



# eclipse chocolate: private events, dinners, & tastings

our elegant **umbral room** is ideal for private events, where guests may indulge in our award-winning food, beverage, & confections. all of our creations are handcrafted on-site, featuring infusions of chocolate, vanilla bean, or caramel. formal seating is available for parties as large as 45, or we can offer standing room for mixers as large as 60.

private room rental is available at an hourly rate of \$30 per half hour, with a one hour minimum. bookings include a free 30 minute set-up period, & a dispenser of our famous vanilla bean infused water. low-tack tape is provided for hanging balloons & other decor. additional set-up time will incur hourly charges. a/v connection available for a \$25 fee.

to complete your ideal experience, consider our **celebration cakes** & **custom chocolate favors** sales sheets, where you will find additional specialized options. linen rental & floral decorations are available with advance notice. we strive to create long-lasting, delicious memories for your guests to savor for years to come!




eclipse chocolate bar & bistro is located in the heart of san diego, in the vibrant walking neighborhood of south park, just two miles from downtown. at over 4000 square feet, we are part chocolate factory-part restaurant, with viewing windows that showcase our artisan chocolate production. brunch service is available daily from 9am-2pm, & dinner service follows from 4pm to close. we also offer custom chocolate favors, a decadent cake menu, a full wine list, & rotating taps featuring san diego's finest craft beers to match your culinary desires.

event concept	price
<p><b>plattered small bites</b> ideal for casual settings &amp; mixers, guests may explore an array of preordered platters of finger foods.</p>	<p><b>priced per platter</b> order 2-4 platters per guest</p>
<p><b>chocolate threeway tasting</b> a guided 45 minute "threeway" tasting including three trios of exotic chocolate truffles, artisan cheeses, &amp; wine or beer.</p>	<p><b>\$30 per guest</b> includes 1 hour of private room rental, minimum 15 attendees</p>
<p><b>private brunch or dinner service</b> including choice of main+side, guests select from our daily menus &amp; 2-piece truffle box place setting;</p>	<p><b>\$24 per guest</b> includes personalized menu printing, beverage service additional</p>
<p><b>private ec:supper club service</b> including a three course tasting dinner custom designed to suit your culinary interests.</p>	<p><b>\$40-60 per guest</b> minimum 15 attendees</p>
<p><b>build-a-bar workshop</b> guests craft their own custom-flavored bars in dark or milk chocolate &amp; twenty exotic spices/inclusions.</p>	<p><b>\$400 per party</b> includes 1 hour of private room rental, makes 40 large bars, nearly 10 pounds</p>

a \$50 fee is assessed for outside candy decorations/favors. all outside food, beverage, & sweets are prohibited; gratuity & sales tax not included. a non-refundable \$100 deposit is required to confirm your reservation.

**contact: [events@eclipsechocolate.com](mailto:events@eclipsechocolate.com) 619.578.2984**

<p><b>think locally</b> we proudly pledge 10% of our net profits as in-kind donations to charities in our community</p>	<p><b>think sustainably</b> we operate in a lean facility with a commitment to reducing our impact on the environment</p>	<p><b>think ethically</b> we handcraft fair trade couverture chocolate without preservatives or colorings</p>
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our tasting platters are designed to offer the best of our award-winning dishes presented as small bites. we suggest ordering a platter for every 2-4 guests. platters ordered in multiple will be refilled when needed, for the best dining experience. full beer & wine menu available, \$15 corkage fee applies for outside bottles.    vegan     vegan on request     gluten-free 

special event beverage options	price
<b>iced tea pitcher</b> premium whole leaf tea, brewed to order & served iced	<b>\$12 per 48 ounce pitcher</b> with sweeteners & creamers
<b>coffee or tea station</b> locally roasted coffee or selection of 6 premium whole leaf teas	<b>\$28 per 80 ounce urn</b> with sweeteners & creamers
<b>vanilla bean sangria</b> infused with vanilla bean & fruit, with seasonal berries & orange slices	<b>\$24 per 48 ounce pitcher</b> choose from red or white
<b>tropical mimosa station</b> 4 bottles of bubbly+4 juice pitchers (blood orange, white peach, guava, mango) with berries	<b>\$178 per package</b> serves 45, 6oz servings
<b>celebration toast</b> bubbly+lavender vanilla bean lemonade, half-servings in stemmed wine glasses	<b>\$7 per 3 ounce glass</b> tray passed when requested
<b>drinking chocolate station</b>  self-serve from insulated urn, pre-made with choice of milk (whole, soy, rice, almond)	<b>\$96 per 1.5 gallon urn</b> serves 24, 8oz servings
special event food options	price
<b>sausage gravy &amp; bacon poutine cups</b>  twice fried shoestring potato+vanilla sausage gravy+garlic cheese curd+maple glazed bacon	<b>\$50 per platter</b> 12 4oz shooters
<b>bacon wrapped date skewers</b>  medjool dates wrapped in cocoa glazed bacon+cocoa balsamic pea shoots+hickory salt	<b>\$45 per platter</b> 12 bacon dates
<b>cheese &amp; caramel platter</b>  two artisan cheeses+vanilla crostini+smoked almond+chile caramel+fresh fruit	<b>\$40 per platter</b> 8oz of cheese
<b>baked dip &amp; crostini</b>   seasonal flavor dip baked in crock+vanilla crostini+rainbow carrot sticks+green apple	<b>\$35 per platter</b> 8oz dip
<b>biscuits &amp; butter</b> roasted garlic, parmesan, & white chocolate biscuits+orange butter+strawberry rhubarb	<b>\$25 per platter</b> 10 biscuits
<b>quinoa fritter bites</b>   fried quinoa, red bell, & corn fritters+cocoa mole+avocado+hickory salt	<b>\$40 per platter</b> 10 tasting spoons
<b>signature salad bowl</b>   vanilla bean vinaigrette dressed, choose: beet & green apple, or bleu cheese pecan	<b>\$30 per platter</b> 1 large salad bowl
<b>grilled focaccia panini</b>  pressed finger sandwiches+vanilla aioli, choose: bacon, chicken, meatball, or portobello	<b>\$40 per platter</b> 12 panini quarters
<b>bruleed caprese bites</b>  roasted tomato+bruleed herbed chevre+strawberry+cocoa balsamic+basil+lavender salt	<b>\$35 per platter</b> 10 tasting spoons
<b>tomato parmesan quiche bites</b> egg custard, roasted tomato, leek, & parmesan pastries+chile caramel hollandaise pea shoots	<b>\$40 per platter</b> 10 mini quiche
<b>honey sriracha chicken tenders</b> panko crusted, spicy honey sriracha glazed+vanilla aioli pea shoots	<b>\$45 per platter</b> 16 chicken tenders
<b>french toast sticks</b> custard soaked brioche+roasted white chocolate+creme+strawberry rhubarb+berries	<b>\$35 per platter</b> 24 toast sticks
<b>signature pastry bites</b>  flourless brownies+salted cocoa nib meringues+chocolate chunk cookies	<b>\$30 per platter</b> 24 mini pastries
<b>signature confections</b>   featuring botanically infused chocolate truffles & exotic salted caramels	<b>\$35 per platter</b> 10 truffles & 10 caramels