

# Parc

Bistro-Brasserie



## PRIVATE EVENTS PACKET

GENERAL MANAGER – Samantha Scholl

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619-795-1501



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## 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 - Wednesday 11:30am - 9pm  
Thursday & Friday 11am - 10pm  
Saturday 10:30am - 10pm  
Sunday 10:30am - 10pm



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



619-795-1501

# BRUNCH

*Available Saturday & Sunday Only*

*\*Inquire About Buffet Style Options*

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

*\*Vegan options available upon request*



## Option 1

**\$20 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

**\$30 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

#### **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*

*\*Inquire About Buffet Style Options*

*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 (GF)**

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:

#### **Flat Iron Steak Sandwich**

gruyere, caramelized onions, Dijon  
aioli, frites

#### **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

### 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

*\*Inquire About Buffet Style Options  
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 Mousse (GF)**

dark chocolate mousse, fresh seasonal berries

#### **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 Mousse (GF)**

dark chocolate mousse, fresh seasonal berries

#### **Crème Brûlée (GF)**

Tahitian vanilla bean custard, caramelized sugar

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

with fresh seasonal berries

# DINNER PACKAGES

*Continued*

## Option 4

**\$85 per person**

### Table Share Appetizers:

#### **Crostini Sampler**

tomato & basil bruschetta (VEGAN), smoked salmon rilletes

#### **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

#### **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, garlic mashed potatoes, broccolini, rosemary 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 Mousse (GF)**

dark chocolate mousse, fresh seasonal berries

#### **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

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

**Country French Tartiflette /12**  
Charlotte potatoes, reblochon cheese, onions &  
bacon, baked to perfection in cast iron skillet



## 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

#### **Beef Sliders**

aged cheddar, cornichons

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

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

#### **Ahi Tartare**

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 Recougne,  
Bordeaux, FR

### Option 3

Super Premium Wine

**\$25pp**

CHARDONNAY Sonoma Cutrer, CA

CABERNET Robert Hall, CA

## 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

### Option 4

**Price Varies**

Pre-order a select amount of drink tickets for your  
event.

### Optional Add On

**Private Bartender**

*Exclusive for your event*

**\$150**



## 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*

# VINEYARD ROOM

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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.

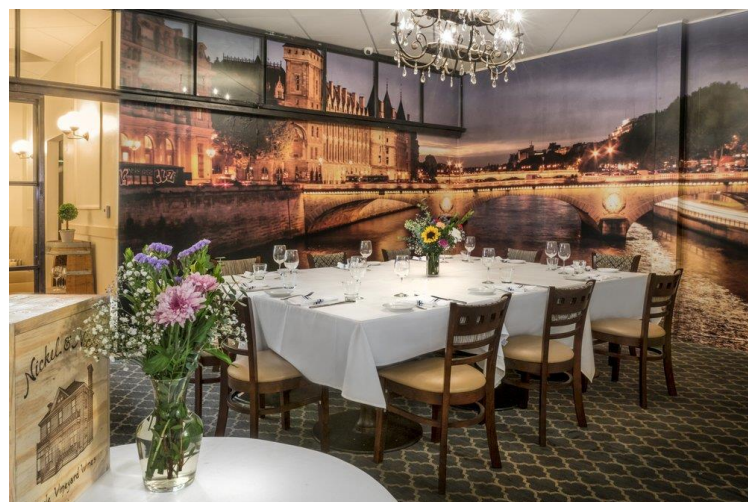
# SEINE ROOM

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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

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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

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#### **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

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#### **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

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#### **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

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#### **Full Restaurant Buyout**

Seating for up to 135, 175 cocktail reception style event

*\*Inquire for details*

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# GUIDELINES

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## 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 & Charges

We require a **20%** non-refundable deposit of the food & beverage minimum or the proposed event cost. Final bill will include: 7.75% Sales tax, 4% Banquet Fee, 18% gratuity.

## 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  
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.

**Samantha Scholl**

General Manager

Direct 702-885-8946

Visit us at: [www.parcbb.com](http://www.parcbb.com) | 619-795-1501  
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