

Bestsellers' Extra! & The 2nd Story

360 S Jefferson St. Downtown Mason Courthouse Square

"Event Rooms With A Historic View"

Bestsellers Extra!

Street level entry at Café or Room.

Pocket Door to Bestsellers Café.

Wi-Fi. Seating up to 48.

ADA Accessible. Two Restrooms.



Bestsellers 2nd Story

Rustic Industrial Space accessed by interior café' or street-side walk staircases. Restroom is on first level floor.

Seating up to 65. Wi-Fi.

Morning and Early Afternoon Room Fee

Events three hours or less including set-up and take down

During the hours of Monday-Saturday 7am-4 pm

\$175

Additional time \$55 per hour

Afternoon and Evening Room Fee

Events three hours or less including set-up and take down

during the hours of 4pm-10pm

\$245. Monday—Thursday

\$325 Friday and Saturday

Additional time \$75 per hour

Room Fee pricing includes one event coordinator on site.

All alcoholic beverages must go through Bestsellers.

We offer event host paid or cash bars. Our staffed bartender is required when alcohol is served. alcoholic service available at current rates, quoted when booking event.

You may also choose to use any licensed caterer/food establishment for non alcoholic catering as long as you provide a copy of their health department license prior to booking. Per health department license rules caterer must stay on premises during the entire food service.

Limited use of refrigeration and hot holding oven on main level is available. No food preparation on site. Caterers must provide their own service ware or co-ordinate with staff prior to event.

Limited Private Use of our Event Rooms

Private space for your two hour or less gathering during regular business hours at Bestsellers

Room Fee \$100 Monday - Thursday or \$150 Friday - Saturday

Guests may choose from our regular menus from The Vault Delicatessen and Bestsellers. Two hour use during regular business hours, Room fee due at time of reservation. All food and beverages must be purchased from The Vault Deli or Bestsellers Café

Food & Beverage at Extra! & The 2nd Story

Catering Menu 25 Person Minimum

Bestsellers' Extra! & The 2nd Story Full Catering room set up includes on-site staff, use of dining seating, standard buffet service, glass plates, silverware, disposable drinkware. Your guest count may require additional staffing and facility fees which are quoted when booking event.

All food & beverages incur additional sales tax of 6% and gratuity of 18%

Breakfast Basic 5.95

Assorted Muffins & Bagels w/cream cheese. Pitchers of Iced Water, Brewed Coffee Airpot

Brunch 15.95

Deep Dish Quiche: Lorraine or Spinach Artichoke

Boneless Ham & Smoked Turkey Skewers, Fresh Seasonal Fruit

Assorted Muffins & Bagels w/cream cheese

Pitchers of Iced Water, Brewed Coffee Airpot

Add Juice 2.25 per person

Deli Croissant Sandwich 14.95

Assorted Premium Deli Meats & Cheeses on a Butter Croissant with your choice of three sides

Hot Barbeque Sandwich 16.95

Fresh, natural shreds of chicken breast and/or pork, tender roasted & dressed with house made barbeque sauce, split sandwich buns and your choice of three sides

Build Your Own Sandwich 15.95

Rustic baked breads & croissants to fill with selections of thinly sliced premium meats from The Vault Deli. Sliced cheese, lettuce, sliced tomato and house protein salads, your choice of three sides

Lunch Side Choices

Spring Mix with assorted dressings

Fresh Fruit Salad

Creamy Coleslaw

Deli Potato Salad

Sundried Tomato Rotini Pasta Salad

Spicy Sicilian Pasta Salad

Individual Potato Chips

Menu Additions

Hot Soup or White Cheddar Mac'n Cheese
5.p/p

Brewed Coffee or Hot Cocoa 17. Airpot

Chai Latte 25. Airpot

Iced Lemonade 1.50 p/p

Iced Tea 1.50 p/p

Bottled Premium Sodas 2.50 each

Jumbo Cookies 2.50 each

Dinner Buffet

Includes Dinner Roll w/butter, Ice Water

You pick the Entrée, Starch, One Hot Side, One Fresh Salad Side

Add a second entrée half off lesser priced choice.

