



MOONRAKER

E V E N T S & P R I V A T E D I N I N G

Moonraker Restaurant is a historic restaurant that has served as a unique dining destination in the Bay Area for decades. Re-imagined and brought back to life by Executive Chef/Owner, Jason Yeafoli, Moonraker Restaurant is able to still capture the magic of the old Moonraker while still being fresh and and unique with classic seafood cuisine with a modern twist.

Moonraker, in addition to the smaller semi-private event spaces within the restaurant, also hosts two larger banquet rooms and a small private dining room.

Moonraker offers a variety of different event menu options for all types of events, including buffets, seafood displays, four & three course plated, and cocktail style receptions.

Please email specialevents@moonrakerpacifica.com
or fill our private event form [here](#).





MOONRAKER

P R I V A T E D I N I N G R O O M

SEATED: 12 - 20 GUESTS / ONE LONG TABLE

STANDING: 20 - 30 GUESTS / BUFFET TABLES & FOUR COCKTAIL TABLES

FOOD & BEVERAGE MINIMUMS:

DINNER:

\$1800 MINIMUM SUNDAY - THURSDAY

\$2000 MINIMUM FRIDAY - SATURDAY

LUNCH:

\$1800 MINIMUM SATURDAY - SUNDAY

\$2500 MINIMUM MONDAY - FRIDAY

F I R E P L A C E - S E M I P R I V A T E

SEATED: 12 - 45 GUESTS / COMBINATION TABLES / BOOTHS

STANDING: 25 - 35 GUESTS / FIVE COCKTAIL TABLES

FOOD & BEVERAGE MINIMUMS:

DINNER:

\$2500 MINIMUM SUNDAY - THURSDAY

\$3000 MINIMUM FRIDAY - SATURDAY

LUNCH:

\$1800 MINIMUM SATURDAY

\$2500 MINIMUM MONDAY - FRIDAY

U P P E R L A N D I N G - S E M I P R I V A T E

SEATED: 12 - 25 GUESTS / ONE LONG TABLE

STANDING: 30 GUESTS / FIVE COCKTAIL TABLES

FOOD & BEVERAGE MINIMUMS:

DINNER:

\$800 MINIMUM SUNDAY - THURSDAY

\$1200 MINIMUM FRIDAY - SATURDAY

LUNCH:

\$1800 MINIMUM SATURDAY

\$2500 MINIMUM MONDAY - FRIDAY

B A R / L O U N G E - S E M I P R I V A T E

EVENING: INQUIRE WITHIN

DAY: \$2000 MINIMUM MONDAY - THURSDAY

SATURDAY: INQUIRE WITHIN



IF MINIMUM IS NOT MET, REMAINING BALANCE WILL BE CHARGED AS A VENUE FEE



MOONRAKER

F A R A L L O N R O O M

2275 SQUARE FEET

SEATED: 120 BUFFET / 160 PLATED

STANDING RECEPTION: 175

VENUE FEE: \$2500

FOUR HOURS OF EVENT TIME

ONE HOUR BEFORE & AFTER

FOR SET UP & CLEAN UP

INCLUDED WITH VENUE:

SILVER CHIAVARI CHAIRS

TABLES / WHITE LINENS / NAPKIN

COLOR OF YOUR CHOICE

P O R T O L A R O O M

1182 SQUARE FEET

SEATED: 100 BUFFET / 110 PLATED

STANDING RECEPTION: 130

VENUE FEE: \$1800

FOUR HOURS OF EVENT TIME

ONE HOUR BEFORE & AFTER

FOR SET UP & CLEAN UP

INCLUDED WITH VENUE:

