

FOG CITY DINER BANQUETS

Fog City Diner accommodates wedding rehearsal dinners, office parties, private business meetings, birthdays, holiday celebrations, cocktail parties, and offsite event catering and delivery. Our private dining room seats up to 50 guests and will hold up to 100 guests for cocktails and hors d'oeuvres. The entire restaurant is always available for buyouts for up to 250 guests.

We are committed to creating an event that exceeds expectations and fits your specific needs. In addition to creating a menu that suits your specific tastes, we can provide you with additional services such as dance floors, music, limousine service, floral design, and any other amenity that you prefer.

Fog City Diner has created inspired, eclectic, seasonal prix fixe menus that will accommodate a wide range of preferences. However, our chefs will work with you to create a menu for your event that will satisfy any culinary desire. Our varied menus take advantage of the combination of diner classics and haute cuisine. We will also tailor your wine selections to match and enhance your dining experience.

We are committed to making the event planning process smooth and easy for you. Our event coordination team is experienced in organizing and creating a memorable planning experience from start to finish.



DINNER MENU I \$45.00 PER PERSON

**SERVED WITH A SELECTION OF FARMHOUSE CHEDDAR
BISCUITS, JALAPENO CORN BREAD AND SOURDOUGH
LOAF**

FIRST COURSE

MIXED GREENS WITH VINAIGRETTE

SMALL PLATE COURSE (SERVED FAMILY STYLE)

AHI TUNA TARTARE

ONION RINGS WITH SPICY HOUSE MADE KETCHUP

**SALT AND PEPPER CALAMARI WITH CHILE-LIME DIPPING
SAUCE**

MU SHU PORK BURRITOS

**CHIPOTLE CRUSTED PORK TENDERLOIN WITH GRILLED
ASPARAGUS AND ROASTED CORN COULIS**

THIRD COURSE - CHOICE OF

BANANA CHOCOLATE BRIOCHE BREAD PUDDING

SEASONAL FRUIT CRISP WITH VANILLA BEAN ICE CREAM



DINNER MENU II \$55.00 PER PERSON

**SERVED WITH A SELECTION OF FARMHOUSE CHEDDAR
BISCUITS, JALAPENO CORN BREAD AND SOURDOUGH
LOAF**

FIRST COURSE

MIXED GREENS WITH VINAIGRETTE

SECOND COURSE - CHOICE OF

**PAN SEARED ALASKAN HALIBUT WITH HARICOT VERTS,
KING OYSTER MUSHROOMS AND KUMQUAT
VINAIGRETTE**

**CHICKEN SCHNITZEL WITH BUTTERMILK MASHED
POTATOES,
BROCCOLINI AND LEMON CAPER BUTTER**

**MARINATED HANGER STEAK WITH GARLIC MASHED
POTATOES, WILD MUSHROOMS AND SWEET CORN RAGOUT**

THIRD COURSE - CHOICE OF

BANANA CHOCOLATE BRIOCHE BREAD PUDDING

**SEASONAL FRUIT CRISP WITH VANILLA BEAN ICE
CREAM**



DINNER MENU III \$70.00 PER PERSON

**SERVED WITH A SELECTION OF FARMHOUSE CHEDDAR
BISCUITS, JALAPENO CORN BREAD AND SOURDOUGH LOAF**

FIRST COURSE

MIXED GREENS WITH VINAIGRETTE

SMALL PLATE COURSE - SERVED FAMILY STYLE

**DUNGENESS CRAB CAKES WITH SHERRY CAYENNE MAYONNAISE
SALT AND PEPPER CALAMARI WITH CHILE-LIME DIPPING SAUCE**

THIRD COURSE

**PAN SEARED ALASKAN HALIBUT WITH HARICOT VERTS, KING
OYSTER MUSHROOMS AND KUMQUAT VINAIGRETTE**

**CHICKEN SCHNITZEL WITH BUTTERMILK MASHED POTATOES,
BROCCOLINI AND LEMON CAPER BUTTER**

**DRY AGED RIB EYE STEAK WITH MASHED POTATOES,
ASPARAGUS**

FOURTH COURSE

BANANA CHOCOLATE BRIOCHE BREAD PUDDING

SEASONAL FRUIT CRISP WITH VANILLA BEAN ICE CREAM



LUNCH MENU I \$35.00 PER PERSON

**SERVED WITH A SELECTION OF FARMHOUSE CHEDDAR
BISCUITS, JALAPENO CORN BREAD AND SOURDOUGH
LOAF**

FIRST COURSE

MIXED GREENS WITH VINAIGRETTE

SECOND COURSE: CHOICE OF...

