



## *Private Party Planning Guide*

Private & Semi-Private Function Rooms:  
★ The Alcove ★ The Cloisters ★ The Loft



*Mark's American Cuisine*

1658 Westheimer ★ Houston, Texas ★ 77006

P 713.523.3800 ★ F 713.523.9292

Marks1658.com

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Over the past 12 years, Mark's American Cuisine has hosted elegant dining events for groups and Private Events. We will work with you to create an unforgettable experience that goes beyond the spectacular food, the finest service and the enchanted atmosphere.

Please give us a call with any Questions: 713.523.3800

### ***Checklist for Your Event***

What type of function are you holding?

★ Luncheon: Select 2 Appetizers, 4 Entrees & 2 Desserts from the "Create Your Own Lunch Menu".

★ Dinner: Select 2 Appetizers, 2 Soup/Salad, 4 Entrees & 2 Desserts from the "Create Your Own Dinner Menu". For Parties of 20 or more, the Chef will create Canapés paired to your menu.

★ Tasting: Chef Mark Cox creates a new Tasting Menu everyday utilizing the Freshest Available Seasonal Ingredients. This menu does change everyday and the number of courses may vary from 6 to 8. Please notify us in advance of any food allergies.

How would you like your event customized?

★ Wine: Please finalize wine selection 2 weeks in advance in order to guarantee availability and vintage. All questions regarding wine inventory and selections should be forwarded to our Wine Director, Saree Mulhern (713.523.3800).

★ Flowers: Please contact the florist of your choice or inquire with us. Flowers should be ordered 2 weeks in advance.

★ Printed Menus: For Private Events of 20 or more, Mark's prints small custom created menus with your dining selections. We can acknowledge special events like birthdays & anniversaries on the menus. Due to the limited space on the menus, we can not do logos or graphics.

## Rooms, Pricing & Availability

### *The Alcove*



This small Private Dining Room accommodates 5 to 8 guests in an intimate and elegant setting and features Chef Mark Cox's wonderful cuisine in the form of a Tasting Menu.

The Alcove is available every night and the Chef's Tasting is \$95\* per person, for food. A wine pairing is also available for an additional \$55 per person. There is no 'room charge', but a minimum of 5 guests is required. *\*Plus tax & gratuity*

*No Audio/Visual is available due to the room's size.*

*There is no elevator to the Alcove, only stairs.*

*Cancellations must be made 3 days prior to event to avoid being charged for the full amount.*

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### *The Loft*



This medium sized Semi-Private Dining Room accommodates 20 to 24 guests in an open and enchanting setting. Private Parties can build a multi-selection set menu for their special event.

The Loft is available for Private Functions Monday – Friday for Lunch and Sunday through Thursday for Dinner. Lunch Parties are \$47\* per person, for food and Dinner Parties are \$95 per person, for food. There is no 'room charge', but a minimum of 20 guests is required.

*\*Excludes alcohol, beverages, tax & gratuity*

*No Audio/Visual is available due to the room's size.*

*There is no elevator to the Loft, only stairs.*

*Cancellations must be made 3 days prior to event to avoid being charged for the full amount.*



## *The Cloister*



This Large Private Dining Room can accommodate 32 to 40 guests in an exclusive, yet still intimate setting. Private Parties can build a multi-selection set menu for their special event. Audio/Visual is available; please contact a Mark's Manager with your requirements.

The Cloisters is available for Private Functions Sunday – Thursday. Lunch Parties are \$47\* per person, for food, and Dinner Parties are \$95\* per person, for food. There is no 'room charge', but a minimum number of 32 guests is required.

*\*Excludes alcohol, beverages, tax & gratuity*

*Cancellations must be made 3 days prior to event to avoid being charged for the full amount.*

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### **General Information**

Mark's American Cuisine is open for Lunch Mon - Fri 11 – 2 and open for Dinner Mon – Thur 5:30 – 11, Fri 5:30 – 12, Sat 5 – 12 and Sun 5 – 10.

Tables requesting parties of 13 or more will need to have a multi-selection set menu.

