

ELBOW ROOM

BANQUET



MICHAEL SHIRINIAN, OWNER

ERIC RODRIGUEZ, CHEF DE CUISINE

DANIEL MCGEE, GENERAL MANAGER

ABIGAIL MARTINES, BANQUET MANAGER

Appetizers

\$16 per person

Choose 4:

Spanakopita

Berries & Melon

Bruschetta

Crudité

Italian Mini Meatballs

Assorted Cheeses

\$22 per person

Choose 3 of the Above Plus One of the Following:

Antipasti

Portabella Mushrooms

Chicken Satay Skewers

Spinach & Artichoke Dip

Deviled Eggs

Calamari Fries

\$28 per person:

Choose 4 of Any Above Plus One of the Following:

Prime Rib Sliders

Ginger Teriyaki Steak Bites

Asparagus Fries

Chicken Salad Quinoa Lettuce Cups

Buffet Menus

BRUNCH BUFFETS

All American Breakfast

\$25 per person

Breakfast potatoes, Crème Brule French toast, and a fresh fruit platter

Select One

Bacon, breakfast sausage, or black forest ham

Choice of

Cheesy scrambled eggs or eggs Florentine

May substitute for Eggs Benedict- \$3.50

Ultimate Brunch Buffet

\$30 per person

Breakfast potatoes, Crème Brule French toast, and a fresh fruit platter

Select One

Bacon, breakfast sausage, or black forest ham

Choice of

Cheesy scrambled eggs or eggs Florentine

May substitute for Eggs Benedict-\$3.50

Choice of

Turkey Club Panini or Ultimate Prime Rib French Dip

May substitute for Lump Crab Melt- \$5

Select One

Kale & Quinoa Chicken Salad, Chicken Caesar Salad, Elbow Room House Salad

May substitute for Lump Crab Salad or Salmon Salad- \$7

SANDWICH BUFFET

\$25 per person

All sandwich buffets served with choice of Elbow Room House Salad, Caesar Salad or Fresh Fruit Platter

Choose two:

Turkey Club Panini

Served on toasted La Boulangerie sourdough bread with our Applewood smoked bacon, lettuce, heirloom tomatoes and pesto aioli

Chicken Caesar Wrap

Chopped grilled chicken, romaine lettuce and Asiago cheese tossed in our classic Caesar dressing wrapped in a spinach tortilla

French Dip Sandwich

Served on La Boulangerie baguette with Au Jus

SALAD BAR

\$23 per person

Served with Garlic Sour Dough Rounds

Choice of two dressings: Ranch, Creamy Bleu, Caesar, Citrus Vinaigrette and Champagne Vinaigrette

Salad Bar Items:

Sliced Bistro Steak

Chopped Grilled Chicken

Mixed Greens, Kale, Cabbage

Romaine

Parmesan Cheese

Walnuts

Tomatoes

Cucumbers

Marinated Artichokes

Chopped Eggs

Bacon Bits

Croutons

Additional Toppings:

Salmon \$7

Prawns \$7

Lump Crab \$10

BURGER BAR

\$25 per person

Served with French Fries and choice of Fresh Fruit Platter or Elbow Room House Salad

May substitute Sweet Potato Fries- \$2

Burger Bar Items:

Half Pound All-Natural Black Angus Patty

Max's Artisan Breads Custom Hamburger Bun

Lettuce

Tomatoes

Onions

Choice of Two Cheeses: Cheddar,

Havarti, Goat Cheese, or Crumble Bleu

Choice of Spreads: Barbeque, Ketchup, Mustard,

Mayonnaise, House Burger Sauce

Additional Toppings: \$1.75

Applewood Smoked Bacon

Avocado

Sautéed Mushrooms

HEARTY BUFFET

*\$35 per person
Served with Ciabatta Rolls*

Salad

Select One:

Elbow Room House Salad

Mini Wedge Salad

Caesar Salad

Heirloom Tomato & Burrata Salad- \$3

Starch

Select One:

Bulgur Pilaf

Roasted Seasonal Vegetables with Quinoa

Yukon Gold Mashed Potatoes

Vegetable

Select One:

Vegetable Medley

Grilled Asparagus- \$2

Entrees

Select Two:

Chicken Picatta

Beef Medallions in Red Wine Reduction

Brick Chicken- \$2

Rack of Lamb Lollipops- \$3.50 each

Filet Mignon Meatloaf

Sixty South Salmon

Roasted & Sliced Prime Rib- \$8

Plated Menus

Salad

Served with Ciabatta rolls.

Select one to be served:

Elbow Room house salad or Caesar salad

May substitute for heirloom tomato and burrata salad- \$3

Vegetable

Served with seasonal vegetable medley

May substitute for grilled asparagus- \$2

Starch

Select one to be served:

Yukon Gold mashed potatoes or bulgur pilaf

Entrée

Select up to two entrées to be served. Entrée counts required.

