

# Mario's Place



*"The Mission Inn Is Across From Us"*

*"Best Chef" Inland Empire Magazine 2002 & 2003*

*"Best of Award of Excellence"*

*Wine Spectator Magazine 2004, 05, 06, 07, 08, 09, 10 & 11*

*"5 Star Rating" Southern California Restaurant Writers Assoc.*

## *Reviews...*

"Some of the Inland Empire's most creative cuisine is found at this fine dining, family run restaurant that's often touted as one of the Inland Empire's best. Chef Leone Palagi's is a contemporary interpretation of Northern Italian and Southern French cuisine. Elegant interior with Philippine mahogany and modern paintings. The front windows from the dining room provide a view of the Mission Inn's turrets as they catch the colors of the sunset".  
*Inland Empire Magazine*

"The most hip, happening place in the whole Inland Empire. The kind of place that could easily compete on SoHo, SoMa, or South Beach Miami, if it weren't across from the Mission Inn" & "It's cool and haute, confident and uncompromising, with everyone swinging. For me everyone, they hit all the right notes".  
*Press Enterprise*

## *Private Party Facilities & Catering:*

Private dining rooms feature a décor that balances warm classicism with contemporary touches and abstract art and can accommodate parties of 12-16 (Elevator Room), 16-24 (Red Room) and 25-50 (Patio) guests for sit down dinner. Additionally, accommodations can be made for up to 350 guests for cocktail receptions and up to 200 for sit-down. Off-premise catering is available for lunch, dinner and cocktail parties for any amount of guests.



## *Offers:*

Fine Dining Contemporary Northern Italian Cuisine, Banquet/Private Rooms, Bar/Lounge, Full Bar, Non-Smoking Area, Patio/Outdoor Dining, Smoking Area (Front Patio), Wheelchair Access, Award Winning Cuisine & Wine List

**Price Range (Banquet):**

Select Menus priced from \$54, \$60, \$69... Custom Chef Prix Fixe Menus are available on request.

Note: \* Only for Saturday Day & Sunday & Monday (this menu includes coffee & tea service and is offered only at specific times of the day) Our menus are printed (No Extra Cost) with (3 to 4) main course selections – you do not need to pre-order these items; Your custom menu allows your guests to choose at the table. Want to make changes to the pre-set menus? Do you have specific diet concerns? No problem! Simply make your substitutions (Via Substitution Page) and we'll let you know the final price of your custom menu.

**Wine List:**

Please visit our website to download a copy of our wine list. Do to frequent updates & changes the posted wine list is subject to change. Please feel free to email: [andrea@mariosplace.com](mailto:andrea@mariosplace.com) to request a current copy.

**Banquet & Catering Contact:** Alan Bell #(951) 684.7755 or Direct Line #(909) 260.4460

Email: [alan@mariosplace.com](mailto:alan@mariosplace.com)

**Entertainment:** Live Bands on Weekend (Friday & Saturday) 10:00pm till 1:00am – No Cover Charge  
V26 Patio Lounge on Thursday, Friday & Saturday 9pm till closing

**Address:**

3646 Mission Inn Avenue – Downtown Riverside- CA – 92501  
Cross Streets Mission Inn Avenue & Orange Street

**Parking:**

Behind restaurant off of Orange Street - Parking Garage #1. For detailed information, please visit our website @ [www.mariosplace.com](http://www.mariosplace.com) (Map/Directions)

**Hours of Operation:**

Lunch: Only during December & Special Occasions 11:30am - 2:30pm

Dinner: Monday - Thursday: 5:30pm - 9:30pm

Friday - Saturday: 5:30pm - 11:00pm +/-

Sundays Only during December & Special Occasions

**Payment Options:**

AMEX, Diners Club, Discover, MasterCard, Visa

**Additional information:**

**Executive Chef:** Leone Palagi

**Dress Code:** Business & California Casual (No Baseball Caps or Sleeveless Shirts)

**Accepts Walk-Ins:** Yes, although reservations are recommended



# RESERVATION INFORMATION CONTRACT AGREEMENT

All large parties must be booked and/ or cancelled in writing (fax is acceptable - #951.684.3808 or 951.684.9406) or at alan@mariosplace.com

|       |     |     |      |     |       |     |     |
|-------|-----|-----|------|-----|-------|-----|-----|
| DATE: | SUN | MON | TUES | WED | THURS | FRI | SAT |
|-------|-----|-----|------|-----|-------|-----|-----|

NAME OF GROUP / PARTY:

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|                  |  |                  |                   |                  |                |                  |                  |                 |                |                   |        |
|------------------|--|------------------|-------------------|------------------|----------------|------------------|------------------|-----------------|----------------|-------------------|--------|
| CONTACT PERSON:  | TYPE OF EVENT: (CIRCLE)  |                  |                   |                  |                |                  |                  |                 |                |                   |        |
|                  | <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 15%;">ANNIVERSARY</td> <td style="width: 15%;">BIRTHDAY</td> <td style="width: 15%;">BUSINESS MEETING</td> <td style="width: 15%;">COCKTAIL PARTY</td> <td style="width: 15%;">MEMORIAL SERVICE</td> </tr> <tr> <td>REHEARSAL DINNER</td> <td>SPEAKER PROGRAM</td> <td>SURPRISE PARTY</td> <td>WEDDING RECEPTION</td> <td>OTHER:</td> </tr> </table> | ANNIVERSARY      | BIRTHDAY          | BUSINESS MEETING | COCKTAIL PARTY | MEMORIAL SERVICE | REHEARSAL DINNER | SPEAKER PROGRAM | SURPRISE PARTY | WEDDING RECEPTION | OTHER: |
| ANNIVERSARY      | BIRTHDAY   | BUSINESS MEETING | COCKTAIL PARTY    | MEMORIAL SERVICE |                |                  |                  |                 |                |                   |        |
| REHEARSAL DINNER | SPEAKER PROGRAM  | SURPRISE PARTY   | WEDDING RECEPTION | OTHER:           |                |                  |                  |                 |                |                   |        |

|                 |            |
|-----------------|------------|
| BUSINESS PHONE: | FAX PHONE: |
|-----------------|------------|

|               |                 |
|---------------|-----------------|
| MOBILE PHONE: | E-MAIL ADDRESS: |
|---------------|-----------------|

|   |  |
|---|--|
| TIME:<br><br><i>Time limit for room reservations is 2½ hours from start time.</i> | NOTE: Mario's Place reserves the right to charge an additional room charge if time is exceeded. Menu items may be subject to change depending on availability. |
|---|--|

|                  |   |                    |                        |                    |
|------------------|---|--------------------|------------------------|--------------------|
| NUMBER IN PARTY: | A/V RENTALS: (CIRCLE)   |                    |                        |                    |
|                  | <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 33%;">SCREEN<br/>\$50</td> <td style="width: 33%;">LCD PROJECTOR<br/>\$225</td> <td style="width: 33%;">PA SYSTEM<br/>\$150</td> </tr> </table> | SCREEN<br>\$50     | LCD PROJECTOR<br>\$225 | PA SYSTEM<br>\$150 |
| SCREEN<br>\$50   | LCD PROJECTOR<br>\$225  | PA SYSTEM<br>\$150 |                        |                    |

|  |             |      |        |        |  |
|--|-------------|------|--------|--------|--|
| MENU SELECTION: (CIRCLE)   | MENU TITLE: |      |        |        |  |
| <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <td style="width: 25%;">\$54</td> <td style="width: 25%;">\$60</td> <td style="width: 25%;">\$69</td> <td style="width: 25%;">OTHER:</td> </tr> </table> | \$54        | \$60 | \$69   | OTHER: |  |
| \$54   | \$60        | \$69 | OTHER: |        |  |

SUBSTITUTION / SPECIAL REQUEST:

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**FOOD AND BEVERAGE MINIMUMS:**  
 The following minimums apply but may be exceeded if the actual confirmation of guests exceeds the minimum charge requirements.

|               |        |                             |                         |
|---------------|--------|-----------------------------|-------------------------|
| ELEVATOR ROOM | \$750  | (\$970 IN DECEMBER)         | DEPOSIT REQUIRED \$300  |
| RED ROOM      | \$970  | (\$1300 IN DECEMBER)        | DEPOSIT REQUIRED \$400  |
| PATIO ROOM    | \$1600 | (\$2050 IN DECEMBER).       | DEPOSIT REQUIRED \$600  |
| MAIN ROOM     |        | (AMOUNT SET ON EVENT BASIS) | DEPOSIT REQUIRED \$1000 |

**CANCELLATION POLICY:**  
 Business Programs / Dinners - A (one-week) notice is required for cancellations without penalty. All agreed upon food & beverage charges, taxes and gratuities will apply if party is cancelled with less than the required (one-week) notice.

\*All other private events such as, but not limited to, weddings & receptions, graduations, etc., are allowed a (two-week) notice for cancellation without penalty.

- Customer must guarantee number of guests 1 week prior to event date.
- Events booked with less than 1 week notice must guarantee number of guests at time of booking
- All private rooms and large parties (12 or more) require banquet menus unless agreed to by Mario's Place
- All reservations are considered tentative until called and confirmed by a manager.  
 Cash, check or credit card deposit will be needed for confirmation

**ACCEPTED FORMS OF PAYMENT:** Credit Cards- AMEX / MC / VISA / Company Checks / Personal Checks with proper ID and local bank address

# \_\_\_\_\_ EX: \_\_\_\_\_ / \_\_\_\_\_

**SIGNATURE OF CARDHOLDER OR AUTHORIZED AGENT:**  
 By completing the following I (or my company) agree to the terms as stated above by Mario's Place, Inc.  
 I have read and understand the food & beverage minimums and cancellation policies.