SILVER CHIAVARI CHAIRS

TABLES / WHITE LINENS / NAPKIN

COLOR OF YOUR CHOICE



ABOVE VENUE FEES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

THREE COURSE MENU

\$49 PER PERSON

INCLUDES BREAD / SODAS / COFFEE / TEA

HEARTS OF ROMAINE CAESAR

creamy caesar dressing / crushed crostini / shaved parmesan

or

CHEF'S SEASONAL SOUP

truffle oil / chives

CHEF'S SEASONAL PASTA

vegetarian friendly

or

PAPPARDELLE BOLEGENESE

porcini & tomato braised pork / pappardelle pasta / rosemary

or

SMOKED SALMON PASTA

peas / tomatoes / lemon tyme sauce

CHOCOLATE MOUSSE

classic chocolate mousse / amaretto cherries / whipped cream / crushed hazelnuts

THIS MENU APPLIES TO IN RESTAURANT ONLY 16 - 45 PEOPLE

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

DINNER MENU / THREE COURSE \$59 PER PERSON

INCLUDES BREAD / SODAS / COFFEE / TEA

CLASSIC CAESAR

creamy caesar dressing / crushed crostini / shaved parmesan

or

ARUGALA & SPICED PECAN

granny smith apple / goat cheese / walnut vinaigrette

or

CHEF'S SEASONAL SOUP

truffle oil / chives

CHEF'S SEASONAL PASTA

vegetarian friendly

or

SEAFOOD PASTA

prawns / sea scallops / clams / calamari / rock cod / squid ink pasta / tomato broth

or

CHICKEN PARMESAN

breaded chicken cutlet / san marzano tomato mozzarella / basil / bucatini pasta

or

SLOW COOKED POT ROAST

seasonal vegetables / hand cut bacon / mashed potatoes / date red wine sauce

TIRAMISU

Italian espresso-soaked lady fingers / kahlua / mascarpone cream / shaved chocolate

or

RASPBERRY SORBET

white chocolate cigarette / mint

THIS MENU APPLIES TO IN RESTAURANT ONLY 16 - 45 PEOPLE

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

DINNER MENU / THREE COURSE \$75 PER PERSON

INCLUDES BREAD / SODAS / COFFEE / TEA

NICE LITTLE HOUSE SALAD

beach road organic lettuce / cherry tomato / radish / carrot / house balsamic vinaigrette

or

ARUGALA & SPICED PECAN

granny smith apple / goat cheese / walnut vinaigrette

or

CLAM CHOWDER

smoked bacon / yukon potato / leeks / cream / manila clams

NEW YORK STEAK

grilled strip steak / mashed potatoes / seasonal vegetables / onion strings / herb butter

or

WILD SALMON PINWHEEL

artichoke stuffed / roasted corn / king trumpets / peas / toasted panko crumbs / mustard

or

SEASONAL PASTA

vegetarian friendly

or

SEARED SEA SCALLOPS

seasonal vegetables / mashed potatoes / nage / crispy potato

CHOCOLATE MOUSSE

classic chocolate mousse / amaretto cherries / whipped cream / crushed hazelnuts

or

BANANAS FOSTER BREAD PUDDING

warm brioche bread pudding / bruleed banana / vanilla ice cream / spiced pecans

THIS MENU APPLIES TO IN RESTAURANT ONLY 16 - 45 PEOPLE

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

DINNER MENU / THREE COURSE \$89 PER PERSON

INCLUDES BREAD / SODAS / COFFEE / TEA

AMUSE BOUCHE

DUNGENESS CRAB CAKE

arugala / fennel / caper aioli

or

ARUGALA & SPICED PECAN

granny smith apple / goat cheese / walnut vinaigrette

or

CLAM CHOWDER

hand cut smoked bacon / yukon potato / leeks / thyme / manila clams

WILD SALMON PINWHEEL

artichoke stuffed / roasted corn / king trumpets / peas / toasted panko crumbs / mustard

or

NEW YORK & LOBSTER MAC

seasonal vegetables / crispy onions / herb butter

or

KOBE & SEA SCALLOPS

grilled American Kobe beef / spinach / pinot noir sauce / tapenade

or

SEASONAL PASTA

vegetarian friendly

CHEF'S SEASONAL DESSERT

chef's seasonal offerings

or

BANANAS FOSTER BREAD PUDDING

warm brioche bread pudding / bruleed banana / vanilla ice cream / spiced pecans

THIS MENU APPLIES TO IN RESTAURANT ONLY 16 - 45 PEOPLE

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

SEAFOOD DISPLAY

PRICED PER PEICE / CHOOSE 3

all raw bar selections will be served on ice with traditional cocktail sauce,
fresh horseradish, red wine mignonette and lemon

JUMBO GULF PRAWNS

\$5

MARKET OYSTERS

\$3.50

AHI TUNA TARTARE

fresno chili / walnut vinaigrette / aioli

\$5

CRACKED WHOLE DUNGENESS CRAB

drawn butter

\$45 per crab

WHOLE POACHED MAIN LOBSTER

drawn butter

\$50 per lobster

SMOKED SALMON

red onion / capers

\$325 per side

SEAFOOD DISPLAY MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

PASSED HORS D'OEUVRES

CHOICE OF 4 HORS D'OEUVRES	PER PERSON PRICE
30 minutes	\$22
60 minutes	\$30
90 minutes	\$42
120 minutes	\$55
	each additional choice \$8

