

Kimera

restaurant • lounge

Banquet Package

Thank you for your interest in Kimera Restaurant Lounge. We look forward to creating an enjoyable and memorable event for you and your guests.

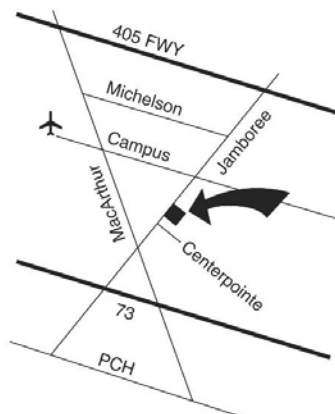
Kimera, sister restaurant of Bistango and Bayside restaurants, offers a modern take on traditional cuisine in a luxurious posh atmosphere. Kimera strives in providing excellent service as well as creative cuisine served in an unparalleled décor, sure to astonish you. We recommend you stop in for a visit to gain a true feel for what Kimera Restaurant and Lounge is all about!

Enclosed are our current banquet menus as well as a modified banquet wine list. Please take in mind we also offer customized menu planning and complimentary personalized headings on every party menu!

At your convenience, please contact us so we may assist you in planning your next event.

Very sincerely,

Kimera Management



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www.kimerarestaurant.com

KIMERA'S ROOM DESCRIPTION

BAR PATIO

The **Bar Patio** is a fully enclosed and heated patio. This is the perfect spot to entertain and impress your guests in luxury and style. Enjoy our signature cocktails and modern take on traditional dishes all while lounging in the posh sofa chairs. The maximum occupancy for this area is 75 guests (reception style).

DINING ROOM PATIO

The **Dining Room Patio** offers an all inclusive room with space available to accommodate a sit down dinner and a comfortable lounge area at the same time. Dine in privacy then keep the party going with your fully serviced lounge space. This room can accommodate 60 guests for wining and dining.

CIGAR PATIO AND FIRE PIT

The **Cigar Patio and Fire Pit** is our only outdoor patio that is ideal for any mixer up to 50 guests. It is surrounded by tall bamboo walls and is a very intimate setting with dramatic décor and softly lit by the fire. Both our unique menu and impressive drink list are served by our expert cocktail wait staff.

UPPER LEVEL DINING ROOM

The **Upper Level Dining Room** overlooks the artistically designed main dining room. This semi-private space is perfect for business meetings and sit down dining events. It can accommodate up to 40 guests comfortably.

Saturday & Sunday Daytime

Have the restaurant all for yourself! Ideal for Weddings, bar/bat mitzvahs, showers, corporate gatherings. You can arrange and customize the restaurant to fit your needs.

Please call for availability and pricing. Certain minimums are required for some booking.

General Information and Policies

Attendance and Guarantee

A guaranteed guest count is required three business days prior to your event and is not subject to reduction. You will be billed for the guarantee or the number of guests served, whichever is greater. We will be prepared to seat and serve a maximum of 10% over the guaranteed count. We reserve the right to relocate your function to a more appropriate space should your group's expected attendance change significantly.

Deposit and Payment

A \$500 deposit (or 30 % of the projected cost of the event for parties over 65 guests) is required to secure an event reservation and will be deducted from your final bill. Payment must be made in full at the event's conclusion. The deposit is refundable with thirty days cancellation notice, excluding holiday reservations, wedding receptions and during the month of December, where 60 days cancellation notice is required. Wedding receptions and parties of 75 guests or more require payment for the estimated final bill 7 days prior to the event along with the final guest count. The payment must be made in cash, cashier's check or with a major credit card.

Service and Tax

20% service charge (comprising of a 15 % service charge and a 5% banquet charge) will be added to all food and beverage sales. California State Law requires sales tax to be calculated on all food, beverage, service charges and rental fees.

Food and Beverage

All food and Beverage must be purchased solely through the restaurant unless prearranged with management. Cocktails can be arranged on a hosted (one check) or a no-host (cash & carry) basis. Wine and champagne* are priced by the bottle. Liquor will be billed on actual consumption.

*Note: wines and champagnes served by the glass on our wine list may be billed on actual consumption rather than priced by the bottle.

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LUNCH MENU 1

\$20 per person++ for a 2-course

or

*\$25++ for a 3-course menu (add dessert option)
(service charge and tax not included in price)

caesar salad

focaccia croutons, parmesan

soup of the day

chicken marsala

garlic mashed potatoes, broccoli floret, mushrooms

margarita pizza

fresh mozzarella, roasted tomato, basil, extra virgin olive oil

fusilli alla primavera

asparagus, sunburst squash, roasted peppers, basil, light cream and feta cheese

***Option to add dessert**

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LUNCH MENU 2

\$30 per person++
(service charge and tax not included in price)

caesar salad

focaccia croutons, parmesan

soup of the day

fusilli pasta

mexican white prawns, asparagus, tomato, shaved parmesan cheese

pan seared atlantic salmon

garlic mashed potatoes, asparagus, lemon beurre blanc

oven roasted chicken breast

soft polenta, broccolini, laurel pan jus

warm chocolate cake

raspberry coulis

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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LUNCH MENU 3

