

ELBOW ROOM

BANQUET



MICHAEL SHIRINIAN, OWNER

ERIC RODRIGUEZ, CHEF DE CUISINE

DANIEL MCGEE, GENERAL MANAGER

ABIGAIL MARTINES, BANQUET MANAGER

GREAT CATERING | GREAT BANQUETS | GREAT CELEBRATIONS

Appetizers

\$15 per person

Choose 4:

Spanakopita	Berries & Melon	Bruschetta
Crudité	Italian Mini Meatballs	Assorted Cheeses

\$20 per person

Choose 3 of the Above Plus One of the Following:

Antipasti	Portabella Mushrooms	Chicken Satay Skewers
Italian Sausage & Peppers	Deviled Eggs	Calamari

\$25 per person:

Choose 4 of Any Above Plus One of the Following:

Prime Rib Sliders	Ginger Teriyaki Steak Bites
Chicken Salad Quinoa Lettuce Cups	Caprese Skewers

Add on Platters:

Margherita Flatbread \$35	Deviled Eggs \$40	Bruschetta \$50
Assorted Cheeses \$60	Berries & Melon \$70	Caprese Skewers \$75
Crudité \$75	Spanakopita \$80	Portabella Mushrooms \$85
Prime Rib Sliders \$85	Chicken Satay Skewers \$90	Italian Meatballs \$120
Ginger Teriyaki Steak Bites \$120	Antipasti \$120	Italian Sausage & Peppers \$130

Buffet Menus

BRUNCH BUFFETS

All American Breakfast: \$24 per person

Cheesy scrambled eggs, breakfast potatoes, Crème Brule French toast, and a fresh fruit platter.
Select One: Italian sausage, bacon, breakfast sausage, or black forest ham

Ultimate Brunch Buffet: \$29 per person

Cheesy scrambled eggs, chile reno gratin, breakfast potatoes, bacon or sausage, and a fresh fruit platter.
Select One: Roasted Turkey Club Sandwich or Southwest Chicken Wrap
Select One: Hunan Chicken Salad or Chicken Caesar Salad

SANDWICH BUFFET

Choose two
\$25 per person

All sandwich buffets served with choice of Elbow Room House Salad, Caesar Salad and Fresh Fruit Platter.

Roasted Turkey Club Sandwich

Served on whole grain bread, with our Applewood smoked bacon, Havarti cheese and pesto aioli

Southwest Chicken Wrap

Chopped grilled chicken tossed in a cilantro citrus aioli dressing finished with fresh avocado and a touch of Cajun seasoning, wrapped in a spinach tortilla

French Dip Sandwich

Sliced roast beef on La Brea baguette, Au Jus

SALAD BAR

\$21 per person

*Served with Garlic Sour Dough Rounds
Champagne Vinaigrette & Ranch Dressing*

Salad Bar Items:

Sliced Bistro Steak

Chopped Grilled Chicken

Mixed Greens, Kale, Cabbage

Romaine

Parmesan Cheese

Walnuts

Tomatoes

Cucumbers

Marinated Artichokes

Chopped Eggs

Bacon Bits

Croutons

BURGER BAR

\$25 per person

Served with French Fries or a Fresh Fruit Platter

Burger Bar Items:

Half Pound All Natural Black Angus Patty
Max's Artisan Breads Custom Hamburger Bun
Lettuce
Tomatoes
Onions

Choice of Two Cheeses: Cheddar,
Havarti, Goat Cheese, or Crumble Bleu

Choice of Spreads: Barbeque, Ketchup, Mustard,
Mayonnaise, House Burger Sauce

Additional Toppings: *\$1.75*
Applewood Smoked Bacon
Avocado
Sautéed Mushrooms

HEARTY BUFFET

\$32 per person

Served with Garlic Sour Dough Rounds

Salad (Select one)

Elbow Room House Salad

Fresh Fruit Salad

Caesar Salad

Starch (Select one)

Roasted Red Potatoes

White Truffle Whipped Potatoes

Vegetable (Select one)

