

## **The Park Downtown Private Dining & Events**

Guidelines & Information

MASON'S MA JONG'S ( COMING SOON...CAFETERIA 15L )

**[www.theparkdowntown.com](http://www.theparkdowntown.com)**

The Park Downtown Sacramento represents the central valley's most prestigious entertainment destination. The magnificent 20,000 square foot, adobe-toned building, with enclosed sky patio, offers unique features that truly are an entertainer's delight.

Cafeteria 15 L ( Formerly Mason's ) is a 60-table restaurant with an attractive exhibition kitchen. For our private dining parties the Chef's have crafted a thoughtfully designed menu that reflects the seasonal bounty of Northern California, interwoven with global flavors, and executed with refined classical techniques.

Cafeteria 15 L's comfortable Private Dining Room is the ideal setting for business meetings, cocktail receptions, rehearsal dinners and any other occasion requiring a warm intimate environment and memorable cuisine. The facility accommodates up to 24-seated guests. The Ultra Lounge, a more magnificent space, accommodates up to 70-seated guests. The Ultra Lounge is available for lunches daily and can be reserved for dinner. On evenings when the Ultra Lounge is open, all dinner parties must begin no later than 6:00 PM and conclude by 8:30 PM. The Ultra Lounge is open on Thursday through Saturday evenings.

Available for weekday lunch and dinner nightly, the warmly appointed facility is the ideal setting for any occasion.

One of our Private Dining's key features is its location in the Park Downtown's Entertainment Complex.

The Park Downtown is easily accessible from the two major highways linking the Central Valley to Downtown Sacramento. We are in close proximity to Sacramento International Airport and many fine hotels.

The Park Downtown's Private Dining offers so many options and opportunities for planning the perfect event. Please contact us for personalized assistance in putting the finishing touches on your arrangements.

# Private Dining Room Menu

## Lunch

Three Course \$35.00    Four Course \$45.00



## Dinner

Three Course \$45.00    Four Course \$55.00    Five Course \$65.00

*All prices are per person. Tax, service charge and beverages are at an additional charge.  
Some items are subject to a supplemental charge based on cost and seasonal availability and are noted below.*



# ***FIRST COURSES***

## **Small Bites**

*Begin your meal with:*

Hand Passed Chef Selected Hors d'oeuvres.  
(\$10 per person additional)

## **Chilled Starters**

Country Style Duroc Pork Terrine with Toasted Pistachios and Grilled Country Bread  
Chilled "Angel Hair" pasta with Fresh Pacific Oysters and American Sturgeon Caviar (supplemental charge)  
Sonoma Artisan Duck "Mosaic" Terrine with Brioche and Seasonal Jam  
Foie Gras Torchon with Toasted Brioche and Vanilla Bean Poached Apples (supplemental charge)  
Chef's Selection of Artisan Cheese with Seasonal Garnish

## **Warm/Lightly Cooked Selections**

Chef's Seasonally Inspired Soup with Garnish  
Seared Sea of Cortez Bay Scallops with Caramelized Cauliflower and Toasted Almonds  
Poached Maine Lobster Salad with Warm Potato and Egg Vinaigrette (market price)  
Crispy Bledsoe Farms Pork Belly with Quail Egg, Herbed Pancake and Maple Gastrique  
Roasted Sonoma Coast Mushrooms and Goat Cheese Flan with Petite Greens  
Grilled Ecuadorian White Prawns with Vanilla Bean Nage and Apple – Fennel Slaw  
Seared Massachusetts Diver Scallops with Potato Puree and Black Truffle Jus (supplemental charge)  
Mason's Macaroni and Cheese

## **Soups and Salads**

Seasonally Inspired Soup with Garnish  
Crispy Monterey Bay Calamari Salad with Pepperoncini and Mango – Lime Vinaigrette  
Roasted Baby Beets with Warm Goat Cheese Croquette  
Marinated Seasonal Fruit with Organic Watercress and Pt. Reyes Blue Cheese  
Baby Spinach and Endive Salad with Pt. Reyes Blue Cheese and Mustard Vinaigrette  
Roasted Artichoke and Mushroom Salad with Red Wine Shallots and Sherry Vinaigrette  
Mason's Chopped Salad with Fra' Mani Salumi and Shaved Fiscallini Cheddar  
Baby Field Greens with Soft Herbs and Roasted Almonds

# ***ENTREES***

## ***Daily Catch***

### ***Line Caught and Sustainably Harvested Seafood***

Roasted Hawaiian Ono  
Seared Local Halibut  
Roasted California Sturgeon  
Seared Hawaiian Big Eye Tuna  
Crispy Skinned Artic Char  
Sautéed Hawaiian Snapper  
Roasted King Salmon

