

# ENOTRIA

*Restaurant & Wine Bar*

## **Private Dining / Special Events**

Thank you for your interest in Enotria Restaurant & Wine Bar for your upcoming event. The following information may assist you in planning for your special occasion.

You can host a small private meeting of 12-40 guests, or larger events of up to 110 guests for a sit down dinner, and 40-160 people for cocktails and hors d'oeuvres.

Attached are a variety of special event menus that are priced per person. All event hosts will receive small private printed menus to distribute to their guests.

There is a food and beverage minimum required in each of the private dining rooms, plus a standard 18% service fee and 7.75% tax on all food and beverages.

In order to confirm your event, a signed agreement and a \$250.00 non-refundable deposit is required. Please fax the completed form to the attention of "Enotria Event Coordinator" at 916.922.6794.

If you have any questions, please contact us at 916.922.6792 or 916.770.7267.

Executive Chef: Anthony Brenes  
E-mail: [chef@enotria.com](mailto:chef@enotria.com)

Please be advised that the following menu options are provided as guidelines to help you plan more simply and conveniently. Menu options change seasonally and any menu changes needed will be done accordingly. You will be advised as to any changes made.

**All menus are customized to fit the client's needs and special requests can be accommodated with notice.**

## **Private Dining Rooms**

### **Wine Salon**

The Wine Salon offers a completely private area away from the main restaurant for up to 40 guests. This room is a perfect location for corporate or business meetings that require a private environment. The private room allows for a buffet-only style of service of lunch and dinner options including hors d'oeuvres, salads, soups, entrees and desserts. We provide staff according to your service needs. Wireless Internet and drapes are available for privacy if needed. Audio-Visual equipment may be used in this room, if needed. Please contact the catering department for more information.

### **The Loggia**

The Loggia is a completely private area that will accommodate up to 36 guests. This room is a favorite for larger gatherings such as birthday parties and Chef Dinners. All menu styles are available in this room.

The room is enclosed with wooden French style windows and doors, which allow you to see the beautiful garden and covered patio. This room also opens up to the outdoor patio area. Audio-Visual equipment may be used in this room, if needed.

### **Outdoor Seating / Patio**

The patio at Enotria is a beautiful setting for a small wedding, reception or a birthday party.

The Patio can accommodate up to 40 guests for a sit down dinner or 60 for a cocktail party.

## **Private Dining Rooms**

### **Main Dining Room**

Designed to let you feel all the great aspects Enotria has to offer, a historic bar surrounds this room, open kitchen, unique local artwork and an unforgettable cozy feel. This room is a favorite for larger gatherings such as birthday parties and Chef dinners that don't require complete privacy and can allow other guests to walk through the bar area during normal operation. All menu styles are available in the Main Dining Room.

### **Private Dining Room Rental Minimums**

	Sunday – Thursday	Friday & Saturday
Loggia	\$1,500	\$2,500
Patio	\$1,750	\$2,750
Main Room	\$2,000	\$3,000
Entire	\$5,000	\$7,000
Restaurant		
Wine Salon	\$500 / \$1,000	\$1,000 / \$1,500

## **Enotria General Banquet Information**

### **Menu Selections**

Enotria requires preset menus for parties of 14 or more. Menu selections are to be submitted at least one week prior to the date of the event. All sit down menus include our house bread selection. Appetizers can be ordered at an additional cost.

### **Beverage Service**

All beverages can be offered and will be charged upon consumption. Special non-alcoholic beverage packages are available and payable in advance. Wine selections must be made with a minimum of 2 weeks in advance to ensure that Enotria has the appropriate quantity for your event.

### **Guarantee**

The guaranteed attendance is required no later than 2:00 PM, a minimum of three business days prior to the event. This number will be considered the minimum attendance, not subject to reduction, and charges will be computed based on this number.

If the catering office is not advised by this time, the estimated number of guests will automatically become the guarantee. Minimums specified on the contract must still be met regardless of any reduction of guest count. Any unused portion of your minimum agreement can be used to purchase other items such as gift cards & retail wine, and will not be allowed to trade for cash reimbursement.

