

# Parc

Bistro-Brasserie



## PRIVATE EVENTS PACKET



---

## ABOUT

Pull up a charming bistro chair to a table topped with white linen and crisp butcher paper. Listen to the crackle of a fresh baguette being torn apart. Take in the aroma of our Award-Winning Cuisine. Sit back, relax and enjoy your event with family, friends, clients, or coworkers. Let us handle the details.

Our passion is to serve. Our mission is to provide the highest level of event planning, finest service, and creative cuisine available. Our commitment to gracious and informed hospitality, combined with the comfort and beauty of our restaurant draws repeat guests year after year.

### **Parc Bistro-Brasserie**

2760 Fifth Ave.  
San Diego, CA  
92103



ParcBistroSD



ParcBistroBrasserie

Monday – Thursday 11am – 9pm  
Friday 11am – 10pm  
Saturday 9am – 10pm  
Sunday 9am – 9pm



[www.parcbb.com](http://www.parcbb.com)



619-795-1501

# BRUNCH

*Available Saturday & Sunday Only*

*Includes: soft drinks, iced tea, lemonade & coffee*

*\*Vegan options available upon request*

*\*Bottomless Mimosa Option Available for \$22pp*

## Option 1

**\$35 per person**

### Table Share Appetizer:

**Viennoiserie Basket "French Pastries"(V)**

croissant, pain au chocolate,  
housemade fig jam

### Entrée Choice of:

#### **Quiche Lorraine**

ham, caramelized onions, swiss  
cheese, served with artisan green  
salad

#### **Strawberry Waffle (V)**

Belgian waffle, pearl sugar, fresh  
strawberries, whipped cream

#### **Vegetarian Omelette (V) (GF)**

fresh spinach, mushrooms, swiss  
cheese, roasted potatoes



## Option 2

**\$45 per person**

### First Course Choice of:

#### **Viennoiserie "French Pastries" (V)**

croissant, pain au chocolate,  
housemade fig jam

#### **Artisan Green Salad (VEGAN)(GF)**

mixed greens, fresh tomato, shaved  
fennel, champagne vinaigrette

### Entrée Choice of:

#### **Quiche Lorraine**

ham, caramelized onions, swiss cheese,  
served with fresh seasonal fruit

#### **Brioche French Toast (V)**

crème anglaise, fresh berries, whipped  
cream

#### **Crab Meat Omelette (GF)**

gruyere cheese, fresh crab, red bell  
peppers, chives, avocado

#### **Short Rib Hash**

braised beef short ribs, breakfast  
potatoes, fried egg

#### **Parc Chopped Chicken Salad (GF)**

grilled chicken, artisan baby greens,  
apples, cranberries, blue cheese, dijon  
vinaigrette





# LUNCH PACKAGES

*Available 7 days a week*

*Includes: soft drinks, iced tea, lemonade, coffee &  
French Baguettes with House-made Olive Tapenade  
\*Vegan options available upon request*

## Option 1

**\$40 per person**

### First Course Choice of:

#### **Artisan Green Salad (VEGAN) (GF)**

mixed greens, fresh tomato,  
shaved fennel, champagne  
vinaigrette

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Chicken Bercy (GF)**

roasted potatoes, green beans,  
mushrooms, lemon beurre-  
blanc

#### **Salmon Sandwich**

toasted batard bread, sriracha  
mayo, crispy romaine lettuce,  
shoestring fries

