



Thank you for your interest in Brothers Restaurant at Mattei's Tavern for your special event. Since 1886, Mattei's Tavern has been a site to gather and enjoy the company of family and good friends.

Whether you are planning a wedding, intimate dinner or a corporate event, we understand that everyone's needs are unique. We will assist you in planning a memorable event in a wonderful setting. We are proud to offer only the highest quality ingredients; prime meats and locally grown produce along with professional service. We will customize a menu for you based on your preferences; from a country barbeque to an elegant dinner.

The following is basic information. Please contact us for additional information and to make an appointment to see our various rooms/sites. We look forward to hearing from you.

Brothers' Restaurant at Mattei's Tavern  
Los Olivos, California 93441  
(805) 688 – 4820  
[www.matteistavern.com](http://www.matteistavern.com)

**FOOD:**

Our current menus are enclosed. Please keep in mind our menus will vary depending on the time of year of your gathering and product/produce availability.

Your actual costs will be determined once you have made your final selection. A starting estimate is \$35.00 per person for food **ONLY**.(\$30/person *MINIMUM*) **You may choose a MAXIMUM of 2 First course options, 2 Entrée options and 1 Dessert.** Menu selections are due thirty (30) days prior to your event. With the exception of cake/dessert, all food and beverages provided by Brothers' Restaurant at Mattei's Tavern *only*. If you wish to supply your own cake/dessert, a fee of **\$3.00 per person will apply.**

**Beverages, Room Fee, Specialty Items, Sales Tax  
and Service Charge/Staffing is not included**

**BEVERAGES:** Your beverages are based on consumption. A starting estimate is approximately \$15.00 to \$20.00 per person; depending on your selection. If you would like to serve wine by the bottle please refer to the wine list.  
*We do not permit any outside beverages (wine, etc.) to be brought in for special events*

**ROOM/SITE FEE:** The Room Closure/Site Fee is an **ADDITIONAL CHARGE.** Fee includes dinner seating and heaters for up to one hundred guests. Fee for each room/site is listed below:

GARDEN ROOM:	\$ 750 (30-50) Guests
TOWER LAWN^:	\$1500 (50-300) Guests
WICKER ROOM:	\$ 750 (30-40) Guests
RED ROOM:	\$ 350 (32 max) Guests
STAGE ROOM:	\$ 350 (24 max) Guests
WATER TOWER^:	\$ 350 (20 max) Guests
<b>(FULL CLOSURE</b>	<b>Call for pricelinformation)</b>

***Minimum guarantee of 30 guests required for Garden and Wicker Rooms  
^Tower Lawn and Water Tower are OUTDOOR SITES  
Amplified music/entertainment are permitted outside on Tower Lawn ONLY***

**SALES TAX:** California State Law requires 7.75% sales tax be charged on all items and services.

**SERVICE CHARGE:** 20% minimum service charge (groups of forty or less) for service. **For groups over forty; an hourly charge will apply for all required staff (kitchen, bar, waiters, etc.). Please call for information.** Actual charges are based on final guest count.

**ADDITIONAL COSTS:** Additional staffing and rentals (including but not limited to: dishes, flatware, satellite kitchen, specialty linens, generator, lighting, tenting, etc.) are required if your guest count exceeds sixty (60) and /or you require specialty items. These items are not included. Florals, entertainment and other specialty items you may need are not included.

Please contact me at (805) 688-4820, extension 2# if I may be of further assistance.

Kindest Regards,

Marta Nichols  
Event Director

<p><b>A DEPOSIT OF \$350.00 IS REQUIRED TO HOLD ALL EVENT DATES PRICES, TERMS AND AVAILABILTY SUBJECT TO CHANGE WITHOUT NOTICE UNTIL DEPOSIT IS RECEIVED</b></p>
--

***\*REFUND POLICY: 100% of deposit will be returned if event is cancelled fifteen (15) days (minimum) prior to your event. If event is cancelled for any reason fourteen (14) days prior to event, we will refund 50% of deposit. If event is cancelled for any reason less than fourteen days prior to event there is no refund.***

Brothers' Restaurant at Mattei's Tavern  
Los Olivos, California 93441  
(805) 688 – 4820  
[www.matteistavern.com](http://www.matteistavern.com)



