



eclipse chocolate: private events, dinners, & tastings

our elegant **umbral room** is ideal for private events, where guests may indulge in our award-winning food, beverage, & confection. all of our creations are handcrafted on-site, featuring infusions of chocolate, vanilla bean, or caramel. formal seating is available for parties as large as 50, or we can offer standing room for mixers as large as 60.

private room rental is available at an hourly rate of \$50 per hour. bookings include a complimentary 30 minute set-up period, as well as a dispenser of our famous vanilla bean infused water. we welcome custom decorations & can provide low-tack tape for hanging on walls or from rafters. additional set-up time may incur hourly charges.

to complete your ideal experience, consider our **celebration cakes** & **custom chocolate favors** sales sheets, where you will find additional specialized options. linen rental & floral decorations are available with advance notice. we strive to create long-lasting, delicious memories for your guests to savor for years to come!




eclipse chocolate bar & bistro is located in the heart of san diego, in the vibrant walking neighborhood of south park, just two miles from downtown. at over 4000 square feet, we are part chocolate factory-part restaurant, with viewing windows that showcase our artisan chocolate production. brunch service is available daily from 9am-2pm, & dinner service follows from 4pm to close. we also offer custom chocolate favors, a decadent cake menu, a full wine list, & rotating taps featuring san diego's finest craft beers to match your culinary desires.

| event concept | price |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| <p>plattered small bites ideal for casual settings & mixers, guests may explore an array of preordered platters of finger foods.</p> | <p>\$25-40 per platter select platters from the reverse side</p> |
| <p>chocolate threeway tasting a guided 45 minute "threeway" tasting including three trios of exotic chocolate truffles, artisan cheeses, & wine or beer.</p> | <p>\$20 per guest minimum 15 attendees</p> |
| <p>private brunch or dinner service including a tasting combo & salted caramel place setting per guest; options available from our daily menus.</p> | <p>\$19 per guest beverage & dessert service additional</p> |
| <p>private ec:supper club service including a three course tasting dinner custom designed to suit your culinary interests.</p> | <p>\$40-60 per guest minimum 15 attendees</p> |
| <p>build-a-bar workshop guests craft their own custom-flavored bars in dark or milk chocolate & twenty exotic spices/inclusions.</p> | <p>\$400 per party makes 40 large bars, nearly 10 pounds</p> |

all outside food, beverage, confections, & pastries are prohibited as we can provide it all! we can accommodate most special requests with advance notice. a non-refundable \$100 deposit is required to confirm your reservation.

contact: events@eclipsechocolate.com 619.578.2984

| | | |
|-----------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|
| <p>think locally we proudly pledge 10% of our net profits as in-kind donations to charities in our community</p> | <p>think sustainably we operate in a lean facility with a commitment to reducing our impact on the environment</p> | <p>think ethically we handcraft fair trade couverture chocolate without preservatives or colorings</p> |
|-----------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|

our tasting platters are designed to offer multiple culinary options for diverse parties. consider ordering a platter for every 2-3 guests. platters ordered in multiple will be presented as needed, to provide the best dining experience. we invite & can accomodate most requests with advance notice. vegan , vegan upon request , gluten-free 

| special event beverage options | price |
|--------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| iced tea whole leaf by rishi tea, brewed to order & served iced | \$10.50 per 48oz pitcher with sweeteners & creamers |
| hot tea whole leaf by rishi tea, presented with 3 caffeinated teas & 3 herbal blends | \$20 per 80oz urn with sweeteners & creamers |
| local craft coffee roasted by dark horse, fresh brewed & presented with creamers | \$20 per 80oz urn with sweeteners & creamers |
| vanilla bean sangria infused with vanilla bean & fruit, with seasonal berries | \$24 per 48oz pitcher choose from red or white |
| vanilla bean fruit juice infused with vanilla bean | \$18 per 48oz pitcher choose from orange or apple |
| local craft beer featuring san diego's premier breweries | \$21 per 48oz pitcher choose from eight rotating taps |
| bottled wine featuring california's fine varietals | \$24-52 per bottle corking fee applies for outside bottles |
| special event food options | price |
| biscuits & butter roasted garlic, parmesan, & white chocolate biscuits, with trio of exotic butters | \$25 per platter 10 biscuits |
| baked dip & crostini seasonal flavor with crostini, rainbow carrots, & green apple | \$30 per platter 8oz dip   |
| artisan cheese & caramel with crostini, chile burnt caramel sauce, & green apple | \$35 per platter 8oz of cheese  |
| bacon wrapped dates medjool dates wrapped in cocoa glazed bacon, over cocoa balsamic cress | \$40 per platter 12 bacon dates skewers  |
| signature salad vanilla bean vinaigrette dressed; choose beet & green apple, or bleu cheese pecan | \$25 per platter 1 medium salad bowl   |
| soup shooters seasonal flavor, with cocoa balsamic cress | \$30 per platter 10 2oz shooters   |
| grilled panini quartered, with vanilla bean aioli; choose bacon, chicken, meatball, or portobello | \$35 per platter 12 panini quarters  |
| pesto potato dumplings deep fried potato dumplings filled with pesto, over roasted tomato marinara | \$35 per platter 10 tasting spoons   |
| tomato parmesan quiche bites pastry filled with savory farmhouse egg custard & chile burnt caramel hollandaise | \$35 per platter 10 tasting spoons |
| citrus sour carnitas bites creamy grits smothered in beer braised carnitas, point reyes bleu, & chive | \$40 per platter 10 tasting spoons |
| bruleed caprese bites heirloom tomato, bruleed chevre, white chocolate balsamic drizzle, & merlot sea salt | \$35 per platter 10 tasting spoons  |
| quinoa fritter bites crispy fried fritters with cocoa mole, hickory salted avocado, & chive | \$35 per platter 10 tasting spoons   |
| signature confections featuring uniquely infused chocolate truffles & exotic sea salted caramels | \$30 per platter 9 truffles & 9 caramels   |