#### **Quiche Lorraine**

ham, caramelized onions,  
Swiss cheese, served with  
fresh seasonal fruit

#### **Wild Mushroom Ravioli (V)**

fresh ricotta, wild  
mushrooms, tarragon cream  
sauce

## Option 2

**\$45 per person**

### First Course Choice of:

#### **Artisan Green Salad (VEGAN)(GF)**

mixed greens, fresh tomato,  
shaved fennel, champagne  
vinaigrette

#### **Caesar Salad**

crispy romaine, housemade  
croutons, shaved parmesan

**Tomato Basil Bisque**  
organic tomatoes, fresh basil

### Second Course Choice of:

#### **Blackened Ahi Sandwich**

Fresh ahi tuna, arugula,  
pickled ginger, wasabi  
mayo, brioche bun

#### **Chicken Bercy (GF)**

roasted potatoes, green  
beans, mushrooms, lemon  
beurre-blanc

#### **Parc Burger**

gruyere cheese, caramelized  
onions, lettuce, tomato,  
truffle aioli, frites

**Quinoa & Oven Roasted  
Vegetables (VEGAN) (GF)**  
fresh seasonal vegetables,  
18 yr. aged balsamic glaze

## Option 3

**\$55 per person**

### First Course Choice of:

#### **Fresh Burrta**

Organic cherry tomatoes, house-made  
pesto, 18 yr aged balsamic, country  
bread

#### **Caesar Salad**

crispy romaine, housemade  
croutons, shaved parmesan

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Steak Au Poivre (GF)**

flat iron steak, sautéed spinach,  
house-made peppercorn sauce,  
mashed potatoes

#### **Oven Roasted Chicken Breast (GF)**

wild mushrooms, sautéed baby  
artichokes, mashed potatoes, white  
wine demi-glace

#### **Wild Mushroom Ravioli (V)**

fresh ricotta, wild mushrooms,  
tarragon cream sauce

#### **Pan Roasted Alaskan Salmon (GF)**

garlic mashed potatoes, sautéed  
spinach, champagne beurre-blanc

#### **Quinoa & Oven Roasted Vegetables (VEGAN) (GF)**

fresh seasonal vegetables, 18 yr.  
aged balsamic glaze

### Optional Dessert Choice / \$15pp

#### **Chocolate Marquise (GF)**

decadent flourless chocolate cake,  
dark chocolate mousse

#### **Crème Brûlée (GF)**

Tahitian vanilla bean custard,  
caramelized sugar

#### **Raspberry Sorbet (VEGAN)**

with fresh seasonal berries

# DINNER PACKAGES

*Includes French Baguettes and House-made Olive Tapenade*  
*\*Vegan options available upon request*

## Option 1

**\$70 per person**

### First Course Choice of:

#### **Artisan Green Salad (VEGAN) (GF)**

mixed greens, fresh tomato, shaved fennel, champagne vinaigrette

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Steak Au Poivre (GF)**

flat iron steak, sautéed spinach, house-made peppercorn sauce, mashed potatoes

#### **Oven Roasted Chicken Breast (GF)**

wild mushrooms, sautéed baby artichokes, mashed potatoes, white wine demi glaze

#### **Wild Mushroom Ravioli (V)**

fresh ricotta, wild mushrooms, tarragon cream sauce

#### **Pan Roasted Alaskan Salmon (GF)**

garlic mashed potatoes, sautéed spinach, lemon-champagne beurre-blanc

#### **Quinoa & Oven Roasted Vegetables (VEGAN) (GF)**

fresh seasonal vegetables, 18 yr. aged balsamic glaze

### Dessert Choice:

#### **Chocolate Marquise (GF)**

decadent flourless chocolate cake, dark chocolate mousse

#### **Crème Brûlée (GF)**

Tahitian vanilla bean custard, caramelized sugar

#### **Raspberry Sorbet (VEGAN)**

w/ fresh seasonal berries

# DINNER PACKAGES

---

*Continued*

## Option 2

**\$80 per person**

### Table Share Appetizers:

#### **Bruschetta (VEGAN)**

organic tomatoes, basil, crostini, 18 yr. aged balsamic glaze

#### **Ahi Tuna Tartare Cucumber Cups (GF)**

fresh avocado, sesame seeds, green onion, chili-garlic emulsion, cucumber

#### **Artisan Cheese Board**

Chef's selection of artisanal cheeses, housemade fig jam, dried fruits & French bread