## ***From the Farm***

### ***Range Fed and Sustainably Raised Meats and Poultry***

Crispy Sonoma Duck Leg Confit  
Pan Roasted Chicken  
Braised Atkins Ranch Lamb Shank  
Roasted NY Strip  
Slow Roasted Hereford Beef Short Ribs  
Grilled Duroc Pork Loin  
Roasted Beef Tenderloin (supplemental charge)

*Our Chef Will Create Seasonal Accompaniments  
Paired With Your Entrée Selections*

# ***DESSERT***



## **Sweet**

Warm Molten Chocolate Cake with Gelato

Seasonal Bread Pudding with Crème Anglaise and Gelato

Seasonal Crème Brulee with Freshly Baked Cookie

Key Lime Tart with Graham Cracker - Coconut Crust

Trio of Sorbet or Gelato with Freshly Baked Cookies

Warm Almond Cake with Fresh Fruit Compote and Gelato

Spiced Market Fruit Cobbler with Gelato

## **Savory**

*Indulge in Our Unique and Award-Winning Selection of Artisan Cheeses*

Chef's Nightly Selected Cheeses with Traditional and Seasonal Garnish

**The Park's Hors d'oeuvre Parties**  
**\$25.00 for 4 Chef's selections. Each additional selection \$5**  
*(plus tax and service charge)*

Smoked Trout Crepe with Roasted Beet "Caviar," Daikon Sprouts and Horseradish

"BLT" Crostini with Creamy Blue Cheese Spread

Ahi Tuna Tartare on House Made Potato Chips

Sliced Duck Breast with Spiced Preserves and Shaved Manchego

Chicken Liver Mousse on Grilled Country Bread with Pistachios and Golden Raisins

Seasoned Goat Cheese with Tomato Confit and Cucumber

Crispy Salt Cod Fritters with Malt Vinegar Aioli

Truffled Mushroom Risotto Croquettes

Freshly Baked Gougeres

Grilled Hangar Steak with Horseradish Aioli and Watercress

Dilled Salmon Tartare with Creme Fraiche

Warm Pickled Cippolini Onions with Gruyere Crust

Mason's Crispy Mini Potato Skins

**Braised Spiced Short Rib "Sloppy Joe" (supplemental charge)**

Demitasse of the Chef's Seasonally Inspired Soup

Dungeness Crab Cake with Spicy Remoulade

Country Style Pork Pate on Grilled Bread with Mostarda

**Cured Foie Gras Torchon with Caramelized Pineapple on Toasted Brioche (supplemental charge)**

## **Ma Jong's Hors d'oeuvre Parties**

\$3.50 dollars per selection

*(plus tax and service charge)*

***Pot Stickers*** - Chicken and Minced Vegetables with a Ginger Soy dipping sauce

***Crab Wontons*** - Crab and Cream Cheese in Crispy Wonton served with Sweet & Sour sauce

***Ma's Spring Rolls*** - Chicken, Cabbage, Mushrooms, Silver Noodles in a crispy wrapper

***Thai Chicken Wings*** - Marinated Chicken Wings with a Thai Sweet Chili sauce

***Ma's Peking Ribs*** - Boneless Pork Ribs, Ma's Famous Peking sauce

## Private Dining Guidelines and Information

### Room Capacity

The Park's Private Dining Room-Up to 24 for a seated event. Up to 35 for a cocktail party. The Ultra Lounge-Up to 70 for a seated event. Up to 240 for a cocktail party.

### Deposits & Room Minimum

A \$500.00 deposit is required to reserve the private room. Reservations can be made no more than six months prior to the date of your event. For events occurring during the month of December, the deposit will be \$750.00.

Private dining requires that a minimum be spent on Food and Beverage. There is an \$800.00 minimum for the VIP Dining Room and \$1500.00 minimum for the Ultra Lounge required for dinner. For lunch, the minimums for each are \$500.00 and \$900.00. For all events in the month of December, the minimums will be \$1200.00 for the VIP room and \$1800.00 for the Ultra Lounge, \$600.00 and \$1000.00 for lunch.

### Cancellation

Deposits are non-refundable if cancellation occurs within 14 days of the scheduled event. For all events in the month of December the deposit is non-refundable if cancellation occurs within 30 days of the scheduled event

### Service Charge and Tax

Menus are subject to a 20% service charge and applicable tax.

### Menu Planning

When planning your menu please keep in mind that your private dining event is similar to you inviting guests over to your house for dinner. If you would like to offer a choice of main course, you may give your guests a choice of two. **If you choose to give a choice to your guests, entree selections must be received ten working days prior to the event date. If no number is received, we will offer your guests roughly an equal amount of both items.** For parties of 30 (thirty) or more, only one entrée selection can be offered. With seasonality menus and wine availability may change without notice.

