

*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 \_\_\_\_\_

### **Deposit**

A \$500 (dinner) or \$250 (lunch) 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.

\$ \_\_\_\_\_

Name \_\_\_\_\_

Signature \_\_\_\_\_

Date \_\_\_\_\_

## **Sample Menu 1**

### **First Course**

#### **Fresh Soup of the Day**

##### **Organic Baby Mixed Greens**

gravenstein apple, maytag blue cheese, candied pecans,  
vanilla~champagne vinaigrette

### **Entrées**

#### **Wild Mushroom Risotto**

herb crème fraiche

#### **Grilled Chicken Club Sandwich**

crisp bacon, avocado, lettuce, tomato, fresh herb aioli

#### **Pan Roasted Atlantic Salmon Salad**

little gems, skyhill farms feta, black olives, cucumber,  
purple daikon, citrus vinaigrette

#### **Pan Roasted Pork Tenderloin**

gai lan, leeks, pork belly, fingerling potato hash, red wine demi

### **Desserts**

#### **Chocolate Flourless Cake**

pomegranate caramel sauce and chantilly

#### **Crème Brulee**

chantilly

#### **House Made Sorbet**

### **\$27.00 per guest**

(Exclusive of tax and gratuity)  
subject to change without notice

*Executive Chef/Partner, Kevin Gin*

## **Sample Menu 2**

### **First Course**

#### **Fresh Soup of the Day**

#### **Organic Baby Mixed Greens**

gravenstein apple, maytag blue cheese, candied pecans,  
vanilla~champagne vinaigrette

### **Entrées**

#### **Pan Roasted Vadouvan Chicken Breast**

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

#### **Macadamia Nut Crusted Salmon Atlantic Salmon**

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

#### **Grilled Hanger Steak**

gai lan, leeks, pork belly, fingerling potato hash, red wine demi

#### **Wild Mushroom Risotto**

topped with fresh herb crème fraîche

### **Desserts**

#### **Chocolate Flourless Cake**

pomegranate caramel sauce and chantilly

#### **Crème Brulee**

chantilly

#### **House Made Sorbet**

**\$34.00 per guest**

(Exclusive of tax and gratuity)  
subject to change without notice

*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**

*Executive Chef/Partner, Kevin Gin*

## *Displayed 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*