### First Course Choice of:

#### **Baby Roasted Beet Salad (V) (GF)**

brûléed goat cheese, Anjou pear, arugula

#### **Artisan Green Salad (VEGAN) (GF)**

mixed greens, fresh tomato, shaved fennel, champagne vinaigrette

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Steak Au Poivre (GF)**

flat iron steak, sautéed spinach, house-made peppercorn sauce, mashed potatoes

#### **Oven Roasted Chicken Breast (GF)**

wild mushrooms, sautéed baby artichokes, mashed potatoes, white wine demi-glace

#### **Wild Mushroom Ravioli (V)**

fresh ricotta, wild mushrooms, tarragon cream sauce

#### **Pan Roasted Alaskan Salmon (GF)**

garlic mashed potatoes, sautéed spinach, lemon-champagne beurre-blanc

#### **Quinoa & Oven Roasted Vegetables (VEGAN) (GF)**

fresh seasonal vegetables, 18 yr. aged balsamic glaze

### Dessert Choice:

#### **Chocolate Marquise (GF)**

decadent flourless chocolate cake, dark chocolate mousse

#### **Crème Brûlée (GF)**

Tahitian vanilla bean custard, caramelized sugar

#### **Raspberry Sorbet (VEGAN)**

with fresh seasonal berries

# DINNER PACKAGES

---

*Continued*

## Option 3

**\$95 per person**

### Table Share Appetizers:

#### **Crostini Sampler**

tomato & basil bruschetta (VEGAN), smoked salmon rilletes

#### **Ahi Tuna Tartare Cucumber Cups (GF)**

fresh avocado, sesame seeds, green onion, chili-garlic emulsion, cucumber

#### **Artisan Cheese Board**

Chef's selection of artisanal cheeses, housemade fig jam, dried fruits & French bread

#### **Jumbo Shrimp Cocktail (GF)**

with house-made cocktail sauce

### First Course Choice of:

#### **Baby Roasted Beet Salad (V) (GF)**

brûléed goat cheese, Anjou pear, arugula

#### **Classic Caesar Salad**

crispy romaine, housemade croutons, shaved parmesan

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Petite Filet Medallions (GF)**

filet medallions, pancetta mashed potatoes, green beans, mushroom ragu sauce

#### **Oven Roasted Rack of Lamb (GF)**

herb crusted, sweet potato gratin, brussels sprouts, red wine demi-glaze

#### **Fresh Seared Ahi Tuna**

roasted baby potatoes, French green beans, wasabi-lime butter

#### **Lobster Risotto (GF)**

fresh lobster, arborio rice, red pepper, chives, parmesan

#### **Wild Mushroom Ravioli (V)**

fresh ricotta, wild mushrooms, tarragon cream sauce

#### **Quinoa & Oven Roasted Vegetables (VEGAN) (GF)**

fresh seasonal vegetables, 18 yr. aged balsamic glaze

### Dessert Choice:

#### **Chocolate Marquise (GF)**

decadent flourless chocolate cake, dark chocolate mousse

#### **Crème Brûlée (GF)**

Tahitian vanilla bean custard, caramelized sugar

#### **Raspberry Sorbet (VEGAN)**

w/ fresh seasonal berries



# Hors D'oeuvres Package Options

\*Available 7 days a week

\*Can be added to any lunch or dinner package or booked à la carte for cocktail reception style events

## À LA CARTE TABLE SHARE OPTIONS

*Each order serves 2-3 people*

*\*Can be ordered for each table or set up as grazing station*

**Oven Roasted Cauliflower (VEGAN) / \$15**  
capers, olives, garlic parsley, EVOO

**Roasted Brussels Sprouts / \$15**  
crispy pancetta, aged balsamic, parmesan

**Boulettes De Bison / \$20**  
house-made bison meatballs (6 per order),  
mozzarella, heirloom tomato, fresh basil

**Lobster Arancini / \$20**  
fresh lobster risotto croquettes (6 per order), red  
pepper, parmesan, spicy harissa aioli

**Ahi Tuna Tartare Cucumber Cups / \$20**  
fresh avocado, sesame seeds, green onion, chili-  
garlic emulsion, cucumber (6 per order)



## GRAZING STATION OPTIONS

**Artisan Cheese & Charcuterie Station / \$15pp**  
assortment of imported cheese & charcuterie  
accompanied with almonds, dried fruits, fig jam,  
French bread, Dijon mustard & cornichons