COLD HORS D'OEUVERS

- Medjool Dates / goat cheese stuffed
- Tuna Tartare / fresno chili / walunut vinaigrrette / aioli
- Oyster Shooter / bloody mary mix / fresh horseradish
- Prociutto & Melon / mint / evoo
- Endive Spears / spiced pecan / goat cheese
- Parmesan Crisps / goat cheese mousse / chives
- Asparagus Spears / parmesan / white truffle vinaigrette
- Roasted Beet / arugala / pistachio
- Cucumber & Smoked Salmon / creme fraiche

CROSTINIS

- Market Tomato / burrata / balsamic glaze
- Rock Shrimp / sundried tomato mousse / chili oil
- Duck Confit / butter bean puree / pomegranate molasses
- Beef Carpaccio / horseradish creme fraiche

PASSED HORS D'OEUVRES MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

PASSED HORS D'OEUVRES CONTINUED

HOT HORS D'OEUVERS

Dates Stuffed with Pecorino / bacon wrapped

Sea Scallop / crispy potato cake / tapenade (\$3.50 per person supplemental charge)

Twice Baked Fingerling Potato / truffle oil / smoked bacon

Jumbo Prawn Skewer (\$3.50 per person supplemental charge)

Lamb Lollipops / pesto / calamata olive (\$3.50 per person supplemental charge)

Coconut Prawn / pineapple guava sauce (\$3.50 per person supplemental charge)

Dungeness Crab Cake / caper aioli / chives (\$3.50 per person supplemental charge)

Chicken Kebab / za'atar / tzatziki aioli

Shishito Pepper / sea salt / soy

SOUP SHOTS

Lobster / smoked paprika / foam (\$3.50 per person supplemental charge)

Corn / truffle oil / chives

Mushroom / port wine / foam

PASSED HORS D'OEUVRES MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER BUFFET

INCLUDES ROLLS / ICED TEA / COFFEE / TEA

ONE ENTREE \$46 PER PERSON

TWO ENTREES \$53 PER PERSON

ENTREES

Baked Cod / lemon / bread crumbs

Herb Roasted Chicken Breast / thyme sauce

Grilled Salmon Filet / lemon butter sauce

Spinach and Three Cheese Ravioli / arrabbiata sauce

Natural Pork Loin / mustard herb sauce

Butternut Squash Ravioli / truffle mushroom sauce

Chicken Saltimbocca / prosciutto / brie cheese

Chicken Parmesan / pomodoro sauce

5 Hour Braised Pot Roast / red wine pan gravy

Gluten Free Pasta / primivera

Local Petrale Sole / lemon caper sauce (\$5 per person supplemental charge)

Seared Sea Scallops / lobster sauce (\$9 per person supplemental charge)

Carved Certified Angus Prime Rib / au jus (\$8 per person supplemental charge)

Cracked Dungeness Crab / garlic butter roasted (\$13 per person supplemental charge)

Shrimp Scampi / oregano / lemon / garlic (\$5 per person supplemental charge)

Grilled Kobe Flat Iron Steak / chimichurri sauce (\$11 per person supplemental charge)

BUFFET MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER BUFFET CONTINUED

SOUPS

CHOOSE ONE SOUP / SOME SOUPS CAN BE
MADE VEGETARIAN / SOUPS ARE SEASONAL

Butternut Squash Soup / creme fraiche / hazelnut

Cauliflower Soup / brown butter / chives

Minestrone Soup / pesto / parmesan

Corn Soup / truffle oil / chives

Chicken Orzo / carrot / celery

Asparagus Soup / tarragon / truffle oil

Oven Roasted Tomato Soup / goat cheese crostini

Heirloom Tomato Gazpacho / basil / tapenade

(\$3.50 per person supplemental charge)

Lobster Bisque / cognac / smoked paprika

(\$3.50 per person supplemental charge)

Clam Chowder / manila clams / smoked bacon

(\$3.50 per person supplemental charge)

STARCH

CHOOSE ONE STARCH

Mashed Potatoes / creme fraiche / roasted garlic

Mediterranean Couscous / lemon / garden vegetables

Quinoa / chef's preparation

Anna Potatoes / sea salt / sweet butter

Baked Potatoes / sour cream / bacon / chives / butter

Roasted Red Bliss Potatoes / thyme / sea salt

Beluga Lentils / mirepoix / sweet butter

(\$3.50 per person supplemental charge)