U.S.D.A. Choice Beef

USDA Choice Loin Roast 6-8oz serving A Jus	32
Steak Tips & Bell Peppers w/Brown Gravy	25

Grade A Chicken

Boneless Breast Hawaiian Pineapple Glazed	20
Boneless Marsala mushroom wine glaze	20
Herb Roasted Boneless Breast	20
Broasted Breaded Chicken Legs, Thighs & Breast	18

Natural Pork

Baby Back Ribs with sweet red sauce	24
Boneless Pork Loin , Rosemary Balsamic Glaze	22
Bone-in Smoked Pork Loin Chop	22

Pasta Bakes

(No additional Starch Choice for these Entrées)

Italian Tomato Sauce Penne Pasta	18
w/Ground Beef and Italian Sausage	
Penne Pasta Chicken Alfredo	18
Chicken Rice Pilaf	18
Beef Steak Tips Stroganoff	20

Starch Choices

Roasted Red Potatoes. Mashed Potatoes.
Cheddar Sour Cream Mashed Potatoes.
Rice Pilaf. White Rice.
Herb Bread Crumb Stuffing Bake

Hot Side Choice

Roasted Brussel Sprout
Fresh Green Beans
Buttered Carrots
Vegetable Blend (seasonal)

Fresh Salad Side

Garden Green Salad w/assorted dressings
Fresh Corn & Basil Salad (seasonal)
Sundried Tomato Rotini Pasta
Fresh Creamy Coleslaw
Deli Potato Salad
Chopped Mixed Veggies w/Peppercorn Ranch
Chopped Mixed Veggies w/Tuscan Italian
Seasonal Fruit Salad
(pineapple, grapes, melon, berries)

Menu Additions

Hot Soup or White Cheddar Mac'n Cheese	5.p/p
Brewed Coffee or Hot Cocoa	17. Airpot
Chai Latte	25. Airpot
Iced Lemonade	1.50 p/p
Iced Tea	1.50 p/p
Bottled Premium Sodas	2.50 each
Jumbo Cookies	2.50 each

À la carte Minimum 25 person

Nibbler Sandwich Assortment 3.75 each sandwich

A array of famous favorites from The Vault Delicatessen on Mini Pretzel Buns or Croissants.

Meatballs (house recipe) 5.00 p/p

Choose BBQ, Citrus or Swedish Gravy Sauced. Portioned 4 – 1.5oz meatballs per person

Boneless Chicken Dippers 4.25 p/p

Marinated boneless natural chicken breast, lightly dusted and deep fried, served with House made Ranch & BBQ. Portioned 2-3 per person

Jumbo Fresh Shrimp 5.25 p/p

31-40ct w/cilantro seafood sauce approx. portioned 4-5 Shrimp per guest

Charcuterie 5.75 p/p

A selection cured meats, cheese, nuts and dried fruit. Served with bread slices and crackers.

Classic Relish Tray 3.75

A selection of cut fresh vegetables and imported olives served with House made Dill Ranch Dip

Premium Fruit Tray 4.25

An array of seasonal berries, tropical fruits & melons served with Ghirardelli dark chocolate syrup.

Jumbo Cookie Platter 2.50 each

Assorted Chocolate Chunk, Peanut butter, Oatmeal Raisin Cookies, or White Chocolate Macadamia

Gourmet Dips & Spreads 3.50 first choice- additional choices 2.25 p/p

- ◆ House Made Hot Spinach Artichoke, bread dippers, crackers
- ◆ Cajun Crab Dip, crackers
- ◆ Pub Garlic Cheddar Cheese Spread, crackers
- ◆ Dill Swiss Cheese Spread, crackers
- ◆ Layered Hummus, & Feta with Pita Dippers