Sautéed Spinach

Broccolini

Grilled Asparagus- *\$2 per person*

Entrees (Select two)

Roasted Seasonal Vegetable with Red Quinoa

Chicken Portabello

All Natural Black Angus Tri Tip

Atlantic Salmon Fillet

Beef Medallions in Red Wine Reduction- *\$2 per person*

Ratatouille- *\$2 per person*

Plated Menus

*\$36 per person – Select up to two entrées, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls*

8oz. Center Cut Top Sirloin

All natural black angus

Chicken Marsala

Portabella mushrooms and sundried tomatoes

Cedar Plank Salmon

Atlantic salmon

*\$46 per person – Select up to two entrées, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls*

14oz. New York Steak

Smokey garlic butter

Chicken Oscar

Topped with lump crab & house lemon butter

Tiger Prawns

White wine, lemon and herbs

*\$52 per person – Select up to two entrées, Entrée counts required
Served with our Small House Salad, Truffle Mashed Potato, Seasonal Vegetable & Ciabatta Rolls*

8oz. Filet Mignon

Bordelaise sauce

New Zealand Rack of Lamb

Peppercorn demi glaze

Sea Bass

Lemon beurre blanc

Multi Course Chef's Special

\$60 per person

First Course

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

Second Course

Salad (Choose one):

Specialty Salad of the Month

Elbow Room House Salad

Caesar Salad

Wedge Salad

Third Course:

Entrée (Choose one):

Chicken Portabello

Shrimp Scampi Pasta

Cedar Plank Salmon

Fourth Course

Dessert (Choose one):

Mini Dessert Quartet

Coffee Chocolate Chip Gelato

\$75 per person

First Course

Hand Passed (Choose one):

Chicken Salad Quinoa Lettuce Cup

Bruschetta Crostini

Second Course

Salad (Choose one):

Specialty Salad of the Month

Elbow Room House Salad

Caesar Salad

Wedge Salad

Third Course:

Entrée (Choose one):

6 oz Filet Mignon

Asian Pork Chop

Chicken Portabello

Shrimp Scampi Pasta

Fourth Course

Dessert (Choose one):

Mini Dessert Quartet

Chocolate Mousse

Coffee Chocolate Chip Gelato

\$100 per person

First Course

Hand Passed (Choose two):

- King Crab "Spoon"
- Bruschetta Crostini

Belgian Endive "Quinoa Cup" (Seasonal)

Second Course

Salad (Choose one):

- Specialty Salad of the Month
- Heirloom Caprese (Seasonal)

Caesar Salad
Wedge Salad

Third Course Choice of:

Appetizer (Choose one):

- Lobster Ravioli
- Chilled Maine Lobster Cocktail

Porcini and Portabella Ravioli
Alaskan Red King Crab Leg "Bites"

Fourth Course:

Entrée (Choose two):

- 6 oz. Filet Mignon
- New Zealand Rack of Lamb
- Chilean Sea Bass

14 oz. New York Steak
6 oz. Butter Poached Maine Lobster

Fifth Course

Dessert (Choose one):

- Mascarpone with Honey & Berries
- Ricotta Cheesecake with Bourbon Caramel Sauce

Crème Brulee

Desserts

Select one. Dessert counts required

Petit Fours - \$8 per person

Mini Carrot Cake, Red Velvet Cake, Double Chocolate Cake and Chocolate Truffle

Ricotta Cheese Cake - \$9 per person

Chocolate Mousse - \$9 per person

Tiramisu - \$9 per person

Cake Cutting Fee - \$25

EVENT POLICES

SEATING CAPACITY

- Reservations of 15 or more require selections from the event packet menus and require entrée counts
- Banquet Room: 48 Guests
- Main Dining Room/Main Patio: 120 Guests
*Special Approval Required for Privacy
- Vineyard Patio: 70 Guests
- Wine Cellar: 20 Guests

FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$50 for the Wine Cellar, \$50 for the Banquet Room during lunch hours, \$125 for the Banquet Room during dinner hours and \$175 for the Vineyard Patio.**
- Includes white linen table cloths and black linen napkins

DECEMBER FACILITY CHARGE

- **Room Fee Applied to all banquets and retained by The Elbow Room: \$125 for the Wine Cellar, \$125 for the Banquet Room, \$175 for the Main Patio and \$175 for the Vineyard Patio.**

BANQUET MENU CHOICES

- Vegetarian and special menus are available upon request
- Multi-course menus prepared with Chef Eric Rodriguez are available upon request
- Iced teas and sodas are included with banquet.

DEPOSIT

- **A function is only confirmed upon receipt of a deposit**
- 15 guests or more: \$150 deposit
- Deposit will be applied to the grand total upon final payment
- Deposit is non-refundable if canceled within 14 days of function
- December functions for 15 guests or more: \$500 deposit

CAKES

- Specialty cakes may be brought in from a retail bakery. Items may not be homemade per health department
- Cake Cutting Fee \$25

PRICING

- Menu prices are subject to change without notice
- Prices arranged 30 days prior to any function will be honored
- **All prices are subject to a 22% Operational Charge and subject to the local sales tax**
- Private room requires a minimum purchase of \$500 pre- tax during lunch hours

DINNER PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio- \$7,500 Sunday-Wednesday and \$10,000 Thursday-Saturday
- Vineyard Patio- \$2,500
- Banquet Room- \$1,500
- Wine Cellar- \$600

DECEMBER PRIVATE FUNCTION MINIMUMS

The following are pre-tax minimums:

- Main Patio: \$7,500 Sunday-Wednesday and \$10,000 Thursday-Sunday
- Vineyard Patio: lunch hours- \$1,000, dinner hours- \$3,500
- Banquet Room: lunch hours- \$1,000, dinner hours- \$2,500
- Wine Cellar: lunch hours- \$600, dinner hours- \$1,000

CORKAGE

- A corkage fee of \$25 per bottle and \$50 per magnum is required
- Guests may bring in a maximum of 2 bottles per event as long as it is not on our wine list. Prior arrangement is required.

GUARANTEE

- A minimum guaranteed number of guests is due at time of initial booking
- If the number of guests falls below the minimum guaranteed number of guests, the client will be charged for the minimum guarantee.
- A final guaranteed number of guests is required 14 days prior to your function

LINENS

- Multiple colors and sizes available
- Advance notice required
- Additional fee may apply for specialty linens or colors

EVENT POLICIES

DECORATIONS

- Centerpieces and decorations are the client's responsibility
- We prohibit confetti or lit candles
- It is the responsibility of you, the customer for items, rentals or anything left behind upon conclusion of event

DRESS CODE

- We require men to wear shirts with sleeves

PAYMENT

- **100% payment is due before or upon conclusion of your event**
- We accept cash, MasterCard, VISA, American Express, or Discover

METHODS OF PAYMENT FOR IN-HOUSE, OFF-PREMISE BANQUETS OR CATERING

- Payments can be made with the following:
 - Cash
 - MasterCard, VISA, American Express, or Discover
 - Pre-approved business check – Must be arranged prior to any event with Elbow Room management
 - Private parties of 80 or more require a credit card on file

Customer initials _____

Gift cards or paper gift certificates of any type MAY NOT be used for payment for any banquet or catered event provided by Elbow Room. This includes certificates purchased at Elbow Room, Costco, or any other outlet offering our gift cards for sale, as well as any donation gift cards or paper gift certificates.

Customer initials _____

I, _____ Date _____
Print name

Agree to all terms and conditions as set forth in this catering or banquet contract.

Event date and time: _____ Minimum guest guarantee _____

Venue _____

Event name _____

I, _____
Print name

Have reviewed and agree with the information stated above.

Signature _____

Phone _____

Banquet and Special Events Coordinator
(559) 281-4353 | abigail@ElbowRoomFresno.com