



Special event dining information

ROOM RATES & REGULATIONS

ROOM RATE WILL BE SUBJECT TO WAIVER IF MINIMUMS ARE MET WITH FOOD AND DRINK PURCHASES

ALL PRICING IS BASED ON THREE HOUR EVENTS. ADDITIONAL FEES WILL BE ADDED BY THE HALF HOUR

PRIVATE DINING BACKROOM:

*CAPACITY:

35 FOR SIT DOWN DINNER

50 FOR STANDING COCKTAILS/APPETIZERS (1/2 LOUNGE SET UP AVAILABLE AS WELL)

*ROOM RATES:

(SUNDAY-WEDNESDAY) \$500 MINIMUM

(THURSDAY-SATURDAY) \$1000 MINIMUM

BAR AND COCKTAIL AREA:

*CAPACITY:

50 FOR STANDING ROOM COCKTAILS/ APPETIZERS (1/2 LOUNGE SET UP)

*ROOM RATES:

(SUNDAY-WEDNESDAY) \$1250 MINIMUM

(THURSDAY-FRIDAY) \$2000 MINIMUM

ENTIRE RESTAURANT:

*CAPACITY

50-100 SIT DOWN DINNER

50-200 FOR STANDING APPETIZERS & DRINKS

*ROOM RATES:

(SUNDAY-WEDNESDAY) \$3500 MINIMUM

(THURSDAY-SATURDAY) \$5000 MINIMUM

BOOKING:

WE REQUIRE ALL PARTY MENU ITEMS AND A FINAL GUARANTEED HEADCOUNT AT LEAST 7 DAYS PRIOR TO THE EVENT. YOUR CREDIT CARD WILL BE CHARGED FOR THE FINAL GUARANTEED HEADCOUNT WE RECEIVE. RESERVATIONS ARE MADE ON A FIRST COME, FIRST SERVE BASIS AND ARE CONFIRMED AND BOOKED WHEN A DEPOSIT IS RECEIVED.

SPECIALIZED MENU HEADING:

A PERSONALIZED MENU WILL BE PRINTED FOR YOUR EVENT WITH A HEADING OF YOUR CHOOSING, COMPLIMENTS OF OUR HOUSE. PLEASE PROVIDE US WITH A HEADING OR LABEL AT LEAST 3 DAYS PRIOR TO YOUR EVENT.

PAYMENT:

FULL PAYMENT IS DUE UPON CONCLUSION OF YOUR EVENT, UNLESS PRE-PAID IN ADVANCE.

ACCEPTABLE FORMS OF PAYMENT INCLUDE: MASTERCARD, VISA, AMERICAN EXPRESS, DISCOVER, CASH

WE DO NOT ACCEPT PERSONAL OR BUSINESS CHECKS

SERVICE CHARGE:

A 20% SERVICE CHARGE ON ALL FOOD AND BEVERAGE WILL BE ADDED TO YOUR BILL.

TAX:

8.5% TAX WILL BE INCLUDED ON YOUR BILL (PLEASE NOTE THE CALIFORNIA LAW STIPULATES THAT SERVICE CHARGE IS TAXABLE.)

CORKAGE FEE:

\$15 CORKAGE FEE FOR THE FIRST 750ML BOTTLE. \$20 FOR THE SECOND 750ML AND \$25 FOR EACH 750ML THEREAFTER.

CAKE CUTTING FEE:

IF YOU CHOOSE TO BRING IN YOUR OWN DESSERT, THERE WILL BE A CAKE CUTTING FEE OF \$2 PER PERSON.

DIETARY NEEDS OR SPECIFICATIONS:

PLEASE INFORM US OF ANY SPECIFIC DIETARY NEEDS OR ALLERGIES A HEAD OF TIME. WE ARE FULLY WILLING TO HELP CREATE A MENU ITEM THAT WILL FIT FOR YOU AND YOUR GUESTS.

Our House Hors d' Oeuvres

Passed or Plattered Hors d' Oeuvres

Priced Per Piece

Veggie Options:

CAPRESE SKEWERS WITH FRESH MOZZARELLA, ROMA TOMATO & BASIL \$1.5 (seasonal)

GRILLED CORN ON BELGIAN ENDIVE \$1.5

BRUSCHETTA WITH TOMATO, BASIL AND BALSAMIC REDUCTION \$2

PORT INFUSED CHERRIES AND CHEVRE CROSTINI \$2

Meat Options:

TEQUILA LIME BEEF SKEWERS WITH GINGER SAUCE \$2

ROOTBEER PORK SLIDERS WITH OUR HOUSE BARBECUE SAUCE, CARAMELIZED ONIONS \$3

RIBEYE CROSTINI WITH PARSLEY OIL AND CARAMELIZED ONIONS \$3

WALNUT CURRY CHICKEN SALAD ON BELGIAN ENDIVE \$3

OUR GROUND FILET-RIBEYE MINI BURGERS \$3

CARNITAS TACOS \$3

BACON WRAPPED STUFFED DATES \$3

JERK CHICKEN SKEWERS \$2

DUCK IN A CUP \$3

MINI GRILLED HAM AND CHEESE \$3

MEATBALLS \$2

LAMB CHOPS W/ MINT PESTO \$6

Seafood Options:

BACON WRAPPED PRAWNS \$5

OYSTER IN THE HALF SHELL \$3

SMOKED SALMON CROSTINI \$3

CRAB CAKE BITES \$4

SALMON TARTARE \$3

Dessert Bites:

CHEESE CAKE BITES \$2

LEMON MOUSSE COOKIES \$2

PEANUT BUTTER CHOCOLATE CHIP COOKIES \$2

Stationary Hors d' Oeuvres

GRILLED ARTICHOKE WITH ROSEMARY AIOLI \$40

(SERVES 15)

