

# 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 timeless 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

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



ParcBistroSD



ParcBistroBrasserie



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



619-795-1501

# BRUNCH

*Available Saturday & Sunday Only*

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

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



## Option 1

\$35 per person

### Table share appetizer:

#### **Viennoiserie "French Pastries"**

croissant, pain au chocolate, fig jam V

### Entrée Choice of:

#### **Quiche Lorraine**

Bayonne ham, caramelized onions, Emmental cheese, artisan green salad

#### **Strawberry Waffle**

Belgian waffle, pearl sugar, fresh strawberries, whipped mascarpone V

#### **Vegetarian Omelette**

fresh spinach, mushrooms, Emmental cheese, roasted potatoes V | GF

## Option 2

\$45 per person

### First Course Choice of:

#### **Viennoiserie "French Pastries"**

croissant, pain au chocolate, fig jam V

#### **Tomato Basil Bisque**

organic tomato soup, fresh basil V

#### **Artisan Greens Salad**

mixed greens, fresh tomato, shaved fennel, champagne vinaigrette  
VEGAN | GF

### Entrée Choice of:

#### **Quiche Lorraine**

Bayonne ham, caramelized onions, Emmental cheese, fresh seasonal fruit

#### **Brioche French Toast**

crème anglaise, fresh berries, whipped cream V

#### **Crab Meat Omelette**

Emmental cheese, fresh crab, red bell peppers, chives, avocado GF

#### **Short Rib Hash**

braised beef short ribs, breakfast potatoes, fried egg

#### **Parc Chopped Chicken Salad**

grilled chicken, artisan baby greens, apples, cranberries, blue cheese, Dijon vinaigrette GF



# LUNCH PACKAGES

Available 7 days a week

French baguette with butter and olive tapenade  
Custom tailored menus available upon request, pricing  
subject to change with substitutions

## Option 1

\$40 per person

### First Course Choice of:

#### **Artisan Greens Salad**

mixed greens, fresh tomato,  
shaved fennel, champagne  
vinaigrette VEGAN | GF

#### **Tomato Basil Bisque**

organic tomato soup, fresh  
basil V

### Second Course Choice of:

#### **Chicken Bercy**

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

#### **Salmon Sandwich**

toasted ciabatta, blackened,  
sriracha aioli, lettuce, tomato,  
onion, cucumber, shoestring  
fries

#### **Quiche Lorraine**

Bayonne ham, caramelized  
onions, Emmental cheese, fresh  
seasonal fruit

#### **Wild Mushroom Ravioli**

fresh ricotta, organic wild  
mushrooms, tarragon cream  
sauce V

## Option 2

\$45 per person

### First Course Choice of:

#### **Artisan Greens Salad**

mixed greens, fresh tomato,  
shaved fennel, champagne  
vinaigrette VEGAN | GF

#### **Caesar Salad**

crispy romaine, focaccia  
croutons, shaved parmesan

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil V

### Second Course Choice of:

#### **Ahi Tuna Sandwich**

arugula, pickled ginger,  
wasabi aioli, crispy onions,  
brioche bun

#### **Chicken Bercy**

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

#### **Parc Burger**

Emmental cheese, caramelized  
onions, mushrooms, lettuce,  
tomato, truffle aioli, shoestring  
fries

#### **Roasted Vegetables & Ancient Grains**

Quinoa, buckwheat, millet,  
Butter Nut squash, charred  
onions, sweet potatoes, haricot  
verts, cilantro pesto GF &  
VEGAN

## Option 3

Includes: soft drinks, iced tea,  
lemonade, coffee

\$60 per person

### First Course Choice of:

#### **Fresh Burrata**

organic cherry tomatoes, house made  
pesto, 18yr aged balsamic, focaccia  
croutons