**THE DINER CHEDDAR CHEESEBURGER WITH FRENCH
FRIES AND HOUSE MADE PICKLES**

**ANGEL HAIR PASTA WITH GOAT CHEESE, SPRING
VEGETABLES
AND TOMATO VODKA SAUCE**

**CHICKEN SCHNITZEL WITH MASHED POTATOES,
BROCCOLINI AND LEMON CAPER BUTTER**

THIRD COURSE: CHOICE OF...

BANANA CHOCOLATE BRIOCHE BREAD PUDDING

SEASONAL FRUIT CRISP WITH VANILLA BEAN ICE CREAM



“COCKTAILS AND APPETIZERS”

SERVED SHARED “BUFFET” STYLE

**\$35.00 PER HEAD FOOD ONLY – PLEASE CHOOSE 5
ALL BEVERAGES BASED ON CONSUMPTION**

MINI CHEESEBURGERS

ONION RINGS WITH SPICY HOUSE MADE KETCHUP

AMAZING TRUFFLE FRIES WITH ASIAGO

**SALT AND PEPPER CALAMARI WITH CHILE-LIME DIPPING
SAUCE**

**CHIPOTLE CRUSTED PORK TENDERLOIN WITH GRILLED
ASPARAGUS AND ROASTED CORN COULIS**

CHEDDAR BISCUITS WITH SMOKED PROSCUITTO

TUNA TARTAR WITH CRISPY WONTONS

FOREST MUSHROOMS ON CROSTINI WITH GOAT CHEESE

FOG CITY EVENT CONTRACT (PAGE 1)

FOOD MENUS: Fog City Diner has created several price fix menu's to choose from based on our most popular and tasteful selections. These menus are priced by course and content and are designed to accommodate groups of all sizes. Some variations or substitutions can be made when possible. We ask that menu selections be confirmed forty - eight hours in advance from your event date. Events larger than 50 guests we prefer to have a pre-order whenever possible to ensure timely dinner service for all guests. The banquet manager will discuss all options with you prior to reserving your event.

BEVERAGES: Beverages, cocktails and bottles of wine are charged for based on actual consumption.

GUEST COUNT: Proper planning and staffing is vital to your having an enjoyable and successful event. To provide you with the excellent service you deserve a guaranteed guest count must be received at least seventy-two hours prior to your event date. We will charge per guest for the guaranteed guest count regardless of the amount of guests that actually show up.

CLUB CAR MINIMUMS: Food only minimums for our Private Club Car are as follows and do not include tax, gratuity or beverages:

LUNCH HALF ROOM = \$375

DINNER HALF ROOM = \$750

LUNCH WHOLE ROOM = \$750

DINNER WHOLE ROOM = \$1500

There is a \$50.00 set up fee for all Club Car Banquets.

FULL CLUB CAR: Our private Club Car has the capacity to entertain 40 – 50 guests for a sit down dinner and up to 100 guests for cocktail parties.

HALF CLUB CAR: Our Club Car divides into two private spaces to accommodate a smaller event. Your guest count can be any number up to 24 for dinner service and up to 40 guests for a cocktail and appetizer party.

DEPOSIT: A credit card number is required to confirm your reservation for the desired space.

BALANCE PAYMENT: Payment for the balance of your final total is due in full at the close of your event. Food and beverages are subject to a standard eighteen percent gratuity as well as state tax of eight and a half percent. The balance will be charged to the given credit card account unless an alternate form of payment has been agreed upon for that evening and is clearly stated as part of your contract. We do not accept personal checks. Forms of acceptable payment are: Visa, MasterCard, Diners Club, Carte Blanche, Discover or Corporate Check. Unfortunately, we do not accept American Express.

POSSIBLE ADDITIONAL FEES: Wines purchased outside of Fog City Diner are subject to a fifteen-dollar corkage fee. Cakes purchased outside of Fog City Diner to be used for the event are subject to a three dollar per person cutting and plating fee.

FOG CITY EVENT CONTRACT (PAGE 2)

Please read and verify all information, fill in billing information, sign and date as acknowledgment and acceptance of contract terms, fax to Fog City Diner at : 415 - 982 - 3711

Party Representative:

Company (if applicable):

Telephone Number:

E Mail Address:

Event Date:

Arrival Time:

Start Time:

Number of Guests:

Whole Room or Half Room or Buy-out:

Round Tables or Long Banquet Table:

Wine Choices:

Menu Choice # Lunch or Dinner, Small Bites or Off Menu:

Special Food Requests:

Minimum (Food Only):

FOG CITY EVENT CONTRACT (PAGE 3)

Credit Card Number : _____

Type of Card : _____

Expiration Date: _____

Name on Credit Card: _____

Signature: _____

By signing this contract you understand that you are responsible for verifying the above information and agree to the terms and minimums of this contract with Fog City Diner.