



THE BEL-AIR

fine food • drinks • events

PRIVATE EVENT PROGRAM

AM BREAKS (per person)

Morning Fare Assorted Pastries + Seasonal Fresh Fruit	\$20.00
Continental Breakfast Bagels, Assorted Pastries, Seasonal Fresh Fruit, Yogurt + Granola	\$30.00

LUNCH (per person)

Plated 2-Course Choice of Soup or Salad, 4 Entrees + 2 Family Style Sides	\$55.00
Plated 3-Course Choice of Soup or Salad, 4 Entrees + 2 Family Style Sides, 1 Dessert	\$60.00
Buffet 2 Salads, 2 Hot Entrees, 1 Side, Brownie/Cookie Platter	\$50.00
Light Lunch Sandwich Platter, Caesar or Mixed Greens Salad + Assortment of Chips	\$35.00

DINNER (per person)

Plated 2-Course Choice of Soup or Salad, 4 Entrees + 2 Family Style Sides	\$75.00
Plated 3-Course Choice of Soup or Salad, 4 Entrees + 2 Family Style Sides, 1 Dessert	\$85.00
Buffet 2 Salads, 3 Hot Entrees, 1 Side, Brownie/Cookie Platter	\$70.00

HORS D'OEUVRES

Passed Hors D'oeuvres	Starting at \$3.00 (per piece)
Displayed Platters	Starting at \$8.00 (per person)

EQUIPMENT AND SERVICES

Microphones	\$25.00 each
Speakers	\$25.00 each
Projector	\$125.00
Projector Screen	\$25.00
Valet (includes tip)	\$10.00 per car

FOOD AND BEVERAGE MINIMUMS

Sunset Room Lunch	\$1000.00 Mon-Fri / \$2500.00 Sat-Sun
Sunset Room Dinner	\$2000.00 Mon-Thu / \$2500.00 Fri-Sun
Sunset 1 or Sunset 2	Contact Restaurant for Quote
Full Restaurant Buyout	Contact Restaurant for Quote

**guaranteed guest counts are due 72 hours prior to the event date*

***all prices are subject to tax, gratuity and service charge*

DEPOSITS AND CANCELLATION

A credit card deposit based on 20% of the food and beverage minimum, along with a signed Event Agreement, is required to secure your date.

If event is cancelled more than 30 days prior to the event: deposit is refundable.

If event is cancelled less than 30 days prior to the event: deposit is forfeited + 50% of minimum is due.

If event is cancelled less than 7 days prior to the event: deposit is forfeited + 100% of the minimum is due.



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PRIVATE EVENT MENU SELECTIONS – AUTUMN 2019

PASSED APPETIZERS / HORS D'OEUVRES

(priced per piece)

Spring Rolls <i>honey soy sauce</i>	\$3.00
Pesto Arancini <i>roasted tomato sauce, parmesan</i>	\$4.00
Bacon-Wrapped Dates <i>bleu cheese, honey mustard, balsamic glaze</i>	\$4.00
Caprese Skewers <i>fresh mozzarella, heirloom cherry tomato, pesto</i>	\$4.00
Tuna Tartare <i>namasu cucumber, crispy wonton</i>	\$4.00
Shrimp Cocktail <i>grilled, Bel-Air classic</i>	\$4.50
Chicken Satay <i>peanut sauce, jicama slaw</i>	\$4.50
Smoked Salmon <i>herbed crostini, lemon crème fraîche, pickled onion</i>	\$5.00
Korean BBQ Skewers <i>sesame ginger glaze, Asian slaw</i>	\$5.00
Short Rib Sliders <i>arugula, horseradish cream, crispy shallots</i>	\$5.00
Bacon + Bleu Cheese Sliders <i>caramelized onion</i>	\$6.00
Wasabi Deviled Eggs <i>tobico, daikon sprouts</i>	\$3.50

DISPLAYED APPETIZERS

(priced per person)

Chips + Salsa + Guacamole <i>fresh fried tortilla, pico</i>	\$8.00
White Bean Dip <i>grilled baguette, hummus-style spread</i>	\$8.00
Vegetable Crudité <i>seasonal vegetables, assorted dips</i>	\$8.00
Cheese Platter <i>selection of Artisan cheeses</i>	\$10.00
Charcuterie Platter <i>Chef's selection</i>	\$12.00
Susan's Fav <i>(served in Chinese take-out boxes)</i> <i>baby kale, romaine, quinoa, kalamata olives, radish, avocado, citrus vinaigrette</i>	\$4.00



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FIRST COURSE

Market Soup

seasonally inspired

Famous Chopped Salad

carrots, celery, corn, mixed greens, garbanzo beans, parmesan, honey balsamic dressing

Caesar Salad

crouton, anchovy, parmesan dressing

Susan's Fav

baby kale, romaine, quinoa, kalamata olives, radish, citrus vinaigrette

ENTRÉE

Creek Stone Farms Hanger Steak

truffle shallot butter, house-made demi

Grilled Scottish Salmon

orange jus

Rocky Farms Chicken Breast

chicken jus

Grilled Bone-In Pork Chop

braised pear, brown sugar jus

Grilled Shrimp Bucatini

fresh bucatini, spicy roasted tomato sauce, sweet piquillo peppers, watercress, parmesan

Roasted Poblano + Mushroom Enchiladas

roasted poblano, tomatillo sauce, vegan cheese, sweet corn

FAMILY STYLE SIDES

Pommes Frites

roasted garlic tomato aioli

Mashed Potato

Traditional

Shishito Mashed Potato

Scalloped Potato

Ginger Baby Carrots

Sautéed Spinach

garlic

DESSERT

Maple Date Cake

pumpkin spice cream, toffee sauce

S'mores Cake

house-made marshmallow

Pear Cobbler

caramel sauce, cinnamon ice cream

Sorbet

assorted

Ice Cream

vanilla or chocolate