#### **Caesar Salad**

crispy romaine, focaccia croutons,  
shaved parmesan

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil

### Second Course Choice of:

#### **Steak Au Poivre**

flat iron steak, sautéed spinach,  
peppercorn sauce, mashed potatoes GF

#### **Poulet A l'Estragon**

chicken breast, shallots, tarragon beurre  
blanc, mashed potatoes, brussels  
sprouts, crispy onions

#### **Wild Mushroom Ravioli**

fresh ricotta, organic wild mushrooms,  
tarragon cream sauce V

#### **Sustainable Arctic Salmon**

Salmon, mashed potatoes, sautéed  
spinach, lemon beurre-blanc

#### **Roasted Vegetables & Ancient Grains**

Quinoa, buckwheat, millet, Butter Nut  
squash, charred onions, sweet potatoes,  
haricot verts, cilantro pesto GF &  
VEGAN

### Optional Dessert Choice | add \$15pp

#### **Chocolate Marquise**

flourless chocolate cake, dark chocolate  
mousse GF

#### **Crème Brûlée**

Tahitian vanilla bean custard,  
caramelized sugar V | GF

#### **Raspberry Sorbet**

with fresh seasonal berries VEGAN

# DINNER

## PACKAGES

*Includes French baguette and house made olive tapenade  
Custom tailored menus available upon request, pricing subject to change with substitutions*

### Option 1

**\$75 per person**

#### First Course Choice of:

##### **Artisan Greens Salad**

mixed greens, fresh tomato, shaved fennel, champagne vinaigrette VEGAN | GF

##### **Tomato Basil Bisque**

organic tomatoes, fresh basil V

#### Second Course Choice of:

##### **Steak Au Poivre**

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

##### **Poulet A l'Estragon**

chicken breast, shallots, tarragon beurre-blanc, mashed potatoes, brussels sprouts, crispy onions

##### **Wild Mushroom Ravioli**

fresh ricotta, wild mushrooms, tarragon cream sauce V

##### **Sustainable Arctic Salmon**

Salmon, mashed potatoes, sautéed spinach, lemon beurre-blanc

##### **Roasted Vegetables & Ancient Grains**

Quinoa, buckwheat, millet, Butter Nut squash, charred onions, sweet potatoes, haricot verts, cilantro pesto GF & VEGAN

#### Dessert Choice:

##### **Chocolate Marquise**

decadent flourless chocolate cake, dark chocolate mousse V | GF

##### **Crème Brûlée**

Tahitian vanilla bean custard, caramelized sugar V | GF

##### **Raspberry Sorbet**

with fresh seasonal berries VEGAN | GF

# DINNER PACKAGES

---

## Option 2

\$85 per person

### Table Share Appetizers:

#### **Bruschetta**

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

#### **Ahi Tuna Tartare Cucumber Cups**

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

#### **Artisan Cheese Board**

Chef's selection of artisanal cheeses, fig jam, dried fruits & crostini

### First Course Choice of:

#### **Baby Roasted Beet Salad**

brûléed goat cheese, Anjou pear, arugula V | GF

#### **Artisan Greens Salad**

mixed greens, fresh tomato, shaved fennel, champagne vinaigrette VEGAN | GF

#### **Tomato Basil Bisque**

organic tomatoes, fresh basil V

### Second Course Choice of:

#### **Steak Au Poivre**

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

#### **Poulet A l'Estragon**

Wild mushroom duxelles, chicken breast, shallots, tarragon beurre-blanc, mashed potatoes, brussels sprouts, crispy onions

#### **Wild Mushroom Ravioli**

fresh ricotta, wild mushrooms, tarragon cream sauce V

#### **Sustainable Arctic Salmon**

Salmon, mashed potatoes, sautéed spinach, lemon beurre-blanc

#### **Roasted Vegetables & Ancient Grains**

Quinoa, buckwheat, millet, Butter Nut squash, charred onions, sweet potatoes, haricot verts, cilantro pesto GF & VEGAN