Private & Semi-Private functions will need to have their Menu and Wine selections finalized 2 weeks prior to the event. A final **Guaranteed number of guests** is required 72 hours prior to event and must meet the minimum requirements for requested room.

All prices listed above for Private, Semi-Private & Chef's Tasting include Food ONLY. Alcohol, Beverages, Tax & Gratuity are NOT included.

Our Standard Gratuity is 20% and our tax rate is 8.25% on all food costs.

Reservations for any of the parties listed above require a signed contract, that that will follow down below. A party is not guaranteed until a contract has been received.

Parties with less than the **final guaranteed number of guests** are responsible for paying for the guaranteed number of guests and an additional Shortage Charge for Wine (\$10 for Lunch /\$25 Dinner) for each guest that did not show up.



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## Contract & Credit Card Authorization for Private Dining & Special Events

Please fill out **completely** fax to: (713) 523-9292 or email: marks1658@msn.com

Name of Group:		Office Phone:	
Hosts Name:		Cell Phone:	
Today's Date:		Fax Number:	
Function Date:		Add'l Contact	
Time of Event:			
Number in Group:			
Credit Card #:			
Name on Card:		Expires:	
Email Address:			

*Please Initial Next to Your Request*

Initials	Area Requested	Min/Max Guests	Menu Options	Price P/P**
	Alcove-Lunch	5 – 8	Tasting	\$55
	Alcove-Dinner	5 – 8	Tasting	\$95
	Loft-Lunch	20 – 24	Set-Menu	\$47
	Loft-Dinner	20 – 24	Set-Menu	\$95
	Cloister-Lunch	32 – 40	Set-Menu	\$47
	Cloister-Dinner	32 – 40	Set-Menu	\$95
	Group-Lunch	TBD ( )	Set-Menu	\$47
	Group-Dinner	TBD ( )	Set-Menu	\$95
	Prom-Dinner	TBD ( )	Set-Menu	\$55

I have read and understand Mark's American Cuisine's Terms and Conditions for Private, Semi-Private, Tasting and Special Events.\* This Letter Authorizes Mark's American Cuisine to charge the credit card listed above for the full amount per person, that is guaranteed. \*\*In signing this form I understand that I will be charged in full for the guaranteed number of guests and a Shortage Charge will be charged for wine, for dinner, for any number of guests that fall below the guaranteed amount.. \*\*\*Written Cancellation of this contract must be received by Mark's American Cuisine no later than 3 days prior to the event in order to avoid Being charged in full for the guaranteed amount of guests. All Charges above are for "Food" only. This includes all instances where an a la carte menu has been approved for any of the private areas. Beverages, tax and gratuity are all in addition to the food charges.

**Host/Card Holder Signature & Date**

**Mark's Manager & Date**

# Mark's American Cuisine

## Create Your Own Luncheon Menu

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### First Course (Select Two)

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Choice of:

*Crispy Crab Cake with Remoulade & Grain Mustard Sauce*

*Seared Ahi Tuna with Trio of Shrimp, Petite Salad of Pineapple, Orange, Avocado and Heirloom Lettuce with a Ginger-Miso Vinaigrette and Fresh Wasabi, Crispy Croutons*

*Pyramid of Corn Souffle Served with Avruga Caviar and a Mushroom Madeira Sauce*

*Soup of the Day*

*Salad of the Day*

*Mark's Caesar Salad*

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### Entree (Select Four)

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Choice of:

*Grilled Breast of Free Range Chicken with Glazed Papaya Ribbons, Forelle Pears and Pineapple with Heirloom Lettuce and Baby Arugula in a Pear and Sherry Vinaigrette with Roasted Pecans*

*Shrimp Three Ways: Tempura, Crispy Sesame and Grilled with an Asian Inspired Vegetable Tower and Fried Rice*

*Maple Sugar, Ginger and Coffee Roasted Kurobuta Pork Loin with Bourbon Short Rib, Petite Fingerlings, Apple Smoked Bacon, Sweet Potatoes, & Eight Jewel Fruit Compote*

*Grilled "Bone-in" Paillard of Milestone Lamb With Roasted Potatoes and Peppers in a Natural Jus*

*Trio of Scallops, Shrimp and Smoked Salmon Served with a Crispy Pasta Cake in a Lemon Dill Sauce*

