



## Private Dining Information

Thank you for considering us for your upcoming event or function. We take great pride in the services provided to you and your guests and offer a unique private dining experience. We will be happy to custom design a menu to fit your needs. We can accommodate large parties with the restaurant open to the public or closed for your event. With the restaurant open to the public our largest combined table configuration can hold up to 20 guests, the length of our dining room.

If your party is large enough you might consider the entire restaurant where we close to the public for your event. We can accommodate 50 people for sit down functions and up to 75 for cocktail receptions. Passed hors d'oeuvres are only available to parties that "buy out" the restaurant.

### Event Types & Offerings

We have numerous options for large parties. The first option would be coursed menus where you could have anywhere from 3 to 11 course menus. Here is a sample four course menu:

#### Four Course Dinner Menu

##### to start

white prawn flatbread with arugula pesto & coriander aioli  
wild chanterelle mushroom & balsamic onion crostini with melted Jackson's teleme cheese  
house made bread basket with seasonal trio of dips on all tables

##### choice of salad

mixed greens, vanilla marinated persimmon, quince, toasted almonds, pomegranate vinaigrette  
sweet gem lettuce, toasted bread, creamy herb dressing, Vella dry jack cheese

##### choice of entree

beef hanger steak, whipped potatoes, sautéed bloomsdale spinach  
lamb tagine, cherry saffron rice, roasted root vegetables  
black skillet seared petrale sole, whipped Rancho Gordo cillenini beans, lemony frisee, lucque  
olive tapenade  
butter poached chicken breast, creamy polenta, pickled fennel, black olives, curried almond  
butter

##### choice of dessert

lemon tart, basil oil, citrus fruits, blood orange swirl sorbet  
chocolate pana cotta

The next option would be cocktail parties with passed appetizers or hors d' oeuvres, here is a sample:

### **Cocktail Party Menu**

mixed cherry tomato, pickled red onion, pesto & crisp guanciale flatbread pizza

roasted corn, fresh shelling bean & fregola sarda pasta in a lettuce cup

heirloom tomatoes & fresh mozzarella wrapped in La Quercia Americano prosciutto

wild chanterelle mushroom & balsamic onion crostini with melted Jackson's teleme cheese

Rosen ranch lamb meatballs with cucumber raita

aleppo pepper, lime & honey marinated Louisiana prawns

butter poached Rocky Jr chicken skewers

overnight red wine braised & slowly grilled Niman lamb skewer

charmoula marinated Meyer Ranch beef skewer

The last but not least option would be buffets with any number of choices. Here is a sample:

### **Buffet Menu**

**served on our bar or at stations set about the restaurant with chafing dishes for warm items**

Caesar salad with toasted croutons, shaved Vella dry jack cheese and creamy Caesar dressing

cold seafood pasta salad with poached prawns, calamari, shaved peppers, broccoli, capers & bergamot vinaigrette

warm chicken breast rollatini with La Quercia prosciutto, Bellwether carmody cheese in a Aleppo pepper basil cream sauce

slow braised short ribs in red wine with creamy whipped potatoes, sautéed spinach

trays of petit fours with serf service coffee and hot chocolate

## General Event Information

### Menu

Please finalize your menu at least two weeks prior to your event date. Menu items are seasonal and subject to change.

### Beverages

Our event planner can create a special beverage list for your event. We recommend that you select your wines and other beverages in advance to ensure availability. We are happy to help you pair wines to your menu. Our corkage fee is \$18 per 750ml bottle.

### Additional Services

We can provide custom floral arrangements and any audio visual needs for your event with advance notice and additional charges. We have sound system where you may plug in an ipod.

### Payment

We require a signed credit card guarantee form to hold a reservation. Payment is due upon completion of the event. We accept corporate & private checks, MasterCard, Visa, American Express and cash.

### Cancellation Policy

If you cancel your event within five days of the event date, your credit card will be charged one half the agreed upon amount to cover lost revenue.

### Guest Count

We require a confirmation of your guest count one week prior to your event. We will be prepared to accommodate last-minute additions to your guest count with-in reason, and you will be charged accordingly. If your actual guest count is less than the number guaranteed one-week prior to your event, you will still be charged for the guaranteed number. If we are not notified of your guaranteed count one week prior to your event, we will use your original estimated guest count as the confirmed guest count, and you will be charged accordingly.

### Service Charge and Taxes

Events are subject to a 20 percent service charge and applicable tax.

To learn more about our private dining services, please contact our special events director at [info@rumisancarlos.com](mailto:info@rumisancarlos.com) or call us at 650-593-8500. We will be happy to help you create a stylish and unique event.

Room minimum “buy outs” start with a \$1500 Sunday through Thursday and \$3000 on Fridays and Saturdays.

Cocktail party per person averages start at \$25 and go up depending on what is ordered.

Buffet “buy outs” have the same minimums but are more easily met because they have higher check averages.

Our 3 course dinner option starts at \$45 with additional course for \$10, passed hors d’oeuvres at \$12 per person.