**Fresh Ceviche Grazing Station / \$16pp**  
choice of shrimp, fish or combination with fresh  
avocado, red onions, citrus, wonton chips

**Crostini Station / \$14pp**  
tomato-basil bruschetta (VEGAN), smoked salmon  
rillettes, Brie & fig jam (V), pepper crusted filet  
mignon with roasted garlic aioli

**Fresh Seafood Tower / \$25pp**  
fresh oysters, jumbo prawns, local black mussels &  
PARC ceviche, house-made cocktail sauce with  
fresh horseradish, mignonette, wonton chips

**Fresh Seafood Tower Deluxe / \$45pp**  
fresh oysters, jumbo prawns, local black mussels,  
crab legs & lobster with house-made cocktail sauce,  
fresh horseradish, mignonette, wonton chips





# Hors D'oeuvres Packages

*\*Custom packages available upon request*

Can be set up as a grazing station, tray passed, or a combination of both

## Option 1

### \$25 per person

*Approx. 8-10 pieces per person*

*Choose 3 of the following:*

#### **Caprese Skewer (V)(GF)**

fresh mozzarella, basil, heirloom tomato

#### **Stuffed Mushroom Provencal (V)**

breadcrumbs, garlic, shallot, rosemary thyme, sundried tomato, asiago cheese

#### **Bruschetta (VEGAN)**

Fresh tomatoes, garlic, basil

#### **Smoked Salmon Rillettes (GF)**

cucumber, crème fraiche, micro arugula

#### **Soy Glazed Chicken Skewers**

with sesame citrus glaze

#### **Vegetable Skewers (VEGAN)(GF)**

zucchini, yellow squash, bell peppers, onions in 18yr aged balsamic glaze

#### **Crispy Artichokes (V)**

with house-made remoulade

#### **Ahi Tuna Tartare Cucumber Cups (GF)**

fresh avocado, sesame seeds, green onion, chili-garlic emulsion, cucumber

## Option 2

### \$35 per person

*Approx. 8-10 pieces per person*

*Choose 5 of the following:*

#### **Shrimp Cocktail Shooter (GF)**

with housemade cocktail sauce

#### **Lobster Arancini**

bell pepper, chives, parmesan, swiss cheese, harissa aioli

#### **Soy Glazed Chicken Skewers**

with sesame citrus glaze

#### **Caprese Skewer (V)(GF)**

fresh mozzarella, basil, heirloom tomato

#### **Beef Tenderloin Skewers**

with lemongrass teriyaki glaze

#### **Pepper Crusted Filet Mignon Crostini (GF)**

with roasted garlic aioli

#### **Short Rib Sliders**

18hr braised beef, blue cheese, micro greens

#### **Stuffed Mushroom Provencal (V)**

breadcrumbs, garlic, shallot, rosemary thyme, sundried tomato, asiago cheese

#### **Ahi Tuna Tartare Cucumber Cups (GF)**

fresh avocado, sesame seeds, green onion, chili-garlic emulsion, cucumber

#### **Smoked Salmon Rillettes**

cucumber, crème fraiche, micro arugula

#### **Vegetable Skewers (VEGAN) (GF)**

zucchini, yellow squash, bell peppers, onions with 18yr aged balsamic glaze

#### **Crispy Artichokes (V)**

with house-made remoulade



# Beverage Package Options

## HOSTED WINE SERVICE OPTIONS

*\*All pricing is per person, per hour*

### Option 1

House Wine

**\$25pp**

*Unlimited*

CHARDONNAY Round Hill, CA

CABERNET Round Hill, CA

### Option 2

Premium Wine

**\$35pp**

*Unlimited*

CHARDONNAY Domaine Bernier, Burgundy, FR

CABERNET BLEND Chateau Recogne,  
Bordeaux, FR

### Option 3

Super Premium Wine

**\$40pp**

CHARDONNAY Sonoma Cutrer, CA

CABERNET Robert Hall, CA

## HOSTED BEVERAGES ON CONSUMPTION

**Wine, Beer & Cocktails to be Charged on  
Consumption**

\*Inquire for Wine, Beer & Spirits Menu

\*Special Case Pricing Available for Wine

\* Create a "Signature Cocktail" for event  
*Inquire for details*



## HOSTED BAR PACKAGE OPTIONS

*\*All pricing is per person, per hour*

### Option 1

**\$30pp**

*Unlimited*

House Wine, House Beer, Well Spirits

### Option 2

**\$35pp**

*Unlimited*

Premium wine, Premium Spirits and Craft Beer

### Option 3

**45pp**

*Unlimited*

Super Premium Wine, Super Premium Spirits and  