\$38 per person++

(service charge and tax not included in price)

mixed greens salad

tomato, shaved onion, balsamic vinaigrette

soup of the day

filet mignon

garlic mashed potatoes, asparagus, red wine reduction

pan seared atlantic salmon

garlic mashed potatoes, asparagus, lemon beurre blanc

oven roasted chicken breast

soft polenta, broccolini, laurel pan jus

chicken fusilli pasta

sun-dried tomatoes, olives, capers, basil, parmesan

warm chocolate cake

raspberry coulis

or

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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Hors d'oeuvres

Minimum of 15 pieces per selection
(service charge and tax not included in price)

Passed Selection

ahi tartare bites

cucumber, thai dressing, avocado \$3.00/each

spicy sushi roll

seabass, avocado, cucumber, rice \$2.50/each

tomato and mozzarella bruschetta

basil, olive oil, pesto, crostino \$3.00/each

mini quiche

goat cheese, vegetables \$2.50/each

“not your average” grilled cheese

saint andre, mushrooms, sourdough \$3.00/each

mini crab cakes

smoked chili aioli \$3.00/each

beef sliders

lettuce, tomato, onion, ketchup \$4.00/each

crab cake sliders

secret sauce, lettuce, tomato, onion \$4.50/each

short rib “sloppy joe” sliders

classic sloppy joe sauce, crispy shallots \$4.50/each

chicken kefta sliders

lettuce, tomato, onion, curry sauce \$4.00/each

chicken “drumettes”

your choice of spicy or mild \$1.00/each



Hors d'oeuvres

Displayed

artisan cheese plate

small (5-10pp) \$60

medium (15-25pp) \$100

crudités (raw veggies)

small (5-10pp) \$35

medium (15-25pp) \$55

large (40-50pp) \$75

charcuterie plates

small (5-10pp) \$75

medium (15-25pp) \$130

truffle oil mac and cheese

with mushrooms and Fontina cheese

one portion serves 10 people @ \$95 per portion

assorted pizzas

pizzas are cut into 10 slices @ \$11-15 per pizza

mixed greens salad

one portion serves 10 people @ \$45 per portion

additional menu items can be priced for display or buffet purposes. They will be priced for one portion serving 10 people.

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DINNER MENU 1

\$30 per person ++

(service charge and tax not included in price)

mixed greens salad

shaved bermuda onion, cherry tomato, balsamic

soup of the day

prime grilled hanger steak

garlic mashed potatoes, asparagus, red wine reduction

fusilli pasta

mexican white prawns, asparagus, tomato, shaved parmesan cheese

oven roasted chicken breast

soft polenta, broccolini laurel, pan jus

warm chocolate cake

raspberry coulis

or

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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DINNER MENU 2

\$35 per person ++
(service charge and tax not included in price)

mixed greens salad

cherry tomato, shaved Bermuda onion, balsamic vinaigrette

soup of the day

seared atlantic salmon

wilted spinach, baby artichokes, garlic mashed potatoes, lemon beurre blanc

oven roasted chicken breast

soft polenta, broccolini laurel, pan jus

prime grilled hanger steak

garlic mashed potatoes, asparagus, red wine reduction

warm chocolate cake

raspberry coulis

or

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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DINNER MENU 3

\$40 per person ++
(service charge and tax not included in price)

mixed greens salad

shaved bermuda onion, cherry tomato, balsamic

soup of the day

filet mignon

wilted spinach, garlic mashed potatoes, asparagus, red wine reduction

seared atlantic salmon

wilted spinach, garlic mashed potatoes, lemon beurre blanc

fusilli pasta

mexican white prawns, asparagus, tomato, shaved parmesan cheese

oven roasted chicken breast

soft polenta, broccolini laurel, pan jus

warm chocolate cake

raspberry coulis

or

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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DINNER MENU 4

\$45 per person ++
(service charge and tax not included in price)

mixed greens salad

shaved bermuda onion, cherry tomato, balsamic

soup of the day

lump crab cake

tomato tartare, mâche lettuce, yuzu vinaigrette

filet mignon

garlic mashed potatoes, asparagus, red wine reduction

seared atlantic salmon

wilted spinach, garlic mashed potatoes, lemon beurre blanc

oven roasted chicken breast

soft polenta, broccolini laurel, pan jus

warm chocolate cake

raspberry coulis

or

white chocolate cheesecake

raspberry coulis

(choice of desserts to be decided prior to event)

coffee or tea

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CHEF'S SEASONAL CUSTOM MENU

\$55 per person ++

or

\$75 per person paired with wine ++

This is a custom menu designed specifically around the best local and seasonal ingredients.

It will consist of five courses

amuse-bouche
appetizer
seasonal seafood
seasonal meat
dessert

The additional \$20 for wine will consist of four wines chosen by the chef that best pair with the food. The Amuse will not have a pairing.

Please allow two weeks in advance for the creation of the dishes and researching for the best ingredients. It will be a set menu there will not be choices except vegetarian needs can be accommodated if notified before the day of the event.

**Please call for more information and bookings
949 261 1222**