

Discover ASTARIA

go uptown in downtown

creative

attentive

unforgettable



ASTARIA RESTAURANT AND BAR & THE PENINSULA ROOM

offer two unique venues in one historic location

Ideal for events from 20-200; our fifteen years of catering and restaurant experience ensure a seamless and unforgettable event

Select from seasonal menus designed to meet a wide range of budgets and tastes

CORPORATE EVENTS • WEDDINGS

REHEARSAL DINNERS

BAR/BAT MITZVAHS

BIRTHDAY PARTIES

Come Celebrate at Astaria

The Only Place to Party
on the Peninsula

The Peninsula Room Private Dining Planning

The Peninsula Room is located in the lobby of the Benjamin Franklin Hotel and hosts an intimate dinner for 20 as successfully as a corporate cocktail party for 200.

Our attentive and knowledgeable staff is committed to helping you create an event that is not only unforgettable but reflects your personal style and budget. Private Dining Spaces Available: Peninsula Room - Reception capacity of 200, seated 150. Fireside Room - Reception capacity 150; seated 120, Astaria Restaurant – reception 150, seated 120, King's Table 15, Bar and Lounge – reception 40, seated 35. Astaria has WIFI throughout all our spaces.

Deposit and Guarantee

A \$500.00 deposit is required to secure a date. Attendance must be confirmed (96) hours in advance prior to event date. For events with 40 or more guests, a guarantee is required 1 week prior to event. This number will be considered your guarantee. Changes made after (96) hours will not be considered in regards to final charge. Astaria will do it's best to accommodate any increases in guarantee. However an increase in price per person may occur on additional guests.

Minimums - Minimums do not include 20% service fee, 9.5% sales tax, room fees or rentals. Lunch: Monday - Thursday \$800.00
Friday, Saturday and Sunday \$1200.00 Dinner: Monday - Thursday
\$1500.00 Friday, Saturday and Sunday \$2500.00

Hors d'oeuvres -A selection of tray passed hors d'oeuvres for cocktail receptions is available for an additional cost.

Beverages - All beverages including wine, liquor, and non-alcoholic beverages are an additional cost. Astaria requests at least three days notice for wine requests to ensure availability.

Bar - Astaria offers hosted and no-host options for your bar needs. Bars are available at well, call or premium level, for your event. Please refer to the bar portion of the guidelines for details.

Appetizer and Cocktail Party Menu

Minimum Party Size: 20 People Minimum Per Person Menu: 30-
(Individual prices are based on a per person price)

Appetizer Selection:

Dungeness crab cakes 5.

On a stick 4.

Marinated grilled prawns with garlic dipping sauce

Spice rubbed lamb skewers • Skirt steak balsamico •

Thai Chickken Satay with peanut dipping sauce

Tiropita/Spanakopita 3.

Seasonal crostinis 3.

brie and orange/tomato marmalade •

goat cheese with cranberry chutney • smoked salmon carpaccio •

french onion • bacon, blue and candied pecans

Corn chorizo pancake with halibut ceviche 5.

Crispy polenta square with sundried tomato aioli 2.50

Beef and shroom carpaccio 4.

Wild mushroom and gruyere stoggies 3.

Seasonal Ahi Tuna tartare 5.

Ginger Chicken and vegetable spring rolls with citrus dipping sauce 4.

Assorted Gourmet Pizzette 3.+

Seasonal Tarts 3.+

Cocktail Reception

Please choose between a HOSTED or CASH BAR. Please choose between
a WELL, CALL or PREMIUM BRAND BAR

All drinks are charged upon consumption on a per drink basis. If total bar
sales are less than 1000., a 150. set up fee will be applied.

Hosted Bar - Well, Call and Premium Brands available

Price Per Drink 6 - 7.50 Up Drinks – add 1.50

Cash Bar - Well, Call and Premium Brands Available

Price Per Drink 7 - 8.50 Up Drinks – add 1.50

Mixers and Soft Drinks (12 oz.) 3.00 Pellegrino Sparkling Water (Liter) 7

Corkage - 15- per 750ml bottle – Astaria offers a special corkage program;
for each bottle purchased from Astaria, we will waive corkage on an
equal number of bottles brought in by you for your event. (limit 1 case)

Sample Menu - Lunch

Salads

(choose 1)

Astaria House Salad

Red leaf lettuce with snipped chives, crumbled gorgonzola and a creamy balsamic dressing

Linda Salad

Baby spinach, dried tart cherries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

Entrees

Paella

Saffron infused rice red peppers, onions, artichokes, chicken, pork, chorizo, PEI mussels, Little neck clams, Tiger prawns and Monterey calamari

Seasonal Ravioli

Served with a sage cream sauce

Seared Organic Salmon

with herb risotto, seasonal vegetables and a gruyere fondue

Chicken Breast Dijon

Served with herb risotto, seasonal vegetables and a dijon parsley cream

Dessert

Astaria Brownie with vanilla bean ice cream and chocolate ganache

**Lunch menus starting at 25-/person
+ tax and 20% service charge**

Please know that this is just a sample and can be customized to best suit your needs

Sample Menu - Dinner

Appetizers

choose 2

First Course

(choose 1)

Linda Salad

Baby spinach with dried cranberries, toasted sesame seeds, feta cheese and a sesame balsamic dressing

Seasonal Cup of Soup

Entrees

(choose 3)

Grilled Skirt Steak Balsamico

Served with bacon fried Yukon Gold potatoes with just a hint of Gorgonzola and seasonal vegetables

Seared Alaskan Halibut

Alaskan halibut served with shiitake mushroom risotto, seasonal vegetables and a white wine butter sauce

Petaluma Farms Chicken Florentine

stuffed organic free range chicken served with herb risotto with seasonal vegetables and a sage cream sauce

Roasted Vegetable Napoleon

Layers of grilled and roasted vegetables topped with provolone and finished with a balsamic reduction. Served with yukon garlic mashers and sautéed greens

Dessert

Astaria Brownie with vanilla bean ice cream and chocolate ganache

Dinner Menus starting at \$40./person

+ tax and 20% service charge

Please know that this is just a sample and can be customized to best suit your needs

ASTARIA Restaurant and Bar Buyout

(Separate from our Private Dining Room Options)

Capacity - Seated – 120, Cocktail Reception - 200

\$4,500.00 (LUNCH) \$9,000.00 (DINNER)
Food and beverage minimum Sunday - Thursday

\$5,500.00 (LUNCH) \$11,000.00 (DINNER)
Food and beverage minimum Friday or Saturday

Holiday Season (December 2010)

\$10,500.00 food and beverage minimum Sunday - Thursday

\$12,500.00 food and beverage minimum Friday - Saturday

The above minimums do not include tax or service charge

Tax 9.25% (Please note California law stipulates that service charge is taxable)

Parking Street parking is available, and there are several parking lots located within the area. Astaria has valet Thursday through Saturday 5:30 - 9:00 and can arrange for additional valet to meet your needs. Free parking is available for all Astaria guests at the US Bank lot on the corner of 3rd Avenue and San Mateo Drive at all other times.

Payment Full payment is due upon conclusion of all events unless pre-paid in advance. MasterCard, Visa and American Express cards are accepted. Personal checks are excepted with a credit card on file.

Service Charge A 20% service charge on food and beverage will be added to your bill.



Astaria's Robust California Fare
is inspired by seasonal local ingredients;
from sustainable farms
and ranches directly to the kitchen...
The result is some of the most delicious and
dynamic food on the peninsula.

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