### Dessert Choice:

#### **Chocolate Marquise**

decadent flourless chocolate cake, dark chocolate mousse GF

#### **Crème Brûlée**

Tahitian vanilla bean custard, caramelized sugar GF

#### **Raspberry Sorbet**

with fresh seasonal berries VEGAN | GF



# BUFFET OPTIONS

*Custom tailored menus available upon request,  
pricing subject to change with substitutions*



## ENTREE OPTIONS

*\$75 per person (Includes below)*

### **Wild Mushroom Ravioli**

fresh ricotta, wild mushrooms, tarragon  
cream sauce V

### **Poulet A l'Estragon**

chicken breast, shallots, tarragon beurre-  
blanc, crispy onions

### **Sustainable Arctic Salmon**

Salmon, lemon beurre-blanc

### **Steak Au Poivre**

flat iron steak, house-made peppercorn  
sauce, GF

## ACCOMPANIMENTS

Mashed potatoes

Brussels sprouts

### **Artisan Greens Salad**

mixed greens, fresh tomato, shaved fennel,  
champagne vinaigrette VEGAN | GF

## DESSERT

An assortment of handcrafted mini desserts

## UPGRADE OPTIONS

*Additional \$15 per person*

### **Lobster Risotto**

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

### **Oven Roasted Rack of Lamb**

tomato Provençal, mint chutney

### **New York Strip**

Mushroom ragu sauce

### **Baby Roasted Beet Salad**

brûléed goat cheese, Anjou pear, arugula V  
| GF

### **Classic Caesar Salad**

crispy romaine, house made croutons,  
shaved parmesan V

## OPTIONAL ADD ON

### **Carving Station with Personal Chef**

*Prime Striploin*

*\$25 per person*

*Exclusive for your event*

**\$100 for the Chef**

*Inquire for details*

# 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 | \$16**

crispy capers, olives, garlic parsley, EVOO

### **Hericot Verts Almondine | \$16**

crispy French green beans sauteed with butter, shallots and almonds

### **Ahi Tuna Tartare Cucumber Cups | \$20**

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

### **Boulettes de Bison | \$24**

6 house-made bison meatballs, mozzarella, heirloom tomato, fresh basil

### **Lobster Arancini | \$26**

6 fresh lobster risotto croquettes, red pepper, parmesan, spicy harissa aioli



## GRAZING STATION OPTIONS

### **Artisan Cheese & Charcuterie Station | \$16pp**

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 | \$18pp**

tomato-basil bruschetta VEGAN, smoked salmon rilletes, Brie & fig jam V, pepper crusted filet mignon with roasted garlic aioli

### **Fresh Seafood Tower | \$30pp**

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 & ceviche 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