Craft Beer

### Optional Add On

**Private Bartender**

*Exclusive for your event*

**\$250**

# VINEYARD ROOM

---

65 Seated

75 Standing/Cocktail Reception



Inspired by the lore of French wine, the Vineyard Room is ideal for rehearsal dinners, post wedding brunches, bridal showers, baby showers, retirement parties, business lunches, pharmaceutical dinners, holiday parties, corporate events, memorial services and any other type of celebration. Modern French glass doors enclose this room to create a comfortable and elegant private space.

# SEINE ROOM

---

14-20 Seated

Featuring a beautifully appointed Seine River wall mural and a signature crystal chandelier, the Seine Room is ideal for birthday parties, family dinners, board meetings, corporate lunches and baby & bridal showers. Modern French glass doors enclose this room to create an intimate private space.





# ENTIRE VENUE RENTAL

---

135 Seated

175 Standing



## WHY NOT RESERVE THE ENTIRE RESTAURANT AND CELEBRATE IN STYLE?

Invite guests to enjoy our gorgeous restaurant and patio for an exclusive evening.

Sit back, relax and let us handle the details while creating an unforgettable event for you and your guests.

*\*Inquire for pricing*





Bistro-Brasserie

## **FOOD & BEVERAGE** **MINIMUMS**

### **Food & Beverage Minimums**

*\*Holiday Minimums subject to change. Please inquire for Holiday Minimums*

#### **Seine Room**

Seating for up to 20 on 1 large square table

**Sunday - Thursday** \$800 F&B minimum Dinner *\*Holidays \$1000*

**Friday & Saturday** \$1200 F&B minimum Dinner *\*Holidays \$1500*

**Monday - Sunday** \$600 Lunch & Brunch *\*Holidays \$800*

---

#### **Vineyard Room**

Seating for up to 65, 75 people for cocktail reception style event

**Sunday - Thursday** \$1600 F&B minimum *\*Holidays \$2000*

**Friday & Saturday** \$3,500 F&B minimum *\*Holidays \$4000*

---

#### **Seine Room & Vineyard Room**

Seating for up to 85, 100 people for cocktail reception style event

**Sunday - Thursday** \$3,500 F&B minimum *\*Holidays \$4000*

**Friday & Saturday** \$4,500 F&B minimum *\*Holidays \$5000*

---

#### **Bar Lounge**

Up to 50 people for a cocktail reception style event

**Sunday - Thursday** \$3,000 F&B minimum *\*Holidays \$4000*

---

#### **Full Restaurant Buyout**

Seating for up to 135, 175 cocktail reception style event

*\*Inquire for details*

---

# GUIDELINES

---

## Final Guest Counts & Cancellations

Final guest count of the party must be submitted 1 week prior to event date. We require a **72-hour** cancellation notice for reservations 20 and under. Reservations for 21 and over require a **2-week** cancellation notice or the guarantee will be charged.

## Deposits

We require a **20%** non-refundable deposit of the food & beverage minimum or the proposed event cost.

## Table & Room Setup

We will set up the tables accordingly with each party size and occasion. If you'd like the room to be set up in a certain way, please discuss the setup **2 weeks** prior to the event. Any special furniture requests such as belly bars, special linens and satellite bars are available for additional charge. We can recommend vendors for any of your needs.

## Audio & Visual Equipment

We have full A/V equipment available to rent. We can provide you with a projector, screen, microphone, speaker and podium for \$150. Per equipment rentals are:

*Projector \$60      Screen rental \$40      Microphone \$25      Speaker \$25*

## Menus

All parties of 15 or more are required to select a prix fixed menu from the Private Events Packet. All our menus are customizable and can be modified to accommodate any special dietary restrictions. Please let your Event Coordinator know of any allergies ahead of time.

