

*Thank you for choosing Bridges Restaurant and Bar
for your special event*

All private dining parties require a Food and Beverage Minimum, please inquire.

Attendance Guarantee

A minimum attendance guarantee for food and beverage service is required three business days prior to your event. Once received, this minimum guarantee may not be reduced. Should we fail to receive this guarantee number by the specified date, your expected number of guests listed on your Banquet Event Order will be considered your guarantee of attendees. You will be charged for your guarantee or the actual attendance, whichever is larger.

Deposit

A \$500 (dinner) or \$250 (lunch) refundable deposit is necessary for the reservation of the private area dining area. The private dining area will only be reserved once we receive a deposit and this agreement is signed.

Cancellations

Cancellation must be provided one week prior to the date of the event to receive a refund of your deposit. If you cancel your event within 7 days your deposit is nonrefundable. A no show is considered breach of contract and your credit card will be charged the room minimum.

Beverages

Most selections from Bridges wine list are available for special events. We will be happy to assist you in making selections for the perfect wines to accompany your menu. If you choose to provide us with wine to serve to your guests, corkage is \$20.00 per 750-ml. bottle. A full bar is also available.

Room and Table Arrangements

The size of your group will generally determine the table layout and room that will be appropriate for your event. We suggest, when possible, that you preview the area for your event. We reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

Payment

Final payment is due the day of the event. We accept American Express, Visa, MasterCard, company check and cash. We regret we cannot bill directly.

Private Dining Room Deposit

First Name _____

Last Name _____

Telephone Number _____

E-Mail Address _____

Billing Address _____

City _____ **State** _____ **Zip** _____

Credit Card Type _____

Credit Card Number _____

Exp. Date _____

Date of Event _____

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\$ _____

Name _____

Signature _____

Date _____

Sample Limited Menu 1

First Course

Fresh Soup of the Day

Organic Baby Mixed Greens

peaches, candied hazelnuts, gorgonzola,
peach - sichuan peppercorn vinaigrette

Entrée

Macadamia Nut Crusted Salmon Atlantic Salmon

seaweed salad, scallions, forbidden black rice, pineapple~ginger coulis

Pan Roasted Vadouvan Chicken Breast

garlic braised baby bok choy, scallion basmati rice, cilantro yogurt

Grilled Flat Iron Steak with Red Wine Demi

organic pole bean - toasted walnut salad,
point Reyes bay blue cheese grits, red wine demi

Wild Mushroom Risotto

topped with an herb crème fraîche

Dessert

Flourless Chocolate Cake

raspberry sauce and chantilly

House Made Sorbet

Crème Brulee

chantilly

\$48.00 per guest

(Exclusive of tax and gratuity)

Menu subject to change based upon seasonal and fresh ingredients

Executive Chef/Partner, Kevin Gin

Sample Limited Menu 2

First Course

Fresh Soup of the Day

Organic Baby Mixed Greens

peaches, candied hazelnuts, gorgonzola,
peach - sichuan peppercorn vinaigrette

Entrée

Line Caught Catch of the Day

Pan Roasted Vadouvan Chicken Breast

garlic braised baby bok choy, scallion basmati rice, cilantro yogurt

Grilled New York Steak with Red Wine Demi

organic pole bean - toasted walnut salad,
point Reyes bay blue cheese grits, red wine demi

Portobello Mushroom, Goat Cheese, Caramelized Onion Wellington

caramelized onions, frisee, balsamic reduction, truffle oil

Dessert

Flourless Chocolate Cake

mixed berry sauce and chantilly

House Made Sorbet

Crème Brulee

chantilly

\$58.00 per guest

(Exclusive of tax and gratuity)

Menu subject to change based upon seasonal and fresh ingredients

Executive Chef/Partner, Kevin Gin

Sample Limited Menu 3

First Course

Chef's Amuse Bouche

Salad Course

Fresh Soup of the Day

Fuji Apple and Baby Spinach Salad

with toasted walnuts, blue cheese, and roast garlic vinaigrette

Organic Baby Mixed Greens

pickled chioggia beets, toasted hazelnuts, parsley vinaigrette,
skyhill farms goat cheese

Entrée

Seared Rare Hawaiian Big Eye Tuna

pineapple, chinese sausage, macadamia nuts, fried forbidden rice, seaweed salad

Pan Roasted Vadouvan Chicken Breast

garlic braised baby bok choy, scallion basmati rice, cilantro yogurt

Filet Mignon with Red Wine Demi

organic pole bean - toasted walnut salad,
point Reyes bay blue cheese grits, red wine demi

Wild Mushroom Risotto with Grilled Prawns

topped with an herb crème fraîche

Dessert

Flourless Chocolate Cake

mixed berry sauce and chantilly

Crème Brulee

chantilly

House Made Sorbet

\$68.00 per guest

(Exclusive of tax and gratuity)

Executive Chef/Partner, Kevin Gin

Passed Hors d'oeuvres

Potted Pig

cornichon, moroccan olive, grilled baguette

Grilled Chicken Satays

lemongrass barbecue sauce

Edamame and Vella Mezzo Secco Arancini

spicy yuzu aioli

Argentinian Spiced Steak

green chimichurri

Waldorf Chicken Salad

walnuts, fruits, celery, yogurt, little gems

Grilled Steak Skewers

black peppercorn mustard sauce

Gojuchang Glazed Crispy Tofu

scallions, sesame seeds

Smoked Salmon on Toasted Sourdough

horseradish crème fraiche, cucumber, chives

Grilled Petite Brie Cheese and Seasonal Fruit Conserve Sandwich

Bigeye Poke

seaweed, scallions, sesame

3 Hors d'oeuvres for \$12.00 per guest

5 Hors d'oeuvres for \$18.00 per guest

Menu of Hors d'oeuvres

Asian Sampler

chicken satays with spicy peanut sauce
beef satays with indonesian soy
crispy tofu with spicy aioli
chilled edamame with Hawaiian pink salt
\$7.75 per guest

Antipasto

selection of dried and cured meats, marinated olives
\$6.75 per guest

Seasonal Grilled and Raw Vegetables Platter

point reyes bay blue cheese yogurt
\$5.00 per guest

Firecracker Edamame

chili, garlic, soy sauce, fresh butter
\$3.00 per guest

Imported and Domestic Cheese Assortment

served with sliced baguette
\$5.75 per guest

Executive Chef/Partner, Kevin Gin