Garnet Yam Puree / black pepper / maple

(\$3.50 per person supplemental charge)

Herb Polenta / fontina cheese / truffle oil

(\$3.50 per person supplemental charge)

SALADS

CHOOSE TWO SALADS / SOME SALADS ARE
SEASONAL

Hearts of Romaine Caesar / crostinis / parmesan

Organic Mixed Greens / toybox tomato / cucumber

Hearts of Romaine Wedge / bacon / tomato / blue cheese

Italian Caprese / fresh mozzarella / aged balsamic / basil

Arugala & Apple / spiced pecan / goat cheese

Baby Spinach / goat cheese / dried cranberries / walnuts

Traditional Greek Salad / feta / oregano / lemon

Beet Salad / goat cheese / arugala / pistachio

(\$3.50 per person supplemental charge)

Truffle Caesar / crostinis / creamy dressing

(\$3.50 per person supplemental charge)

Asparagus Salad / frisee / white truffle oil / crispy potato

(\$3.50 per person supplemental charge)

VEGETABLES

CHOOSE ONE VEGETABLE / SEASONAL

Sliced Yellow Squash / zucchini / baby carrots

Organic Carrots / citrus zest / toasted pistachio

Steamed Broccoli / lemon / crostinis

Corn on the cob / chipotle lime butter

Roasted Vegetables / chef's seasonal preparation

Steamed Green Beans / red pepper / toasted almonds

Grilled Eggplant / balsamic / herbs de provance

Roasted Cauliflower / brown butter / capers

Steamed Asparagus / lemon white truffle vinaigrette

(\$3.50 per person supplemental charge)

Local Brussel Sprouts / smoked bacon / duck fat onions

(\$3.50 per person supplemental charge)

Sauteed Organic Baby Spinach / lemon / toasted pine nuts

(\$3.50 per person supplemental charge)

BUFFET MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER BUFFET CONTINUED

DESSERT

CHOOSE ONE DESSERT

Chocolate Covered Strawberries

Assorted House Made Cookies

Gourmet Fresh Fruit Tarte (\$3.50 per person supplemental charge)

Cheesecake / berry sauce

Raspberry Truffle Torte (\$3.50 per person supplemental charge)

Apple Pie

Pecan Pie

Chocolate Decadent Cake (\$3.50 per person supplemental charge)

Banana Cream Pie

Chocolate Cream Pie

Classic Tiramisu (\$3.50 per person supplemental charge)

Strawberry Cream Cake

French Apple Tarte (\$3.50 per person supplemental charge)

BUFFET MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS



ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

LUNCH OR DINNER THREE COURSE

INCLUDES ROLLS / ICED TEA / COFFEE / TEA

CHOICE OF EITHER SOUP OR SALAD / TWO ENTREES + VEGETARIAN OPTION / ONE DESSERT

ADDITIONAL ENTREE \$5 PER PERSON

CLIENT WILL BE CHARGED FOR THE HIGHEST PRICE ENTREE

Baked Cod \$49

bread crumbs / mashed potatoes / green beans with red pepper and toasted almonds

Sauteed Calamari Steak \$47

lemon butter caper sauce / mashed potatoes / broccoli with lemon and croutons

Herb Roasted Chicken Breast \$42

thyme sauce / mashed potatoes / sauteed zucchini with caramelized shallots / oregano

Grilled Salmon Filet \$49

butter sauce / roasted red bliss potatoes / green beans with red pepper and toasted almonds

Jumbo Shrimp Scampi \$48

oregano / lemon / garlic / served over chef's choice pasta

Spinach and Three Cheese Ravioli \$39

arrabbiata sauce

Natural Pork Loin \$46

mustard herb sauce / mashed potatoes / organic carrots with citrus zest and pistachio

Butternut Squash Ravioli \$39

truffle mushroom sauce

Chicken Saltimbocca \$47

prosciutto / brie cheese / mashed potatoes / sauteed zucchini with shallot and oregano

Grilled Flat Iron Steak \$53

chimichurri / anna potatoes / organic carrots with citrus zest and pistachio

Baby Spinach and Farro Stuffed Portobello Mushrooms \$40

leeks / garlic / roasted vegetables / pinot noir gastriue

THREE COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER THREE COURSE CONTINUED