## **Payment & Cancellations**

### **Payments**

\$250 Non-Refundable reservation deposit to be paid at time contract is signed.

50% of the total contract (minus \$250) is to be paid no later than 30 days prior to the event. The remaining 50% must be paid no later than 2 weeks prior to the event date.

If balance is unpaid within 7 days of the event, a late payment / cancellation fee of \$250 will be charged.

### **Cancellations**

The \$250 reservation deposit and any late payment / cancellation charges that apply are Non-Refundable.

If you wish to cancel your event with **30 calendar days or more notice**, simply write a letter to the restaurant or email to [chef@enotria.com](mailto:chef@enotria.com) stating your contact name and event information and 100% of any paid balance will be refunded (minus non-refundable charges.)

If you cancel your event with **14 calendar days or more notice**, simply write a letter to the restaurant or email to [chef@enotria.com](mailto:chef@enotria.com) stating your contact name and event information and 50% of any paid balance will be refunded (minus non-refundable charges.)

If you cancel your event with less than **14 calendar days notice**, 50% of the contract total will be non refundable and any unpaid balances are due.

Any rental items, rare products, purchased equipment or decorations and any other investments made on behalf of the event requirements, can and will be charged and are **not** refundable and are due to be paid in full under any circumstances.

## **Directions to Enotria Restaurant & Wine Bar**

Full list of directions from popular destination locations are available at [www.enotria.com/maps-directions.htm](http://www.enotria.com/maps-directions.htm)

### **From California State Capitol**

(3.3 miles - 6 minutes)

From the intersection of 10th & L Streets, going towards K Street, turn left onto 16th Street. 16th Street becomes CA-160. From the left lane, take the Del Paso Blvd. ramp (travel 0.8 mile). Make a U-turn at the intersection of Del Paso Blvd. and Arden Way... Enotria Restaurant & Wine Bar is immediately on your right.

### **From Roseville / Granite Bay**

Take Hwy 80 West to Sacramento, exit Arden Way and make a left. Go over the bridge and down Arden Way for about 1.25 miles. Turn left at Del Paso Boulevard. Enotria Restaurant & Wine Bar is immediately on your right.

### **Tray Passed Hors d'oeuvres**

Priced by the piece. 3 to 4 pieces per guest is recommended before a dinner. 7 to 8 pieces per guest is recommended for a cocktail party.

Bruschetta of sautéed mushrooms and garden herbs, balsamic drizzle... \$1.75

Bruschetta of roasted peppers & almonds with a goat cheese mousse... \$1.75

Crostini of olive & eggplant relish with fresh feta cheese... \$2

Crostini of sliced tenderloin, candied onions, blue cheese... \$2.5

Seasonal Squash Croquet w/ brown butter, sage... \$2.5

Smoked Duck Crepe... \$3

Shrimp Skewer wrapped in pancetta... \$3

House cured smoked salmon on blini... \$3

Proschiutto wrapped watermelon, sweet basil & balsamic... \$3

Tuna Tartar... \$3

Salmon Tartar... \$2.75

Shrimp Ceviche... \$3

Scallop Ceviche... \$3.25

Chilled Shrimp Skewer with garlic and mint... \$ 3

Mini Crab Cakes... \$3

Pumpkin Seed Hummus on grilled pita... \$2.5

Stuffed mushrooms with Italian pork sausage... \$2.75

Crab salad stuffed cheery tomatoes... \$3

Baby pork wellington... \$3

Unagi Rolls... \$3.25

Spanikopita... \$2.25

Mahi Mahi coconut fish sticks, galangal root aioli... \$3

## **Lunch Menu Sample**

\$30 per person

### **Salad / Soup Course**

(Please choose one for your entire party)

Mixed Baby Greens, shaved carrots, sweet onion, toasted pumpkin seeds.

Daily selection of Chef's classic soups.