OUR HOUSE ROASTED SALSA & CORN TORTILLA CHIPS \$20

(SERVES 10)

AHI TUNE POKE SERVED WITH CORN TORTILLA CHIPS \$60

(SERVES 10)

CEVICHE WITH CORN TORTILLA CHIPS \$40

(SERVES 10)

ASSORTED OLIVES & LOCAL CHEESES \$70

(SERVES 15)

VEGETABLE CRUDITÉ \$40

(SERVES 15)

PRAWN COCKTAILS \$85

(SERVES 15)

BUFFALO DIP \$17

(SERVES 10)

ONION DIP \$17

(SERVES 10)

ARTICHOKE DIP \$20

(SERVES 10)

Sit Down Dinner Menu Options starting at \$40 per person (parties of 12 or more people)

Custom menus available. Call for details.

1st Course *(Please select maximum of 2 choices)*

MIXED GREENS SALAD W/ TOMATOES, ONIONS & BALSAMIC VINAIGRETTE

CAESAR SALAD W/ BACON, PARMESAN, CROUTONS & ROASTED GARLIC DRESSING

CREAM OF FIVE ONION SOUP W/ PARMESAN, & CROUTONS

TOMATO BISQUE W/ PARMESAN, BASIL, & CROUTONS

2nd Course *(Please select maximum of 3 choices)*

OH GNOCCHI – PESTO CREAM SAUCE, SOFT POACHED EGG, HOUSE ROASTED PORK BELLY, PINE NUTS, PARMESAN

ROOT BEER PORK SLIDERS W/ CARAMELIZED ONIONS & CREAMED HORSERADISH

GRILLED FLANK STEAK SANDWICH W/ CARAMELIZED ONIONS & PROVOLONE CHEESE

CHICKEN PICATTA W/ MASHED POTATOES, & SEASONAL VEGETABLE

VEGETABLE RISOTTO W/ CRIMINI MUSHROOMS, SEASONAL VEGETABLE & PARMESAN

3rd Course *(Please select one dessert for the entire group)*

NEW YORK STYLE CHEESECAKE W/ FRESH BERRIES

PEANUT BUTTER AND CHOCOLATE CHIP COOKIES

CHOCOLATE DECADENCE CAKE W/ CHOCOLATE GANACHE, WHIPPED CREAM & CRÈME ANGLAISE

Sit Down Dinner Menu Options starting at \$50 per person (parties of 12 or more people)

Custom menus available. Call for details.

1st Course *(Please select maximum of 2 choices)*

BLT WEDGE SALAD W/ BLEU CHEESE DRESSING

CAPRESE SALAD W/ BALSAMIC REDUCTION

CRAB CAKE W/ ARUGULA & LEMON DILL AIOLI

TEQUILA LIME BEEF WRAPS, HOUSEMADE CHIVE PANCAKE, ONION, BELL PEPPER, & TEQUILA LIME DIPPING SAUCE

GRILLED ARTICHOKE W/ ROSEMARY AIOLI

BRUSCHETTA W/ CARAMELIZED ONIONS, BALSAMIC REDUCTION & GOAT CHEESE

2nd Course *(Please select maximum of 3 choices)*

VEGETABLE RISOTTO W/ CRIMINI MUSHROOMS, SPINACH, SEASONAL VEGETABLES & PARMESAN

GRILLED PORK LOIN, PINEAPPLE SOY GLAZE, PINEAPPLE FRIED RICE, SEASONAL VEGETABLE

BBQ SALMON W/ SOY-MINT & CILANTRO SAUCE, GINGER FRIED RICE, SEASONAL VEGETABLE

RIBEYE W/ CHIMICHURRI BUTTER, SHAVED KALE SALAD, ROSEMARY-SEA SALT POTATO CHIPS

FILET AU POIVRE W/ MASHED POTATOES, SEASONAL VEGETABLE ADD \$6 PER PERSON

3rd Course *(Please select one dessert for the entire group)*

NEW YORK STYLE CHEESECAKE W/ FRESH BERRIES

PEANUT BUTTER AND CHOCOLATE CHIP COOKIES

CHOCOLATE DECADENCE CAKE W/ CHOCOLATE GANACHE, WHIPPED CREAM & CRÈME ANGLAISE

Bar Packages

MINIMUM OF 25 GUESTS, ROOM RATES MAY APPLY

ALL PACKAGES ARE PRICED AS THREE-HOUR EVENTS.

ADDITIONAL HOURS ARE CHARGED \$10 PER PERSON, PER HOUR.

PROPOSAL I \$22 PER PERSON

HOUSE SELECTION OF RED AND WHITE WINE

SELECTION OF IMPORTED AND DOMESTIC BEER

SOFT DRINKS AND JUICES

PROPOSAL II \$35 PER PERSON

HOUSE SPIRITS (*STOLICHNAYA, TANQUERAY, JACK DANIELS...*)

HOUSE SELECTION OF RED AND WHITE WINE

SELECTION OF IMPORTED AND DOMESTIC BEER

SOFT DRINKS AND JUICES

PROPOSAL III \$45 PER PERSON

PREMIUM SPIRITS (*GREY GOOSE, KETEL ONE, BOMBAY SAPPHIRE, WOODFORD*)

PREMIUM SELECTION OF RED AND WHITE WINE

CHAMPAGNE AND SPARKLING WINE

SELECTION OF IMPORTED AND DOMESTIC BEER

SOFT DRINKS AND JUICES

N/A BEVERAGES ONLY \$2 PER PERSON

INCLUDES: SODA, ICED TEA, COFFEE, HOT TEA