



# 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><b>plattered small bites</b> ideal for casual settings &amp; mixers, guests may explore an array of preordered platters of finger foods.</p>	<p><b>priced per platter</b> order 2-4 platters per guest</p>
<p><b>chocolate threeway tasting</b> a guided 45 minute "threeway" tasting including three trios of exotic chocolate truffles, artisan cheeses, &amp; wine or beer.</p>	<p><b>\$20 per guest</b> minimum 15 attendees</p>
<p><b>private brunch or dinner service</b> including a tasting combo &amp; salted caramel place setting per guest; options available from our daily menus.</p>	<p><b>\$21 per guest</b> beverage &amp; dessert service additional</p>
<p><b>private ec:supper club service</b> including a three course tasting dinner custom designed to suit your culinary interests.</p>	<p><b>\$40-60 per guest</b> minimum 15 attendees</p>
<p><b>build-a-bar workshop</b> guests craft their own custom-flavored bars in dark or milk chocolate &amp; twenty exotic spices/inclusions.</p>	<p><b>\$400 per party</b> 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](mailto:events@eclipsechocolate.com) 619.578.2984**

<p><b>think locally</b> we proudly pledge 10% of our net profits as in-kind donations to charities in our community</p>	<p><b>think sustainably</b> we operate in a lean facility with a commitment to reducing our impact on the environment</p>	<p><b>think ethically</b> 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
<b>iced tea</b> premium whole leaf tea, brewed to order & served iced	<b>\$12 per 48oz pitcher</b> with sweeteners & creamers
<b>craft coffee or tea station</b> locally roasted coffee and/or selection of premium whole leaf teas	<b>\$28 per 80oz urn</b> with sweeteners & creamers
<b>vanilla bean sangria</b> infused with vanilla bean & fruit, with seasonal berries	<b>\$24 per 48oz pitcher</b> choose from red or white
<b>vanilla bean fruit juice</b> infused with vanilla bean	<b>\$18 per 48oz pitcher</b> with strawberry & orange slice
<b>local craft beer</b> featuring san diego's premier breweries	<b>\$21 per 48oz pitcher</b> choose from eight rotating taps
<b>bottled wine</b> featuring fine vintages from california & around the world	<b>\$24-52 per bottle</b> corking fee applies for outside bottles
special event food options	price
<b>lobster wantons</b> fried, filled with lobster, leek, & garlic, served with vanilla bean aioli	<b>\$50 per platter</b> 12 wantons
<b>biscuits &amp; butter</b> roasted garlic, parmesan, & white chocolate biscuits, with trio of exotic butters	<b>\$25 per platter</b> 10 biscuits
<b>baked dip &amp; crostini</b> seasonal flavor with crostini, rainbow carrots, & green apple	<b>\$35 per platter</b> 8oz dip  
<b>artisan cheese &amp; caramel</b> two cheeses, with crostini, smoked almond, chile burnt caramel sauce, & fruit	<b>\$40 per platter</b> 8oz of cheese 
<b>bacon wrapped dates</b> medjool dates wrapped in cocoa glazed bacon, over cocoa balsamic cress	<b>\$45 per platter</b> 12 bacon dates skewers 
<b>signature salad</b> vanilla bean vinaigrette dressed; choose beet & green apple, or bleu cheese pecan	<b>\$30 per platter</b> 1 medium salad bowl  
<b>soup shooters</b> coconut mushroom soup in shot glasses with vanilla bean crostini & cress	<b>\$30 per platter</b> 10 2oz shooters 
<b>grilled panini</b> finger sandwiches with vanilla bean aioli; choose bacon, chicken, meatball, or portobello	<b>\$40 per platter</b> 12 panini quarters 
<b>herbed corn falafel</b> fried chick pea & corn fritters, served over vanilla bean pepita pesto	<b>\$35 per platter</b> 10 tasting spoons  
<b>tomato parmesan quiche bites</b> pastry filled with savory farmhouse egg custard & chile burnt caramel hollandaise	<b>\$40 per platter</b> 10 mini quiche
<b>citrus sour carnitas bites</b> roasted red pepper & garlic grits smothered in beer braised carnitas & chive	<b>\$40 per platter</b> 10 tasting spoons
<b>bruleed caprese bites</b> heirloom tomato, bruleed chevre, white chocolate balsamic drizzle, & merlot sea salt	<b>\$35 per platter</b> 10 tasting spoons 
<b>quinoa fritter bites</b> fried quinoa & corn fritters with cocoa mole, hickory salted avocado, & chive	<b>\$40 per platter</b> 10 tasting spoons  
<b>signature confections</b> featuring uniquely infused chocolate truffles & exotic sea salted caramels	<b>\$35 per platter</b> 10 truffles & 10 caramels  