

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



619-795-1501

BRUNCH

Available Saturday & Sunday Only

**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

*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, buck wheat millet,
asparagus, cauliflower, charred
onions, sweet potatoes, haricot
vert, cilantro pesto GF &
VEGAN

Option 3

\$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

Charred Arctic Salmon

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

Roasted Vegetables & Ancient Grains

Quinoa, buck wheat millet, asparagus,
cauliflower, charred onions, sweet
potatoes, haricot vert, 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

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

Charred Arctic Salmon

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

Roasted Vegetables & Ancient Grains

Quinoa, buck wheat millet, asparagus, cauliflower, charred onions, sweet potatoes, haricot vert, 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

Charred Arctic Salmon

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

Roasted Vegetables & Ancient Grains

Quinoa, buck wheat millet, asparagus, cauliflower, charred onions, sweet potatoes, haricot vert, 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

DINNER PACKAGES

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

Option 3

\$100 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, house made
fig jam, dried fruits & French bread V

Jumbo Shrimp Cocktail

with house made cocktail sauce GF

First Course Choice of:

Baby Roasted Beet Salad

brûléed goat cheese, Anjou pear, arugula V | GF

Classic Caesar Salad

crispy romaine, house made croutons, shaved
parmesan V

Tomato Basil Bisque

organic tomatoes, fresh basil V

Second Course Choice of:

Petit Filet Medallions

pancetta mashed potatoes, haricot verts, crispy
onions, wild mushroom ragu GF

Oven Roasted Rack of Lamb

tomato Provençal, haricot verts, mint chutney

Poulet A l'Estragon

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

Fresh Seared Ahi Tuna

wasabi mashed potatoes, French green beans,
wasabi-lime butter GF

Lobster Risotto

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

Wild Mushroom Ravioli

fresh ricotta, wild mushrooms, tarragon cream
sauce V

Roasted Vegetables & Ancient Grains

Quinoa, buck wheat millet, asparagus,
cauliflower, charred onions, sweet potatoes,
haricot vert, cilantro pesto GF & VEGAN

Dessert Choice:

Chocolate Marquise

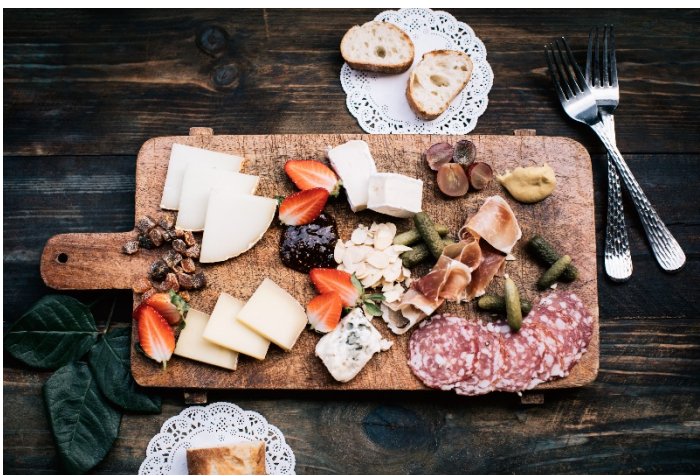
decadent flourless chocolate cake, dark
chocolate mousse V | GF

Crème Brûlée

Tahitian vanilla bean custard, caramelized
sugar V | GF

Raspberry Sorbet

with fresh seasonal berries VEGAN | GF



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

Charred 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

Romesco sauce, pumpkin seeds, herb infused 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*

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 Dinner F&B minimum \$1,000

Friday & Saturday Dinner F&B minimum \$1,500

Monday - Friday Lunch F&B minimum \$600

Saturday & Sunday Brunch F&B minimum \$800

Vineyard Room

Seating for up to 65, 85 people for cocktail reception style event

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

Friday & Saturday Dinner F&B minimum \$4,500

Monday - Friday Lunch F&B minimum \$1,500

Saturday & Sunday Brunch F&B minimum \$2,000

Seine Room & Vineyard Room

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

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

Friday & Saturday F&B minimum \$6,000

South Patio

Seating for up to 20

Monday - Thursday Dinner F&B minimum \$1,000

Fri, Sat Dinner Sat & Sun Brunch F&B minimum \$1,200 *Holidays \$1,400

Monday - Friday Lunch F&B minimum \$800 *Holidays \$1000

Bar Lounge

Up to 50 people for a cocktail reception style event

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

Full Restaurant Buyout

Seating for up to 135, 175 cocktail reception style event

**Inquire for details*

GUIDELINES

Final Guest Counts & Cancellations

The Client shall provide the final guaranteed guest count no later than seven calendar days prior to the scheduled event date. This guaranteed guest count shall serve as the minimum number of guests for which the Client will be financially responsible.

Should the actual number of attendees on the day of the event be fewer than the final guaranteed guest count, the client shall remain responsible for payment based on the guaranteed guest count. No refunds, credits, or adjustments will be issued for guest no-shows, cancellations, or reductions in attendance after the final guest count has been submitted.

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 3 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. & 5th Ave with a posted QR code for payment.

If you are interested in Valet service, it is available for a \$600 flat rate.

CREDIT CARD USE AUTHORIZATION FORM

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

PRINT _____

SIGNATURE _____ DATE _____

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
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