

McADOO'S EVENTS

Event Planning Guide

Thank you for considering McAdoo's Seafood Company for your special event!

Contact Information

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New Braunfels, TX 78130

mcadoos.com

Private Party Room Descriptions

Room tours are available by appointment.

Swing Room – capacity 24

Our Swing room is a charming sunlit room with leather banquette seating.
Perfect for an intimate gathering.

Postmaster – capacity 38

Once the setting for the Postmaster's office. Keeping with the
restoration of the century old post office.

Loading Dock – capacity 70

Our largest banquet room with exposed brick walls and French doors that overlook our beautifully landscaped
courtyard. The loading dock holds up to seventy seated guests and can be expanded when the French doors
open up to the courtyard.

Patio – capacity 160

The covered courtyard with beautiful vines and flowers gives it a
New Orleans feel right here in New Braunfels.

Food & Beverage Minimums

Sunday through Thursday

Swing	Capacity 24	Lunch: \$250	Dinner: \$500
Postmaster	Capacity 38	Lunch: \$350	Dinner: \$800
Loading Dock	Capacity 70	Lunch: \$500	Dinner: \$1500
Loading Dock/Curtain Area	Capacity 92	Lunch: \$700	Dinner: \$2000
Loading Dock/Courtyard	Capacity 160	Lunch: \$1000	Dinner: \$3500

Friday & Saturday (and Sunday Brunch)

Swing	Capacity 24	Lunch: \$350	Dinner: \$1000
Postmaster	Capacity 38	Lunch: \$500	Dinner: \$1300
Loading Dock	Capacity 70	Lunch: \$700	Dinner: \$2000
Loading Dock/Curtain Area	Capacity 92	Lunch: \$1000	Dinner: \$2500
Loading Dock/Courtyard	Capacity 160	Lunch: \$3000	Dinner: \$5000

December Friday & Saturday

Swing	Capacity 24	Lunch: \$350	Dinner: \$1100
Postmaster	Capacity 38	Lunch: \$500	Dinner: \$1500
Loading Dock	Capacity 70	Lunch: \$700	Dinner: \$2500
Loading Dock/Curtain Area	Capacity 92	Lunch: \$1500	Dinner: \$3000
Loading Dock/Courtyard	Capacity 160	Lunch: \$3500	Dinner: \$6000

Appetizer Selections

Per Person Price

The serving portion is approximately two pieces of each appetizer per person.

Cold Appetizers

Creole Deviled Eggs	\$4.95
Mini Shrimp and Cheese Grits Bites	\$4.95
Fresh Mozzarella, Melon, Tomato, & Basil Leaf Frill Picks	\$4.95
Shrimp Cocktail Shooters	\$5.95
Chilled Spicy Lime Shrimp Ceviche Spoons	\$6.95
Peel & Eat Shrimp	\$6.95
Seared Ahi Tuna and Wasabi Aoli	\$8.95
Vegetable, Fruit & Cheese Tray	SM \$150 LG \$250
Charcutier Board	MKT
Shrimp & Oyster Bar	MKT

Hot Appetizers

Bacon Wrapped Asparagus	\$5.95
Fried Calamari	\$5.95
Spinach and Artichoke Stuffed Mushrooms	\$5.95
Coconut Shrimp	\$6.95
Seafood Fondoo	\$7.95
Spinach, Artichoke and Crab Dip	\$7.95
Sweet & Spicy Glazed Grilled Shrimp Skewers	\$7.95
Beef Tenderloin Crustini with Creamy Horseradish Sauce	\$9.95
Sea Scallops Wrapped in Apple wood Smoked Bacon	\$11.95

Build Your Own Bloody Mary Bar

Tito's Vodka, 5-10 different Bloody Mary mixes, including McAdoo's Famous Homemade Mix, and countless toppings.