**\$30 per person**

*Approx. 8-10 pieces per person*

*Choose 3 of the following:*

### **Caprese Skewer**

fresh mozzarella, basil, organic tomato

V | GF

### **Stuffed Mushroom Provençal**

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

### **Bruschetta**

fresh tomatoes, garlic, basil VEGAN

### **Smoked Salmon Crostini**

smoked salmon, crème fraîche

### **Merguez Choucroute Crostini**

Lamb sausage, Dijon mustard and pancetta  
sauerkraut

### **Vegetable Skewers**

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

### **Crispy Artichokes**

with house-made remoulade V

### **Ahi Tuna Tartare Cucumber Cups**

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

## Option 2

**\$40 per person**

*Approx. 8-10 pieces per person*

*Choose 5 of the following:*

### **Shrimp Cocktail**

with house made cocktail sauce GF

### **Lobster Arancini**

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

### **Merguez Choucroute Crostini**

Lamb sausage, Dijon mustard and pancetta  
sauerkraut

### **Caprese Skewer**

fresh mozzarella, basil, organic tomato V | GF

### **Beef Tenderloin Skewers**

with lemongrass teriyaki glaze

### **Pepper Crusted Filet Mignon Crostini**

with roasted garlic aioli GF

### **Short Rib Sliders**

18hr braised beef, blue cheese, micro greens

### **Stuffed Mushroom Provençal**

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

### **Ahi Tuna Tartare Cucumber Cups**

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

### **Smoked Salmon Crostini**

smoked salmon, red onion, crème fraîche

### **Vegetable Skewers**

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

### **Crispy Artichokes**

with house made remoulade V



# Beverage Package Options ---

## HOSTED WINE SERVICE OPTIONS

*\*All pricing is per person*

### Option 1

House Wine

**\$42pp**

*Unlimited*

House wines offered by the glass

### Option 2

Premium Wine

**\$52pp**

*Unlimited*

*All wine offered by the glass*



## HOSTED BEVERAGES A LA CARTE

**Wine, Beer & Cocktails to be Charged on Consumption (Hosted Drinks)**

\*Inquire for Wine, Beer & Spirits Menu

\*Create a "Signature Cocktail" for event

*Inquire for details*

## HOSTED BAR PACKAGE OPTIONS

*\*All pricing is per person*

### Option 1

**\$48pp**

*Unlimited*

House Wine, House Beer, Well Spirits

### Option 2

**\$60pp**

*Unlimited*

Premium Wine, Premium Spirits and Craft Beer

## OPTIONAL ADD ON

**Private Bartender**

*Exclusive for your event*

**\$250**

*Inquire for details*

# VINEYARD ROOM

---

65 Seated

85 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

---

Up to 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.



# SOUTH PATIO

---

20 Seated

25 Standing/Reception

Celebrate your special occasion al fresco in our exclusive South Patio with lush turf flooring. Partly enclosed by a waterproof awning with retractable wind guards & heaters, this entertainment patio is perfect for outdoor brunches, garden dinners and cocktail hours to have you feeling à Paris!

# 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**

*\*Holiday (November, December, January)  
Minimums subject to change.*

### **Seine Room**

Seating for up to 20 on 1 large rectangle 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, 85 people for cocktail reception style event

**Sunday - Thursday** \$1,600 F&B minimum *\*Holidays \$2000*

**Friday & Saturday** \$4,000 F&B minimum *\*Holidays \$4500*

**Sunday-Monday** Lunch & Brunch - \$1200 *\*Holidays \$1400*

---

### **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** \$5,500 F&B minimum *\*Holidays \$6000*

---

### **South Patio**

Seating for up to 20

**Monday - Thursday** \$1000 F&B minimum Dinner

**Fri, Sat Dinner Sat & Sun** Brunch \$1200 F&B minimum *\*Holidays \$1400*

**Monday - Friday** \$800 Lunch *\*Holidays \$1000*

---

### **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 **guaranteed guest count** 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

*Projector \$60      Projector Screen \$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. Our menus are customizable and can be modified to accommodate any special dietary restrictions or preferences. Please let the Events Manager know of any allergies ahead of time.

**\*\*All parties of 30 or more are required to select each course prior to the event, and provide the Events Manager with each guests' name and their meal selections. Please communicate with Events Manager if there are any concerns with this.**

## Corkage/Wines

Corkage fee is \$30 per 750ml bottle. Magnum \$50, please inquire for corkage fee on extra large bottles. Parties may bring up to a max of 4 bottles of wine for corkage. Only wines not offered on our list can be opened for a corkage fee. We do not allow guests to bring in hard liquor for corkage.

## Decorations & Floral Arrangements

We welcome decorations and floral arrangements 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 with a \$3 per person cake service 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 Events Manager at least **2 weeks** prior to your event.

## Parking & Valet

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 Club Pilates parking, they will tow. All other spaces are available. There is also paid public parking in the underground lot of 525 Olive Apts directly across the street from Parc on Olive St. & 5<sup>th</sup> Ave with a posted QR code for payment.

**If you are interested in Valet service, it is available for a \$600 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  
jennc@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 and will be added to the final bill on the day of the event\*\*\***

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