### Guarantees

A guaranteed guest count will be due seven working days prior to the scheduled event. Any guests added after that time will be subject to ordering off the regular dinner menu. Added guests must be approved by the private dining coordinator and we reserve the right to deny such guests should business so dictate. The Park Downtown will charge for the guaranteed number of guests or the actual number of guests that attended, whichever is greater. Should your guests in attendance be less than the guarantee The Park Downtown will charge for the guest in attendance and issue you a gift card for the remaining balance which you can use at your next event or in our main dining room.

### Payment

Final payment is due upon completion of the event. The Park Downtown accepts MasterCard, Visa, and American Express.

### Audio Visual

Audio/Visual equipment is available through an outside vendor. All audio/visual equipment needs must be arranged prior to the event date. We have a projection screen and a wireless microphone available for rent at a cost of \$35.00 each. We also provide a LCD projector at a cost of \$125.

### Menus

**Menus must be finalized one week prior to the event. For menus with more than one entrée selection an exact count of each guest's preference must also be provided one week prior to the event. Should you not provide a count we will prepare 50% of one entrée and 50% of the other. Guests will then choose their entrée on the day of the event based on what is available. No additions or substitution may be made on the day of the event.**

### Bar Beverages

We offer a full bar and a wonderful selection of wines. Please limit wine selections to no more than one wine selection per course. Beverages are based on consumption and availability.

### Smoking

The entire building is a non-smoking facility. Customers choosing to smoke agree to pay for the cleaning of the curtains and any other fines, state or municipal.

### Flowers

Flowers and floral arrangements are available through us as well as personal consultations with the local floral vendor Relles Florist 916-441-1478. [www.rellesflorist.com](http://www.rellesflorist.com)

### DJ Available

A/Q

## Directions to The Park Downtown

From Stockton (Northbound) via Highway 5:

Exit J St.

Drive East on J St. to 15<sup>th</sup> St.

Turn right on 15<sup>th</sup> St. to L St.

From Stockton (Northbound) via Highway 99:

Drive North on Hwy 99 to Hwy 80 West, San Francisco

Drive West on Hwy 80 to 16<sup>th</sup> St.

Right on 16<sup>th</sup> St. to L St.

Turn Left on L St. to 15<sup>th</sup>.

From San Francisco (Eastbound) via Highway 80:

Exit 16<sup>th</sup> St.

Turn Left on 16<sup>th</sup> (Northbound) to L St

Left on L St. to 15<sup>th</sup> St

From Tahoe (Westbound) via Highway 80:

Drive West on Hwy 80 to I-5 South

South on I-5 to J St

East on J St to 15<sup>th</sup> St

Right on 15<sup>th</sup> St. to L St

Entrance to The Park Downtown is on 15<sup>th</sup> between L and K Streets.

Valet Parking is available on 15<sup>th</sup> at the cost of \$5.00.



# The Park Downtown

1116 15<sup>th</sup> at L Street, Sacramento, CA 95814

P: 916-492-1960 F: 916-492-1948

## Credit Card Authorization Form (For Deposit Only)

I, \_\_\_\_\_, hereby authorize the Park Downtown to charge my credit card account in the amount not to exceed: \$ \_\_\_\_\_  
( ) VISA ( ) MasterCard ( ) American Express ( ) Diners Card

Credit Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_ / \_\_\_\_

VID Code: \_\_\_\_\_

### Credit Card Billing Address:

Street: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip Code: \_\_\_\_\_ - \_\_\_\_\_

Telephone: ( ) \_\_\_\_\_ - \_\_\_\_\_

### Receipt Faxed to:

Fax Receipt: ( ) Yes ( ) No

Fax Telephone: ( ) \_\_\_\_\_ - \_\_\_\_\_

\_\_\_\_\_  
Cardholder's Signature Date / \_\_\_\_ / \_\_\_\_

### Service Requested:

( ) Gift Card Amount: \_\_\_\_\_ Reservation (Name, Date and Time) \_\_\_\_\_  
( ) Deposit Amount: \_\_\_\_\_ Event Date, Time, Room: \_\_\_\_\_  
( ) Dinner Amount: \_\_\_\_\_ VIP (up to 20 seats) \_\_\_\_\_  
( ) Bottle of Wine Amount: \_\_\_\_\_ Ultra Lounge (up to 48 seats) \_\_\_\_\_

( ) Gratuity: \_\_\_\_ 15% \_\_\_\_ 18% \_\_\_\_ 20% \_\_\_\_ Other

Instructions:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
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Please attach copy of credit card for our records when faxing back.