Great for any brunch celebration
(\$50 set-up fee)

Breakfast Selections

Number of Entrée Selections

Parties of 21-40 select 1-4 items

Parties of 41-60 select 1-3 items

Parties of 60-80 select 2 items

Parties of 80+ select 1 item

Fresh Squeezed Mimosa Bar

Champagne, Fresh Orange, Pineapple and Cranberry Juice and Assorted Fresh

Fruit. Perfect for Breakfast
(\$25 set-up fee)

Buffet Entrees

\$13.95 per person

Texas Creole Migas Casserole

Eggs, andouille sausage, corn tortillas, tomatoes, green onions, jalapeno cheese and fire roasted salsa. Served with red beans and roasted new potatoes.

Chicken and Waffle Bread Pudding

Belgium waffle bread pudding served with Cajun-battered chicken tenders.

Bananas Foster French Toast

Our famous French toast in a rich banana foster sauce topped with pecans.

Crème Brule Bread Pudding

A new twist on an old favorite.

Three Cheese Crawfish Quiche

Spinach, Onion, Tomato,
Swiss, Mozzarella,
Parmesan and crawfish

Plated Entrees

\$16.95 per person

Crab Cake Eggs Benedict

Two jumbo lump crab cakes on a bed of sautéed spinach topped with poached eggs, applewood bacon crumbles and Creole Hollandaise. Served with grilled jumbo asparagus.

Boudin Eggs Benedict

Toasted French baguette topped with boudin sausage, American cheese, diced ham & poached eggs with Creole Hollandaise.

Seafood Fondoo Omelet

Our most popular appetizer wrapped in a three-egg omelet. Served with roasted new potatoes.

Hill Country Omelet

Andouille sausage, green onions, roasted peppers, mushrooms and jalapeno cheese. Served with roasted new potatoes.

Lunch Selections

15.95 per person

Lunch banquets include a non-alcoholic beverage and a choice of house salad tossed in our Greek vinaigrette or mini dessert.

Number of Entrée Selections

Parties of 21-40 select 1-4 items

Parties of 41-60 select 1-3 items

Parties of 60-80 select 2 items

Parties of 80+ select 1 item

Fried Shrimp

Served with seasoned wedge fries

Shrimp Etouffee

Served with steamed rice

Parmesan Crusted Chicken

Served with broccoli and linguini, topped with Cajun cream sauce

Tilapia Florentine

Topped with spinach and mushrooms and served with grilled vegetables

Shrimp & Grits

Original Cajun comfort food

Fried Catfish & Shrimp

Served with seasoned wedge fries

Salmon Dijon

Grilled and topped with capers in a Dijon cream sauce. Served with grilled vegetables

N'Awlins Combo

Blackened tilapia topped with our zydeco butter sauce. Served with crawfish etouffee and jambalaya

Cajun Enchiladas

Topped with shrimp, crawfish, tomatoes & avocado in a Cajun cream sauce
Served with red beans and rice

Fried Chicken Cobb Salad

Mixed greens topped with eggs, tomatoes, bleu cheese crumbles, red onions, bacon, avocados & fried chicken. Served with Ranch dressing.

Plated Entrees

All Plated Entrees includes a non-alcoholic beverage, house salad tossed in our Greek vinaigrette and dessert.

Number of Entrée Selections

Parties of 21-40 select 1-4 items

Parties of 41-60 select 1-3 items

Parties of 60-80 select 2 items

Parties of 80+ select 1 item

Fried Shrimp \$25.95

Freshly breaded shrimp. Served with seasoned wedge fries

Tilapia Florentine \$25.95

Lightly seasoned and grilled tilapia, topped with spinach and tomatoes in a Parmesan cream sauce. Served with dirty rice

Parmesan Crusted Chicken \$25.95

Served with broccoli and linguini, Topped with Cajun cream sauce

Shrimp Etouffee \$25.95

Sautéed and served over steamed rice

Salmon Dijon \$29.95

Grilled and topped with sautéed capers in a dijon cream sauce.
Served with dirty rice

Fried Catfish & Shrimp \$29.95

Served with seasoned wedge fries

Shrimp Brochette \$29.95

Jumbo shrimp stuffed with jalapenos and Monterey jack cheese, then wrapped in bacon. Served with dirty rice

