



Bistro-Brasserie



PRIVATE EVENTS PACKET

GENERAL MANAGER – Samantha Scholl

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619-795-1501

PRIVATE EVENTS SALES COORDINATOR – Amber Lay

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ABOUT

Pull up a stylish 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 - Wednesday 11:30am - 9pm
Thursday & Friday 11am - 10pm
Saturday 10:30am - 10pm
Sunday 10:30am - 10pm



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 \$15pp*

Option 1

\$20 per person

Table Share Appetizer:

Viennoiserie "French Pastry Basket"(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

\$30 per person

First Course Choice of:

Viennoiserie "French Pastry Basket" (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

Churro French Toast (V)
Crème anglaise, fresh strawberries,
whipped cream

Vegetarian Omelette (GF)
fresh spinach, mushrooms, swiss
cheese, roasted potatoes

Short Rib Hash
braised beef short ribs, breakfast
potatoes, fried egg

Seafood Cobb (GF)
mixed greens, crab, shrimp, smoked
salmon, avocado, hard-boiled egg,
house-made tarragon dressing



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

\$25 per person

First Course Choice of:

Artisan Green Salad (VEGAN) (GF)

mixed greens, fresh tomato,
shaved fennel, champagne
vinaigrette

Housemade Soup Du Jour
fresh seasonal selection

Second Course Choice of:

Chicken Paillard (GF)

grilled chicken thinly
pounded, fresh herbs, served
with sautéed vegetables

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

\$30 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

Housemade Soup Du Jour
fresh seasonal selection

Second Course Choice of:

Seafood Cobb Salad (GF)

mixed greens, crab, shrimp,
smoked salmon, avocado,
hard-boiled egg, tomatoes,
tarragon dressing

Chicken Paillard

grilled chicken thinly
pounded, fresh herbs,
served with sautéed
vegetables

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

\$35 per person

First Course Choice of:

Baby Roasted Beet Salad (GF) (V)
brûléed goat cheese, Anjou pear,
arugula

Caesar Salad

crispy romaine, housemade
croutons, shaved parmesan

Housemade Soup Du Jour
fresh seasonal selection

Second Course Choice of:

Steak Au Poivre

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, 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

Offered Plated or Buffet Style

*Includes French Baguettes and House-made
Olive Tapenade*

**Vegan options available upon request*

Option 1

\$45 per person

**Available Sunday-Thursday Only*

First Course

Artisan Green Salad (VEGAN) (GF)

mixed greens, fresh tomato, shaved
fennel, champagne vinaigrette

Second Course Choice of:

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

Option 2

\$55 per person

First Course Choice of:

Artisan Green Salad (VEGAN) (GF)

mixed greens, fresh tomato, shaved fennel, champagne
vinaigrette

Housemade Soup Du Jour

fresh seasonal selection

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 3

\$65 per person

Table Share Appetizers:

Crostini Sampler

tomato & basil bruschetta (VEGAN), smoked salmon rillettes

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

Housemade Soup Du Jour

fresh seasonal selection

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)

w/ fresh seasonal berries

Continued

Option 4

\$85 per person

Table Share Appetizers:

Crostini Sampler

tomato & basil bruschetta (VEGAN), smoked
salmon rillettes

Artisan Cheese Board

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

Jumbo Shrimp Cocktail (GF)

w/ 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

Housemade Soup Du Jour

fresh seasonal selection

Second Course Choice of:

Grilled Filet Mignon (GF)

pancetta & roasted garlic mashed potatoes,
green beans, bordelaise

Oven Roasted Rack of Lamb (GF)

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

Fresh Seared Ahi (GF)

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) / \$12
crispy capers, olives, garlic parsley, EVOO

Lobster Mac & Cheese / \$20
fresh Maine lobster, aged cheddar, asiago,
truffle oil

Roasted Brussels Sprouts / \$12
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



GRAZING STATION OPTIONS

Artisan Cheese & Charcuterie Station / \$14pp
assortment of imported cheese & charcuterie
accompanied with almonds, dried fruits, fig jam,
French bread, Dijon mustard & cornichons