PLEASE PRINT NAME ON CARD: \_\_\_\_\_ SIGNATURE X \_\_\_\_\_

## GENERAL BANQUET & RESERVATION INFO

- All large parties must be booked and/ or cancelled in writing (fax is acceptable – #951.684.3808 or 951.684.9406
- Customer must guarantee number of guests 1 week prior to event date.
- Events booked with less than 1 week notice must guarantee number of guests at time of booking
- The confirmed number of guests by the customer constitutes the minimum charge for the event at the agreed price per person and may not be reduced.
- Time limit for room reservations is 2½ hours from start time. Mario's Place reserves the right to charge an additional room charge if time is exceeded.
- All menus include bread & butter service
- **Menu items may be subject to change depending on availability.**
- All private rooms and large parties (12 or more) require banquet menus unless agreed to by Mario's Place
- Audio visual equipment is available for corporate parties; ask manager for details and prices

## IMPRESSION MENU

**\$60 per-person**

### First Course

#### **Purple Haze Salad**

with baby greens, Bartlet pear, lavender & fennel pollen infused goat cheese, pistachios & balsamic vinaigrette

### Second Course

#### **Sweet Corn Soup**

with sautéed Prawns, pancetta & cilantro

### Third Course Selections

#### **Asparagus-Ricotta Tortellini**

with asparagus tips, truffle butter sauce & shaved parmigiano

Or

#### **Grilled Swordfish**

Coulis of roasted green tomato, smoked chilis, sugar snap peas, cherry tomatoes & micro greens

Or

#### **Spicy Pan Roasted Breast of Chicken**

with artichoke caponata & lemon zest jus

Or

#### **Grilled Angus New York**

with black olive puree, red wine sauce, fingerling potatoes & sugar snap peas

### Dessert Selection

#### **Trio of Petite Desserts**

## SENSATIONAL MENU

**\$54 per-person**

### Appetizers

#### **Wood Oven Pizzas & Calamaretti Fritti**

### First Course

#### **Classic Caesar Salad**

Or

#### **Soup of the Day**

Or

#### **Purple Haze Salad**

with Field Greens, Fennel Pollen & Lavender Infused Goat Cheese, Pistachios, Asian Pear & Balsamic Vinaigrette

### Main Course Selections

#### **Asparagus-Ricotta Tortellini**

with Asparagus Tips, Truffle Butter Sauce & Shaved Parmigiano

Or

#### **Sautéed Loch Duart Salmon**

with Sauce of Roasted Green Tomatoes & Smoked Chilis, Sugar Snap Peas, Micro Greens & Pear Tomatoes

Or

#### **Sauté'd Free Range Breast Of Chicken**

with Smoked Paprika, Baby Artichoke Caponata & Lemon Zest Jus

Or

#### **Grilled Angus New York**

with Fingerling Potatoes, Haricots Verts & 12 Year Old Balsamic-Horseradish Sauce

### Dessert Selection

#### **Trio of Petite Desserts**

## GRAND IMPRESSION

**\$ 69 per person**

With this menu format, courses are pre-selected by the host.

*Below is an example; this menu does change according to available products.*

### First Course

#### **Spicy Dungeness Crab**

with lemon, chives, hothouse cucumber & micro greens

### Second Course

#### **Squash Blossoms**

filled with goat cheese, served with tomato-basil

### Third Course

#### **Sweet Corn Soup**

with sautéed prawns, pancetta & cilantro

### Fourth Course

#### **Butternut Squash Tortellini**

with truffle butter sauce, Maitake mushrooms, shaved Parmigiano

### Main Course

#### **Loch Duart Salmon**

with ginger & peppercorn crust, celery root puree, beet chips & red wine sauce

Or

#### **Grilled Prime Tenderloin of Beef**

with caramelized red onions, 12 yr old balsamico, herbed extra virgin olive oil, pommes frite

### Dessert Course

#### **Trio of Petite Desserts**

## *ROOM SET UP (SAMPLES)*

ELEVATOR ROOM



12 with Square Table (Non Speaker Program)

RED ROOM



16 to 20 with Square Table (Non Speaker Program)

MAIN DINING ROOM



80 to 100+ Sit Down Dinner Reception or Banquet

RED ROOM



16 to 18 with U Shape Table (Speaker Program)

PATIO (NO TENT)



25 to 45 No Tent (Speaker Program)

PATIO (TENT)



25 to 50 Tent (Reception Set Up)