Spinach & Poached Pears, pancetta and point reyes blue, balsamic vinaigrette.

Italian Arugula Salad with roasted beets, goat's cheese, almonds and maple vinaigrette.

### **Entrée**

(Please choose three entrée options)

Maple-Mustard Glazed Salmon, smoked bacon lentil salad, pomegranate drizzle.

Baby Back Ribs in a plum bbq sauce, root vegetable slaw, pepper-honey corn bread.

Almond Wood Grilled Pork Tenderloin, creamy polenta, sautéed greens.

House Made Goat Cheese Gnocchi, sun dried tomato cream, baby spinach, pine nuts.

### **Dessert**

(Please choose one for your entire party)

Chocolate Lava Cake, wild berry couli

Baked Seasonal Poached Fruit topped with a walnut oatmeal crumble

Crème Brulee, seasonal fruit, caramelized vanilla bean sugar

## **Dinner Menu Sample 1**

\$55.00 per person

### **1<sup>st</sup> Course**

(Please choose one for your entire party)

Baby Rockette Salad.

Baby French Green Bean Salad, pea tendrils, toasted almonds, crispy pancetta.

Cherry Tomatoes with a white wine vinaigrette.

Grilled Vegetable Salad with white corn, fava beans and sweet peppers, baby mache and cilantro lime drizzle red pepper foam.

### **2<sup>nd</sup> Course**

(Please choose one for your entire party)

Fillet With Prawns (U6) and rosemary scented mash.

Grilled Swordfish over spinach & herb infused fettuccini, heirloom cherry tomatoes, tarragon broth.

### **3<sup>rd</sup> Course**

(Please choose one for your entire party)

Peach Cheese Cake with caramel sauce.

Cinnamon Cheese Cake with house made peach ice cream, caramel sauce and almond tuile.

Grilled Peach Halves with honey & lavender flower, caramel ice cream and strawberry drizzle, mint.

## **Dinner Menu Sample 2**

\$110.00 per person

**Asparagus & Dungeness Crab Soup**, fried organic shitake mushrooms, crème fraîche.

**Short Rib Raviolis**, slow braised, caramelized onions, aged balsamic, truffle-parmesan cream.

**Beef Carpaccio Salad**, organic spring mix, roasted peanuts, inoki mushrooms, sesame lime vinaigrette.

**Amuse Bouche**, flight of pink lady apple, strawberry & tangerine sorbet, naturally sweetened.

**Alaskan Halibut**, poached in a white wine saffron broth, organic cherry tomatoes, sautéed wild mushrooms.

**Roasted Blackberry Quail**, parsnip mash, rainbow chard, roasted beets.

**Apple Wood Smoked Bavette**, fresh morels, salsify root and Italian rapini, walnut-gorgonzola butter, madeira-demi.

**Artisan Cheese Course**, tavern aged cheddar, purple haze goat cheese, explorateur honey comb, fig anise toasts.

**Chocolate Flowerless Cake**, sautéed raspberries, white chocolate sauce

No Substitutions Please

**Enotria Restaurant & Wine Bar  
Event Agreement & Credit Card Authorization**

Event Date: \_\_\_\_\_ Event Time: \_\_\_\_\_

Approximate Guest Count: \_\_\_\_\_

Event Name: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_ Fax #: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

I understand that the following credit card is to guarantee the availability of the banquet facility for the above scheduled event. The card will be charged \$250.00 as a non refundable deposit, which will be credited to the final balance.

To be applied to: \_\_\_\_\_ Expiration \_\_\_\_\_  
(Credit Card Number)

Cardholder Name: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

Printed Name: \_\_\_\_\_

**Guarantee**

The guaranteed attendance is required no later than 2:00 PM, a minimum of three business days prior to the event. This number will be considered the minimum attendance, not subject to reduction, and charges will be computed based on this number. If the catering office is not advised by this time, the estimated number of guests will automatically become the guarantee. If for any reason the guest count falls below the number confirmed, the guaranteed revenue would then be 90% of the original or guarantee count.