Fresh Ceviche Grazing Station / \$14pp
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 / \$19pp
fresh oysters, jumbo prawns, local black mussels &
PARC ceviche, house-made cocktail sauce with
fresh horseradish, mignonette, wonton chips

Fresh Seafood Tower Deluxe / \$25pp
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

\$15 per person

Approx. 4-5 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

Option 2

\$25 per person

Approx. 6-7 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

Sesame Crusted Ahi

ginger emulsion, served with wonton chips

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

\$15pp

Unlimited

CHARDONNAY Round Hill, CA

CABERNET Round Hill, CA

Option 2

Premium Wine

\$20pp

Unlimited

CHARDONNAY Domaine Bernier, Burgundy, FR

CABERNET BLEND Chateau Recogne,
Bordeaux, FR

Option 3

Super Premium Wine

\$25pp

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

\$18pp

Unlimited

House Wine, House Beer, Well Spirits

Option 2

\$25pp

Unlimited

Premium wine, Premium Spirits and Craft Beer

Option 3

\$35pp

Unlimited

Super Premium Wine, Super Premium Spirits and
Craft Beer

Optional Add On

Private Bartender

Exclusive for your event

\$150

VINEYARD ROOM

65 Seated

75 Standing/Cocktail Reception



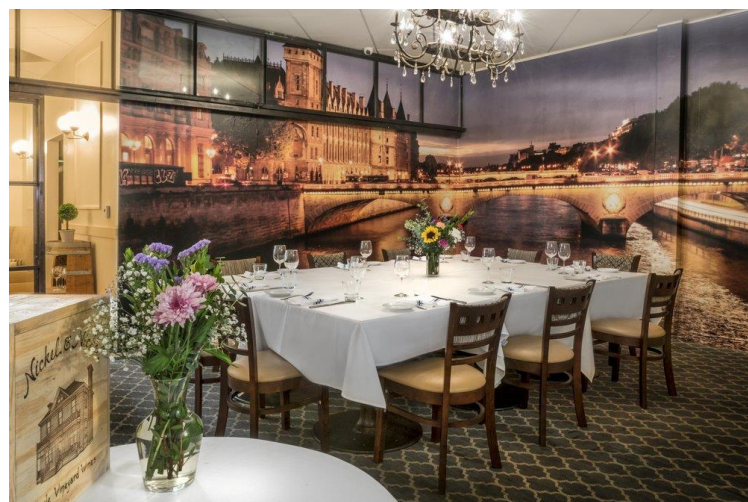
Inspired by the lore of French wine, the Vineyard Room is ideal for rehearsal dinners, post wedding brunches, bridal showers, baby showers, retirement parties, business lunches, pharmaceutical dinners, holiday parties, corporate events, memorial services and any other type of celebration. Modern French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

SEINE ROOM

20 Seated

25 Standing/Cocktail Reception

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**

DINNER

**Please inquire about lunch and brunch minimums*

Seine Room

Seating for up to 20 on 1 large square table, 25 for cocktail reception style

Sunday - Thursday \$800 F&B minimum

Friday & Saturday \$1000 F&B minimum

Vineyard Room

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

Sunday - Thursday \$2,500 F&B minimum

Friday & Saturday \$3,000 F&B minimum

Seine Room & Vineyard Room

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

Sunday - Thursday \$3000 F&B minimum

Friday & Saturday \$3,500 F&B minimum

Bar Lounge

Up to 50 people for a cocktail reception style event

Sunday - Thursday \$1,500 F&B minimum

Friday & Saturday \$2,000 F&B minimum

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 Podium \$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 *or* choose buffet style instead of a plated meal.

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.

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, **2 hours** for actual event, and **30 minutes** for clean-up. Additional time can be negotiated/requested.

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. If you are interested in Valet service, it is available for \$300 flat rate or \$7 per car (must meet the \$300 minimum).

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
amber@parcbb.com or sam@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: ____/____/____
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.

Amber Lay
Private Event Sales Coordinator
Direct 858-349-1921
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