SOUPS

SOUPS ARE SEASONAL

Butternut Squash Soup / creme fraiche / hazelnut

Cauliflower Soup / brown butter / chives

Minestrone Soup / pesto / parmesan

Corn Soup / truffle oil / chives

Chicken Orzo / carrot / celery

Asparagus Soup / tarragon / truffle oil

Oven Roasted Tomato Soup / goat cheese crostini

Heirloom Tomato Gazpacho / basil / tapenade

(\$3.50 per person supplemental charge)

Lobster Bisque / cognac / smoked paprika

(\$3.50 per person supplemental charge)

Clam Chowder / manila clams / smoked bacon

(\$3.50 per person supplemental charge)

SALADS

SOME SALADS ARE SEASONAL

Hearts of Romaine Caesar / crostinis / parmesan

Organic Mixed Greens / toybox tomato / cucumber

Hearts of Romaine Wedge / bacon / tomato / blue cheese

Italian Caprese / fresh mozzarella / aged balsamic / basil

Arugala & Apple / spiced pecan / goat cheese

Baby Spinach / goat cheese / dried cranberries / walnuts

Traditional Greek Salad / feta / oregano / lemon

Beet Salad / goat cheese / arugala / pistachio

(\$3.50 per person supplemental charge)

Truffle Caesar / crostini / creamy dressing

(\$3.50 per person supplemental charge)

Asparagus Salad / frisee / white truffle oil / crispy potato

(\$3.50 per person supplemental charge)

THREE COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER THREE COURSE CONTINUED

DESSERT

CHOOSE ONE DESSERT

Chocolate Covered Strawberries

Assorted House Made Cookies

Gourmet Fresh Fruit Tarte (\$3.50 per person supplemental charge)

Cheesecake / berry sauce

Raspberry Truffle Torte (\$3.50 per person supplemental charge)

Apple Pie

Pecan Pie

Chocolate Decadent Cake (\$3.50 per person supplemental charge)

Banana Cream Pie

Chocolate Cream Pie

Classic Tiramisu (\$3.50 per person supplemental charge)

Strawberry Cream Cake

French Apple Tarte (\$3.50 per person supplemental charge)

THREE COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS



ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

LUNCH OR DINNER FOUR COURSE

INCLUDES ROLLS / ICED TEA / COFFEE / TEA

CHOICE OF ONE SOUP / ONE SALAD / TWO ENTREES + VEGETARIAN OPTION / ONE DESSERT

ADDITIONAL ENTREE \$5 PER PERSON

CLIENT WILL BE CHARGED FOR THE HIGHEST PRICE ENTREE

Twine Maine Lobster Tails \$80

garlic studded and butter basted / drawn butter and lemon / anna potatoes

steamed asparagus with lemon white truffle vinaigrette

Filet of Beef & Maine Lobster Tail \$77

garlic studded and butter basted lobster / porcini butter / anna potatoes / squash

Certified Angus Filet of Beef \$77

porcini butter / Point Reyes blue cheese potato gratin / zucchini and yellow squash

Garlic Roasted Dungeness Crab \$75

garlic butter / roasted red bliss potatoes / cauliflower with brown butter and capers

Scallop Stuffed and Baked 1/2 Maine Lobster \$76

bread crumbs / drawn butter / lemon / anna potatoes / green beans with red pepper and almonds

Lamb Chops \$70

lemon / basil port reduction sauce / yukon mash / baby carrots / green beans

Grilled Salmon & Butter Basted Halibut \$70

beluga lentils / mirepoix / fire roasted red pepper vinaigrette

saffron poached fennel / anna potatoes

American Kobe Flat Iron Steak & Grilled Salmon \$75

chimichurri / fire roasted red pepper vinaigrette / anna potatoes / squash

Local Vegetarian Farm Plate \$56

chef's preparation of seasonal vegetables

FOUR COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER FOUR COURSE CONTINUED