**\*\*All parties of 30 or more are required to select each course prior to event and provide place cards with meal indicators.**

## Corkage/ Wines

Corkage fee is \$25/bottle for wine that we do not carry on our list. Parties may bring up to a max of 4 bottles of wine for corkage. Any wines over 750mL will be charged a \$50 corkage fee. Only wines not offered on our list can be opened for a corkage fee. If we have

the wine offered on our list, you will be charged full price for that wine. We do not allow guests to bring in hard liquor for corkage.

### **Decorations**

We welcome decorations except for confetti, rice, glitter, rose petals or bubbles. No hanging, taping, nailing or screwing into the furniture, walls, doors, windows, ceiling or lighting fixtures. Candles must be 3" below the container. Decorations must be taken home after the party or is subject for a \$100 cleaning fee.

### **Cakes / Desserts**

Outside cakes and desserts are allowed, however, there will be a \$2 per person cake cutting fee for any type of dessert brought in. We will provide you with small plates, napkins, and dessert utensils.

### **Time**

**1 hour** is allowed for event setup, **3 hours** for actual event, and **30 minutes** for clean-up. Additional time can be negotiated/requested. -Bottomless Mimosas will have 2 Hour Time Limit. After 2 hours, guests will be charged on consumption.

### **Music & Live Entertainment**

Live entertainment, bands and DJs are permitted; however, noise level cannot be excessive especially after hours (10pm~) Special performances and performers are welcomed but must be approved by your Event Coordinator at least **2 weeks** prior to your event.

### **Parking**

Street parking is available on several streets located near and around the restaurant and metered parking is free after 6pm. The lot adjacent to Parc Bistro-Brasserie is available for free parking after 5pm during the week and all day on Saturday and Sunday. Please do not park in Pilates parking, they will tow. All other spaces are available. If you are interested in Valet service, it is available for \$500 flat rate.

**I HAVE READ AND AGREE TO ALL TERMS AND GUIDELINES WITHIN THIS AGREEMENT.**

PRINT \_\_\_\_\_

SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

# CREDIT CARD USE AUTHORIZATION FORM FOR GROUP RESERVATIONS

Thank you for booking your upcoming event at Parc Bistro-Brasserie. In order to provide the best service possible to you and all of our patrons, reservations for parties of fifteen or more must be guaranteed by credit card.

\*Please complete and/or verify the following information and return to us at  
lake@parcbb.com

## RESERVATION GUARANTEE

Final guest count of the party must be submitted 1 week prior to event date. We require a **72-hour** cancellation notice for reservations 20 and under. Reservations for 21 and over require a **2-week** cancellation notice or the guarantee will be charged.

For large parties we cannot do separate checks, however the bill can be split up to 4 ways.

Name of Reservation: \_\_\_\_\_ Reservation Date: \_\_\_\_\_

Number in Party: \_\_\_\_\_ Time in: \_\_\_\_\_ Time out: \_\_\_\_\_

Work Phone Number: \_\_\_\_\_ Cell Phone Number: \_\_\_\_\_

Credit Card Type (circle): Visa      MasterCard      Amex      Discover

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_/\_\_\_\_

CVV \_\_\_\_\_

Name (as it appears on credit card): \_\_\_\_\_

Deposit Amount: \_\_\_\_\_

Special Instructions: \_\_\_\_\_

\*\*\* 18% service + 4% banquet fee charge will apply \*\*\*

I authorize Parc Bistro-Brasserie to charge my credit card in accordance with the above listed service(s).

Cardholder's Signature: \_\_\_\_\_ Date: \_\_\_\_\_

\*Note: Reservations cannot be considered confirmed until we have received this completed and signed form. We will confirm once received.

**Parc Bistro-Brasserie**

Visit us at: [www.parcbb.com](http://www.parcbb.com) | 619-795-1501  
2760 Fifth Ave, San Diego, CA 92103