*Hearth Roasted Bryan Farm Chicken with Mississippi Style Grits, Ratatouille with a Petite Salad of Grilled Portabello and Baby Arugula in a Natural Pan Sauce*

*Cobb Salad Tossed with Grilled Chicken, Smoked Turkey, Ham, Crispy Bacon, Tomato, Stilton and Avocado over Iceberg Lettuce with a Sherry Vinaigrette*

*Mark's Steak Salad Grilled and Presented over Romaine and Arugula, Roasted Peppers and Maytag Blue Cheese with a Steak Vinaigrette*

*Pecan Crusted Breast of Chicken Filled with Spinach, Sundried Tomatoes and House Smoked Mozzarella in a Kentucky Bourbon Sauce*

*Fish of the Day*

*Seasonal Vegetable Medley Featuring Steamed and Grilled Spring Vegetables*

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### Dessert (Select Two)

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*Warm Chocolate Cake ★ Raspberry Tart ★ White Chocolate Bread Pudding  
Creme Brulee ★ Selection of Sorbets*

# *Mark's American Cuisine*

## *Create Your Own Menu Dinner Selections*

### *Appetizers (Select Two)*

*Crispy Crab Cake with Remoulade & Grain Mustard Sauce*

*Pyramid of Corn Souffle with Avruga Caviar*

*Seared Ahi Tuna with Trio of Shrimp, Petite Salad of Pineapple, Orange, Avocado and Heirloom Lettuce with a Ginger-Miso Vinaigrette and Fresh Wasabi, Crispy Croutons*

*Scottish Salmon Smoked in a Spirit Cask with Avruga Caviar and Toasted Brioche*

*Sliced Vine Ripened Tomato and Roasted Pepper with Two Mozzarellas, Aged Balsamic and a Green Peppercorn Vinaigrette*

### *Soups & Salads (Select Two)*

*Roasted Corn Chowder ★ Soup of the Day ★ Mark's Caesar Salad ★ Salad of the Day*

### *Entrees (Select Four)*

*Grilled Scottish King Salmon, Coconut Risotto, Yuzu Citrus Globe Carrots, Stir-fried Aspiration, Peppers, Mushrooms, Aged Balsamic Vinegar and Crispy Sesame Shrimp*

*Grilled Panama Shrimp with a Ragout of Jumbo Lump Crabmeat atop a Southern Carolina Shrimp and Grit Cake with a Chili Spiked Lime Sauce, and Roasted Green Chile, Cilantro Coulis*

*Maple Sugar, Ginger and Coffee Roasted Kurobuta Pork Loin with Bourbon Short Rib, Petite Fingerlings, Apple Smoked Bacon, Grilled Sweet Potatoes, & Eight Jewel Fruit Compote*

*Roasted Sashimi Big Eye Tuna with a Citrus Jasmine Risotto, Asian Garden Stir Fry, in a Sake Ginger Sauce*

*Walnut crusted Rack & Loin of Colorado Lamb, Three Color Potatoes, Thyme Roasted Autumn Squash and Zucchini, with a Basil Madeira Sauce*

*Grilled Medallions of Veal served over Vidalia Onion Risotto, with Asparagus in a Marsala Field Mushroom Sauce*

*Hearth Roasted Bryan Farms Chicken, House made Chicken Sausage, Mississippi Style Grits and Ratatouille with Grilled Portabella and Baby Arugula with Chicken Glace*

*Fish of the Day*

*Seared Tenderloin of Beef with Field Mushrooms, Roasted Squash, Crispy "Tater Tots", Served with a Spiced Cabernet Sauvignon Sauce*

*Fire Roasted Breast of Muscovy, Duck Confit, Wild Rice & Golden Jewel Rice, Mango, Bing Cherries & Raspberries*

*Seasonal Vegetable Medley Featuring Steamed and Grilled Spring Vegetables*

### *Desserts (Select Two)*

*Warm Chocolate Cake ★ Raspberry Tart ★ White Chocolate Bread Pudding  
Creme Brulee ★ Selection of Sorbets*

*Updated April 24, 2010*