



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 22 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 45 people for sit down functions and up to 70 for cocktail receptions. Passed hors d'oeuvres are only available to parties that "buy out" the restaurant.

Event Types & Offerings

We offer "Limited" & "Pre-Set" Menu options for large parties.

- 1) The "Limited" menu option would be a pared down menu from your regular menu. In this case you would pre-select several salads and entrees to be printed on a shortened version menu.
- 2) The "pre-Set" menu option is where you could have anywhere from 3 to 5 courses. In this case you would then need to have your guests pre-select before arriving at the restaurant their entrees.

Here is a *sample* of a four course menu:

Four Course Dinner Menu

to start

flatbread pizza with arugula pesto & various toppings
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 pears, toasted almonds, pomegranate vinaigrette
sweet gem lettuce, toasted bread, creamy herb dressing, Vella dry jack cheese

choice of entree

1) **filet mignon steak**, potatoes Pont Neuf, Blue Lake green & yellow wax beans
sautéed swiss chard, chocolate Aleppo pepper demi

2) **lamb top sirloin**, Tunisian baharat marinated, roasted & sliced lamb loin,
grilled artichokes, sugar snap peas & arbequina olive oil smashed
red thumb potatoes, pomegranate drizzle

3) **Steel Pan Seared Halibut**, salad of pearl cous cous, asparagus, sugar snaps peas,

radishes, cardamom lime vinaigrette

choice of dessert

Trio of sorbets

Warm fresh fruit crisp topped with vanilla gelato

Dark chocolate & vanilla bean petite pot du crème & almond shortbread cookie

Another option would be a cocktail party. With passed appetizers or hors d' oeuvres, here is a *sample* of such a menu...

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

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 \$15 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 & Advanced Deposit

We require an non-refundable advanced deposit guarantee to hold a reservation. Payment is due upon completion of the event. We accept 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 % service charge and applicable tax.

To learn more about our private dining services, please contact our special events director at 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.