Mahi Mahi New Orleans \$36.95

topped with crawfish etouffee.
Served with jambalaya

Fried Seafood Platter \$36.95

Fried catfish, oysters and shrimp.
Served with seasoned wedge fries

Redfish Pontchartrain \$36.95

Blackened filet topped with sautéed shrimp and crab meat in a brown butter wine sauce. Served with dirty rice

Mahi Mahi Boudreaux \$36.95

Topped with sautéed shrimp and crawfish, mushrooms and avocado in a creamy white wine sauce. Served with dirty rice

Filet Mignon \$39.95

8 oz. Angus steak served with garlic mashed potatoes and broccoli

Ribeye \$39.95

14oz Angus steak served with garlic mashed potatoes and broccoli

Buffet Menu

Buffet Menu includes a house salad tossed in our Greek vinaigrette, non-alcoholic beverage and dessert.

Number of Entrée Selections

Parties of 21-40 select 3 proteins; 3 sides

Parties of 41-60+ select 2 proteins; 3 sides

Buffet Entrees

Cajun Enchiladas

Fried Shrimp

Shrimp Etouffee

Grilled Salmon

Parmesan Crusted Chicken

Mahi Mahi Florentine

Grilled Steak Skewers

Shrimp Brochette

Seafood Skewers

Fried Catfish

Crawfish Etouffee

Shiner Bock Beer Braised Short Ribs

Bacon Wrapped Jambalaya Stuffed Chicken

Seafood Stuffed Flounder

Buffet Sides

Grilled Vegetables

Dirty Rice

Mashed Potatoes

Roasted New Potatoes

Jambalaya

Red Beans & Rice

Cheese Grits

Bar Menu

Bottled Beer

Bud Light	\$3.75
Budweiser	\$3.75
Coors Light	\$3.75
Miller Lite	\$3.75
Shiner Bock	\$4.25
Dos XX	\$4.25
Blue Moon	\$4.50
Abita Amber	\$4.50
Newcastle	\$4.50

Suggested Wine

Pinot Noir

Mark West	\$30
Byron Pinot	\$40

Merlot

14 Hands	\$30
Columbia Crest	\$36

Cabernet Sauvignon

Dark Horse	\$30
Seven Falls	\$34
J. Lohr	\$36
Rodney Strong	\$46

Riesling

Hogue	\$26
Jekel	\$36

Sauvignon Blanc

Fall Creek	\$30
Kim Crawford	\$42

Pinot Grigio

Ruffino	\$26
Benvolio	\$36

Chardonnay

Noble Vines	\$30
Kendall Jackson	\$34
La Crema	\$46



McAdoo's Catering

The Raw Bar (market)

Fresh Gulf Oysters and Jumbo Gulf Shrimp.
Shucked on-site and served with all the trimmings
including McAdoo's cocktail sauce.

The Cheese Grits Bar \$8.95

Our famous cheese grits with a selection of toppings
including bacon, chives, cheese and ham.

The Fish Taco Table \$14.95

Our grilled Mahi Mahi with corn tortillas with an array of toppings:
cabbage salad, pico de gallo, black beans,
chives, cilantro and grilled corn.

The Slider Bar \$15.95

Crab Cakes or Pork Tenderloin

The Cook Out (market)

We bring the grill to you - we will cook on site from a choice of grilled
fresh fish selections or our land lovers menu.

McAdoo's Catering

Salads

Greek, Spinach or Caesar Salad.

Buffet

Cajun Enchiladas

Chicken Breast

Shrimp Etouffee

Grilled Salmon

Mahi Mahi Florentine

Grilled Steak Skewers

Shrimp Brochette

Fried Catfish

Crawfish Etouffee

Shiner Bock Beer Braised Short Ribs

Bacon Wrapped Jambalaya Stuffed Chicken

Seafood Stuffed Flounder

Sides

Grilled Vegetables

Dirty Rice

Mashed Potatoes

Roasted New Potatoes

Jambalaya

Red Beans & Rice

Cheese Grits

Party Packs

To be sure we can prepare just what you'd like, we ask that you place your Party Pack order at least 48 hours before you need it.

