

*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.

Cancelations

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

k&j farms nectarines, toasted almonds,
skyhill farms goat cheese, red wine vinaigrette

Entrée

Citrus Crusted Atlantic Salmon, Dill Cream

Petite green lentils, pancetta, chard, carrots

Tangerine Soy Chicken Two Ways

braised winter greens, horseradish mashed potatoes

Grilled Flat Iron Steak with Red Wine Demi

applewood smoked bacon, edamame, potato hash

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

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

Entrée

Line Caught Mahi Mahi

tuscan kale, butternut squash, preserved lemon, faro risotto

Tangerine Soy Chicken Two Ways

braised winter greens, horseradish mashed potatoes

Grilled New York Steak with Red Wine Demi

applewood smoked bacon, edamame, potato hash

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

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

Baby bok choy, honshmeji mushrooms, yukon potatoes

Tangerine Soy Chicken Two Ways

braised winter greens, horseradish mashed potatoes

Filet Mignon with Red Wine Demi

applewood smoked bacon, edamame, potato hash

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)

Menu subject to change based upon seasonal and fresh ingredients

Executive Chef/Partner, Kevin Gin

Passed Hors d'oeuvres

Grilled Coconut Marinated Chicken Satay

glazed with spicy peanut sauce

Wild Mushroom Duxelle

with herb crème fraiche on toasted crostini

Grilled Asian Marinated Steak Satay

drizzled with indonesian soy

Indonesian Soy Barbecue Pork Tenderloin

peppered green apple cream on garlic crostini

Blue Cheese Potato Croquettes

anchovy aioli

Chopped Shrimp Louie & Cucumber

served on toasted crostini

Slow Roasted Maple Leaf Duck Breast

with port marinated sun dried cranberries

3 Hors d'oeuvres for \$12.00 per guest

5 Hors d'oeuvres for \$18.00 per guest

Executive Chef/Partner, Kevin Gin

Displayed Hors d'oeuvres

Asian Sampler

chicken satay with spicy peanut sauce
beef satay with indonesian soy
arancini with yuzu ~ scallion aioli
chilled edamame with Hawaiian pink salt
\$6.75 per guest

Antipasto

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

Seasonal Vegetable and Mushroom Antipasto

maytag blue cheese dressing
\$5.00 per guest

Chilled Mexican White Prawns

served with yuzu cocktail sauce and fresh lemon
\$7.00 per guest
(2 prawns per guest)

Imported and Domestic Cheese Assortment

served with sliced baguettes and crostini
\$5.75 per guest

Executive Chef/Partner, Kevin Gin