SOUPS

SOUPS ARE SEASONAL

Butternut Squash Soup / creme fraiche / hazelnut

Cauliflower Soup / brown butter / chives

Minestrone Soup / pesto / parmesan

Corn Soup / truffle oil / chives

Chicken Orzo / carrot / celery

Asparagus Soup / tarragon / truffle oil

Oven Roasted Tomato Soup / goat cheese crostini

Heirloom Tomato Gazpacho / basil / tapenade

Lobster Bisque / cognac / smoked paprika

Clam Chowder / manila clams / smoked bacon

SALADS

SOME SALADS ARE SEASONAL

Hearts of Romaine Caesar / crostinis / parmesan

Organic Mixed Greens / toybox tomato / cucumber

Hearts of Romaine Wedge / bacon / tomato / blue cheese

Italian Caprese / fresh mozzarella / aged balsamic / basil

Arugala & Apple / spiced pecan / goat cheese

Baby Spinach / goat cheese / dried cranberries / walnuts

Traditional Greek Salad / feta / oregano / lemon

Beet Salad / goat cheese / arugala / pistachio

Truffle Caesar / crostini / creamy dressing

Asparagus Salad / frisee / white truffle oil / crispy potato

FOUR COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS

ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

LUNCH OR DINNER FOURCOURSE CONTINUED

DESSERT

CHOOSE ONE DESSERT

Chocolate Covered Strawberries

Assorted House Made Cookies

Gourmet Fresh Fruit Tarte

Cheesecake / berry sauce

Raspberry Truffle Torte

Apple Pie

Pecan Pie

Chocolate Decadent Cake

Banana Cream Pie

Chocolate Cream Pie

Classic Tiramisu

Strawberry Cream Cake

French Apple Tarte

FOUR COURSE MENU MAY REQUIRE A MINIMUM AMOUNT OF GUESTS



ABOVE MENU PRICES ARE SUBJECT TO 23% SERVICE AND 9.375% SALES TAX



MOONRAKER

PRIVATE EVENTS PRICING

DESSERT DISPLAY

\$15 Per Person Price

Mini Cakes

Tartes

Mousses

CHEESE PLATTER

\$14 Per Person Price

Chef's Choice Domestic &
Imported Cheeses

FRUIT PLATTER

\$275 Per Platter

Chef's Choice

CHARCUTERIE

\$16 Per Person Price

Chef's Choice Garnishes / Bread



MOONRAKER

P R I V A T E E V E N T S P R I C I N G

BEVERAGES & BAR

Moonraker can offer a full bar for any event. Your Sales Manager will work with you on tailoring a bar to suit your needs. Minimums may apply. Special requests for wine, beer and liquor must be submitted at least 14 days prior to an event.

AUDIO / VISUAL

Moonraker partners with A/V Resources for any audio / visual needs. Inquire within for pricing information.

ADDITIONAL SERVICES

FLORAL ARRANGEMENTS

Moonraker would be happy to assist in getting floral for your event. Inquire within for pricing information.

PLACE CARDS

Moonraker requires that all plated meal events with more than one entree selection, have place cards that indicate guest name and their meal choice. If you are unable to provide your own, Moonraker is happy to do the place cards for you for \$2.5 per place card. Guest list and meal selections would be due exactly 14 days prior to event.

DANCE FLOOR

Moonraker has a 15' x 15' dance floor on site for rent. Rental price is \$375.



MOONRAKER

P R I V A T E E V E N T C O N D I T I O N S

GUEST COUNT

Depending on the nature of the event, your guaranteed headcount is due 14-7 days prior to your event.

DEPOSITS

A deposit (your Sales Manager will confirm deposit amount with you) and a signed contract are required to hold date and event space. The deposit amount is applied to your final bill. Deposits are non-refundable after seven days.

Deposits are due on or before the date specified on your contract. Moonraker cannot guarantee pricing or availability should you fail to submit your deposit and signed contract on time.

PAYMENTS

Moonraker accepts checks, wire transfers, MasterCard, Visa, Discover, American Express, and cash. Final payment due date will be detailed out on your contract. All events require a credit card on file. Any incidentals that occur during the event will be charged to the card on file at the completion of the event.

SERVICE CHARGE & PRICING

Prices on the menu are for the food only and do not include 23% service charge and 9.375% California Sales Tax. Floral and other services are additional and do not apply to minimums. Guaranteed minimum only applies to food & beverage.

CANCELLATION POLICY

Deposits are non-refundable after seven days of payment. Events occurring in the Farallon Room or Portola Room, must be cancelled via written notice more than 60 days in advance to receive no other penalty. For all events, cancellations occurring between 31-60 days prior to the event will result in damages of 50% of anticipated revenue minus deposit. Cancellations within 30 days of the event will result in 100% damages. Written notice required.

PORTOLA ROOM



FARALLON ROOM



FIREPLACE



UPPERLANDING



LOUNGE



PRIVATE DINING ROOM