\$36 per person

8oz. Center Cut Top Sirloin
All-natural Black Angus

Chicken Picatta
*Extra virgin olive oil, lemon
juice, capers*

Sixty South Salmon
Antarctic salmon

Filet Mignon Meatloaf
*Topped with Porcini
mushroom Bordelaise*

\$49 per person

14oz. USDA Prime New York
Steak
Smoky garlic butter

Brick Chicken
*Lemon, rosemary, white wine,
chili flakes and garlic*

Seared Barramundi
Orange saffron reduction

\$53 per person

8oz. Filet Mignon
Topped with Bordelaise

Sea Bass
Seared Chilean Sea Bass

New Zealand Rack of Lamb
Peppercorn demiglaze

Multi Course

\$75 per person

First Course

Hand Passed Appetizer

Choose one:

Mini Maine Lobster Martini

Lump Crab Spoon

Bruschetta Crostini

Second Course

Salad

Choose one:

Specialty Salad of the Month

Caesar Salad

Heirloom Tomato & Burrata

May substitute for Lump Crab Salad or "Chef's Caesar"- \$3

Third Course:

Entrée

Choose one:

8 oz. Filet Mignon Bordelaise

Brick Chicken

Asian Pork Chop

14 oz. New York Steak

Rack of Lamb

Fourth Course

Dessert

Choose one:

Mini Dessert Quartet

Ricotta Cheesecake

Chocolate Mousse

Crème Brûlée

Desserts

Select one. Dessert counts required.

Bon Bon Cakes

Mini Carrot Cake, Red Velvet Cake, Double Chocolate Cake and Chocolate Truffle

\$9

Ricotta Cheese Cake

Topped with Bourbon Caramel

\$9

Chocolate Mousse

Topped with Fresh Berries and Whipped Crème

\$9

Cake Cutting Fee

\$25

Event Policies

Seating Capacity

- Wine Cellar: 20 guests
- Banquet Room: 48 guests
- Vineyard Patio: 70 guests
- Main Patio*: 120 guests

**Special approval required for privacy*

Facility Charge

- **Room Fee applied to all banquets and retained by the Elbow Room:**
\$50 for the Wine Cellar, \$50 for the Banquet Room during lunch hours, \$150 for the Banquet Room during dinner hours, \$175 for the Vineyard Patio and \$200 for the Main Patio

December Facility Charge

- **Room Fee applied to all banquets and retained by the Elbow Room:**
\$125 for the Wine Cellar, \$150 for the Banquet Room, \$175 for the Vineyard Patio and \$200 for the Main Patio

Banquet Menu Choices

- Vegetarian and other special menus are available upon request
- Multi-course menus prepared with Chef Eric Rodriguez are available upon request
- Iced teas and sodas are included with banquet meals

Deposit

- **A function is only confirmed upon receipt of a deposit**
- 15 guests or more requires a minimum \$150 deposit
- Deposit will be applied to the grand total upon final payment
- Deposit is non-refundable if event is canceled within 14 days of function
- December functions for 15 guests or more requires a minimum \$500 deposit
- Main Patio private reservations require a minimum deposit of \$5000

Customer initials: _____

Corkage

- A corkage fee of \$25 per bottle and \$50 per magnum will be applied to bill
- Guests may bring in a maximum of 2 bottles per event, if they are not on our current wine list. Prior arrangement is required

Linens

- Standard included linen: white table cloths and black linen napkins
- Multiple colors and sizes available
- Advance notice is required
- Additional fee may apply for specialty linens or colors

Pricing

- Menu prices are subject to change without notice
- Prices arranged 30 days prior to any function will be honored
- **All prices are subject to a 22% operational charge and subject to the local sales tax**
- Private rooms require a minimum purchase of \$500 pre-tax during lunch hours

Dinner Private Function Pre-Tax Minimums

- Main Patio- \$7,500 Sunday-Wednesday and \$10,000 Thursday-Saturday
- Vineyard Patio- \$2,500
- Banquet Room- \$1,500
- Wine Cellar- \$600

December Private Function Pre-Tax Minimums

- Main Patio: \$7,500 Sunday-Wednesday and \$10,000 Thursday-Saturday
- Vineyard Patio: lunch hours- \$1,000; dinner hours- \$3,500
- Banquet Room: lunch hours- \$1,000; dinner hours- \$2,500
- Wine Cellar: lunch hours- \$600; dinner hours- \$1000

Customer initials: _____

Decorations

- Centerpieces and decorations are the client’s responsibility
- **We prohibit confetti, glitter and lit candles. There will be a \$50 cleaning fee for the use of confetti or glitter.**
- It is the responsibility of the customer for any items, rentals or anything else left behind upon conclusion of event

Desserts

- Specialty desserts may be brought in from a retail bakery. Items may not be homemade per health department

Dress Code

- We require men to wear shirts with sleeves

Guarantee

- A minimum guaranteed number of guests is due at initial booking
- If the number of guests falls below the minimum guaranteed number of guests, the client will be charged for the minimum guarantee.
- A final guaranteed number of guests and menu choices are required 14 days prior to your function.

Payment

- 100% payment is due before or upon conclusion of your event
- Payment for final guaranteed menu and guest count, including sales tax and operational fee is required 14 days prior to event

Customer initials: _____

Methods of Payment

- Payments can be made with cash, Master Card, VISA, American Express or Discover cards
- Business checks are accepted and must be arranged prior to any event with Elbow Room management
- Gift cards or paper gift certificates of any type will not be accepted as payment for any banquet or catered event. This includes certificates purchased at Elbow Room, Riley’s, Costco, or any donation gift cards, paper gift certificates or promotional cards.

Customer initials: _____

I, _____ *Print Name* agree to all terms and conditions as set forth in this catering or banquet policy agreement.

Event date and time: _____ Minimum guest guarantee: _____

Venue: _____ Event name: _____

I, _____ *Print Name* have reviewed and agree with the information stated above.

Signature: _____ Date: _____

Phone Number: _____

Email address: _____

Banquet and Special Events Coordinator

Abigail Martines (559)281-4353