One)

Seafood Paella

Combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and  
green peas mixed with yellow rice.

-OR -

Parillada del Mar

A combination of lobster, shrimp, scallops, calamari, fish, mussels and clams  
served with chimichurri sauce and fingerling potatoes.

-OR -

Fried Rice

A combination of shrimp, chicken and ham  
mixed with fried, white rice and soy sauce

### ***Dessert***

Tiramisu, Homemade Flan, Passion Fruit Mousse

\*Includes American Coffee, Tea or Soda

*\$32.00 per person*

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# *Special Events*

## **Golden Trident Package**

Dinner Menu

### ***First Course***

(Choose One)

Calamari

Lightly breaded calamari served with our homemade tartar sauce

- OR -

Fish Ceviche

Marinated in lime juice and ponzu with red potatoes,  
topped with red onions and cilantro

- OR -

Grilled "Venezuelan" Pinchos

Grilled chicken, fingerling potatoes brushed and seasoned with  
garlic sauce, chimichurri and cilantro sauce

### ***Second Course***

House Salad

Romaine lettuce, croutons, parmesan cheese and  
homemade parmesan dressing

### ***Third Course***

(Choose One)

Catch of the Day

Grilled or fried and served with choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Chicken

Grilled or breaded and baked. Served with choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Gorgonzola and Pear Ravioli

Homemade pear sauce and drizzled with truffle oil

### ***Dessert***

Tiramisu or Homemade Flan

\*Includes American Coffee, Tea or Soda

*\$35.00 per person*

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# *Special Events*

## **Captain's Choice Package**

### ***First Course***

(Choose One)

#### Calamari

Lightly breaded calamari served with our homemade tartar sauce

- OR -

#### Shrimp Tempura

Bite size pieces of deep fried shrimp, mixed in our homemade spicy sauce

- OR -

#### Tuna & Lobster Tacos From The Sea

Marinated in yuzu dressing, sweet chili, cilantro and red onions

### ***Second Course***

#### House Salad

Romaine lettuce, croutons, parmesan cheese and  
homemade parmesan dressing

### ***Third Course***

(Choose One)

#### Catch of the Day

Grilled or fried and served with choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

#### New York Strip (8oz)

Grilled and served with your choice of one side:

(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

#### Sweet Miso Black Cod

Oven baked and marinated in our homemade sweet miso sauce

### ***Dessert***

Tiramisu, Homemade Flan or Passion Fruit Mousse

*\$45.00 per person*

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#PERSONS

# *Special Events*

## **Family-Style Dinner 1**

### ***First Course***

(Choose One)

#### Fish Sashimi

Fresh, thin cut slices of our “catch of the day” dressed with ponzu, juzu, dry miso, olive oil, green shallots and garlic chips

- OR -

#### Shrimp Tempura

Bite size pieces of deep fried shrimp, mixed in our homemade spicy sauce

- OR -

#### Tuna & Lobster Tacos From The Sea

Marinated in yuzu dressing, sweet chili, cilantro and red onions

-OR -

#### Coco-nuts Roll

Tuna, caramelized peanuts, shredded coconut and caper sauce

### ***Second Course***

#### House Salad

Romaine lettuce, croutons, parmesan cheese and homemade parmesan dressing

### ***Third Course***

(Choose One)

#### Seafood Paella

Combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas mixed with yellow rice.

-OR -

#### Parillada del Mar y Tierra

Filet Mignon topped with mixed seafood and served with chimichurri sauce

### ***Dessert***

Tiramisu or Homemade Flan

*\$55.00 per person*

# *Special Events*

## **Family-Style Dinner 2**

### ***First Course***

(Choose One)

Fish Sashimi

Fresh, thin cut slices of our "catch of the day" dressed with ponzu, juzu, dry miso, olive oil, green shallots and garlic chips

- OR -

Grilled Langoustino

Grilled with our homemade garlic butter and olive oil  
(one for every 2 guests)

- OR -

Tuna & Lobster Tacos From The Sea

Marinated in yuzu dressing, sweet chili, cilantro and red onions

-OR -

Scallops

Grilled with our homemade pear cream sauce and truffle oil

-OR -

Coco-nuts Roll

Tuna, caramelized peanuts, shredded coconut and caper sauce

### ***Second Course***

House Salad

Romaine lettuce, croutons, parmesan cheese and  
homemade parmesan dressing

### ***Third Course***

(Choose One)

Catch of the Day

Grilled or fried and served with choice of one side:  
(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

New York Strip (8oz)

Grilled and served with your choice of one side:  
(white rice, black beans, mashed potato, vegetables, or french fries)

-OR -

Seafood Paella

Combination of shrimp, lobster, clams, calamari, mussels, fish, scallops and green peas  
mixed with yellow rice.

### ***Dessert***

Tiramisu, Homemade Flan or Passion Fruit Mousse

\* Includes American Coffee, Tea or Soda

***\$65.00 per person***