### PASSED APPETIZERS

Lamb Chop “Lollipops” with Cilantro-Mint Sauce

Savory Black Pepper-Rosemary Tartlets  
with Caramelized Onions and White Cheddar Cheese

Beef Skewers with House Barbeque Sauce

House Smoked Salmon

on Bagel Crisp with Dill Cream and Fresh Chives

Jumbo Mexican White Shrimp with Brothers’ Cocktail Sauce

Chicken Satay with Thai Peanut Sauce

Caprese Skewers (Heirloom Tomatoes, Fresh Basil and Mozzarella)\*

Miniature Quesadillas with Brie and Fresh Fruit Salsa

Ceviche in Corn Tortilla Crisps

Cheese Platter: (Stationary – not passed)  
Assorted Imported and Domestic Cheese

#### PRICING INFO:

(3) selections: \$14/person

(4) selections: \$18/person

(5) selections: \$22/person

*Prices are **per person for a one hour cocktail reception/20 guests MINIMUM**  
sales tax, service charge and any other applicable fees are not included*

*\*Seasonal Selection – subject to availability*



## FIRST COURSE

Soup: Seasonal (please call for current selection) 8

Mixed Baby Greens  
with Stilton Cheese, Poached Pears and Candied Walnuts 10

Chinese Chicken Salad  
with Spicy Mustard Vinaigrette and Crispy Wontons 10

Hearts of Romaine  
with Roasted Garlic Dressing and Shaved Parmesan 9

Tuna Tartare  
with Avocado, Spicy Yuzu Vinaigrette and Crispy Ginger 14



## ENTRÉE

Baked Horseradish-Dill Crusted Organic Scottish Salmon  
with Whole Grain Mustard Sauce 25

Pan Sautéed Idaho Rainbow Trout  
with Lemon-Chive Sauce 19

Grilled Pork Rib Chop  
with Brandy Glaze and Honey Butter 26

Grilled Prime Filet with Stilton Cheese Port Wine Sauce  
6 oz. 39 ~ 9 oz. 49  
*choose ONE serving size ONLY*

Roasted Goat Cheese Stuffed Chicken Breast with Herb Jus 18

Oven Roasted Rack of Lamb  
Red Wine-Tomato Sauce 38

Grilled Prime 8 oz. Top Sirloin with Roasted Garlic Butter 23

Slow Roasted Prime Rib with Au Jus  
12 oz. 32 ~ 16 oz. 40 ~ 20 oz. 48  
*choose ONE serving size ONLY*

*Vegetarian Entrée Available on Request*

*Prices do not include Sales Tax, Service Charge, or Room Fees  
A Service Charge or Staffing Fee will be added to all Groups  
Please see General Letter of Inquiry for Additional Information*



**"BACKYARD BARBEQUE" MENU**  
[BUFFET SERVICE]

Grilled Beef Tri-Tip with Fresh Salsa

Grilled Chicken Breast with Brothers' House Made Barbeque Sauce

Smoky Baked Ranch Beans

Grilled Seasonal Vegetables with Basil Chiffonade

Baked Potatoes with Sour Cream and Fresh Snipped Chives

Hearts of Romaine with Roasted Garlic Dressing and Shaved Parmesan

Toasted Ciabatta Bread

Shortcake with Local Fresh Strawberries, Berry Coulis and Whipped Cream\*

PRICING INFO:

\$45 per Person ++

AVAILABLE FOR PARTIES ON THE **TOWER LAWN ONLY**

Minimum of fifty (50) guests required

++ beverages, sales tax, service charge / staffing and any other applicable fees (rentals, etc.) are ***not*** included

\*Seasonal Selection – subject to availability



### DESSERTS

Tahitian Vanilla Bean Crème Brulee 7

Warm Chocolate Truffle Cake with Fresh Berries and Chantilly Cream 7

Cheesecake 7  
(Seasonal Selection)

Brothers' Mud Pie with Kahlua Caramel Sauce 7

Fresh Fruit Crisp or Cobbler 9  
(Seasonal Selection)

### PEET'S COFFEE

Freshly Brewed Coffee 3.50  
Cappuccino – Latte – Espresso 4