Appetizers

McAdoo's Seafood Fondoo \$29.95

Served with garlic toast.

Spinach, Artichoke and Crab Dip \$28.95

Served with our Cajun style tortilla chips.

Mexico City Shrimp Cocktail \$25.95

Shrimp, avocado and pico de gallo tossed in a spicy lime cocktail sauce.

Peel and Eat Shrimp \$MKT

Served with cocktail sauce.

Sautéed Crab Fingers \$28.95

Served with dirty rice

Soups & Salads

Greek, Spinach or Caesar Salad \$19.95

Bisque

Pint \$15.95 Quart \$28.95

Gumbo

Pint \$15.95 Quart \$28.95

Entrees

Cajun Enchiladas \$32.95

Serves 4-6 per pan

Topped with shrimp, crawfish, tomatoes and avocado in a Cajun cream sauce.

Mahi Mahi Fish Tacos \$32.95

Serves 4-6 per pan

With chipotle tarter and cabbage salad.

Shrimp or Crawfish Etouffee \$32.95

Serves 4-6 per pan

Served with white rice.

Sides

\$10.95

Red Beans & Rice

Cheese Grits

Mash Potatoes

Roasted New Potatoes

Grilled Vegetables

Dirty Rice

Jambalaya

General Information

Minimum Room Expenditure

The minimum expenditure charge consists of the minimum charge for the entire party including food and beverage to occupy one of the private banquet rooms. The minimum charge does not include tax or gratuity. Guest agrees to pay for the minimum guaranteed amount of people stated or the minimum charge for the stated room if that minimum amount has not been met. McAdoo's reserves the right to change rooms to those more suitable for a group's size.

Guarantees on Number of Guests:

Final Guest count is required three (3) business days prior to event, EVENT CONFIRMATION DATE. If no final guest count is submitted by CONFIRMATION DATE, the original number on Contract will act as final number. McAdoo's reserves the right to increase service fees and/or per guest price if changes are made after CONFIRMATION DATE. Guest guarantees payment for final Guest count, the actual Guests served or the minimum expenditure charge (whichever is higher).

Guest guarantees payment for any additional charges incurred during the event, which will be reflected on final invoice.

Menus

All menu details for your event should be confirmed at least 10 days prior to your event. No changes to your menu can be made the week of your event.

Beverages

All cocktails are charged on consumption per drink. Wine is charged on consumption per bottle open. All wine selections must be made at least 10 days in advance of your event to ensure availability. A \$50 bar set up fee is applied to all parties requiring an in-room bar. You may not bring in any alcoholic beverages into McAdoo's Seafood.

Room Set Up

Room set up begins two hours prior to your event. The room will be ready 30 minutes before the start of your event unless other arrangements have been made. We will allow the host access to the room 30 minutes early. If additional time is required, advance notice is necessary. A registration table is available upon request.

Audio Visual

McAdoo's does have audio visual equipment. Please talk with the event coordinator to discuss compatibility with

your system. We require a compatibility test at least 24 hours in advance of your event.

Decorations

Guests may provide decorations subject to approval. McAdoo's is not responsible for loss or damage to any items brought into or left by a guest at the property. Any decoration provided by McAdoo's that is missing may be charged to the guest at the completion of the event.

Deposit & Cancellation Policy

A deposit of **\$350 and a signed contract** are required to reserve the event date and confirm our services. Deposit refunds on cancellations are handled as follows:

**Notice over 30 days prior to event:
full refund of deposit**

**Notice 10 to 29 days prior to event:
50% refund of deposit**

**Notice less than 10 days prior to event:
no refund of deposit**

Food and Services Provided:

McAdoo's will provide Staff as listed in Contract, based on the serving times given. Extended serving times for buffet or bar services are subject to an additional charge and will be reflected on final invoice. McAdoo's reserves the right to determine the amount of staff necessary for any event.

Final Payment:

McAdoo's Seafood Company will apply a 20% gratuity to your final bill. Payment in full is due upon completion of event. McAdoo's accepts Visa, MasterCard, Discover, American Express, Diner's Club and company checks.