

# MISTRAL RESTAURANT & BAR PRIVATE DINING MENUS 2021



#### Mistral Restaurant & Bar welcomes you to the San Francisco Bay.

We are located between San Francisco and San Jose in the heart of Silicon Valley. We are pleased to offer fine dining cuisine and service for private events from 10 to 200 people.

#### We have several venues within our restaurant that offer privacy:

#### **Waterfront Room** up to 100 people **Main Dining Room** up to 80 people





Chalk Room up to 20 people



Wine Cellar Room up to 40 people



We do not have any room rental fees, we only require Food & Beverage minimums. The entire restaurant is available for complete buy-outs that can accommodate up to 200 people for seated events or even more for casual cocktail style events.

> Please feel free to contact us for any concerns or questions. We look forward to serving you!



### Waterfront Patio Room

Our Fully Enclosed Waterfront Patio seats private events up to 100 people

- Fully protected from the elements, we use our patio with views of the Bay all throughout the year.
- Completed heated with Open Air windows
- Events with less than 100 people would have a private section



**Back Patio** 



Front Patio



Back Patio with Firepit



Middle Patio with Fireplace



# **Main Dining Room**

Our **Main Dining Room** can hold up to 80 people.

- Large windows facing the water enhance your experience
- We can also offer this area empty of tables and chairs for an added dance floor for your guests, completely separate from the dinner tables, yet still feel as one large room.

The Waterfront Patio can be combined with the Main Dining Room to seat up to 200 people.





# **Main Bar**

Mixing the classic with the modern, our Main Bar enhances any private event. Exclusive use of the **Main Bar in the Dining Room** requires an additional F&B minimum **The Main Bar may be combined with the Main Dining Room exclusively** 





# **Private Chalk Room**

Our Private Chalk Room is our "Hidden Gem" perfect for Board Meeting Dinners, smaller gatherings and events.

- This room can hold up to 20 people seated or 30 people cocktail style
- It has exclusive access to the **firepit area** for an indoor/outdoor feel.
- This room has one flat screen tv for viewing and presentations.
- Complimentary WiFi throughout the restaurant





# **Firepit Lounge**

Our **Outdoor Firepit Lounge Area** is the secret to our private events.

- This area can hold up to 20 people seated or 30 people cocktail style
- It can be reserved on it's own for Happy Hour gatherings, Wine Tastings and small parties

Combine this area with your private event for an indoor/outdoor feel!

- It can also have exclusive access to either the Private Chalk Room or Back Patio





## **Private Wine Cellar Room**

Our Private Wine Cellar Room is completely separate from the restaurant giving you that feeling of exclusivity; perfect for meetings, presentations & training sessions and large cocktail parties.

- This room can hold up to 40 people
- It has it's own private entrance and private restroom
- This room has 2 flat screen tv's for viewing and presentations.
- Complimentary WiFi throughout the restaurant











## MISTRAL COCKTAIL PARTY MENU

#### PASSABLE OR STATIONARY APPETIZER OPTIONS

#### 1 SERVING/PIECE PER ORDER

ARTISAN BRUSCHETTA	OLIVE TAPENADE, MEDITERRANEAN SALSA, PECORINO ROMANO	\$4 EACH
<b>DUNGENESS CRAB CAKE POPPERS</b>	CHIPOTLE AIOLI	\$4 EACH
CILIEGINE MOZZARELLA & HEIRLOOM TOMATO EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC		\$4 EACH
TERIYAKI SKIRT STEAK SATAYS		\$3 EACH
CAJUN CHICKEN		\$3 EACH
ROASTED PRAWN SATAYS		\$3 EACH
CHILLED GULF PRAWNS	HOUSEMADE COCKTAIL SAUCE	\$4 EACH
STUFFED ROASTED MUSHROOMS	TRUFFLE-MOZZARELLA. HERBED-BREADCRUMB GRATIN	\$3 EACH

#### SAVORY ASSORTMENT PLATTER OPTIONS

SERVED BUFFET STYLE ONLY

IMPORTED & DOMESTIC CHEESES CHEF'S SELECTION OF CHEESES, DRIED FRUITS, & NUTS

SMALL SERVES UP TO 15 TO 20 PEOPLE \$45 OR LARGE SERVES 30 TO 40 PEOPLE \$75

CHEF'S SEASONAL VEGETABLE CRUDITESEASONAL VEGETABLES WITH HOUSE DRESSINGSMALL SERVES UP TO 15 TO 20 PEOPLE\$35ORLARGE SERVES 30 TO 40 PEOPLE\$65

#### **DESSERT PLATTER \$4 PER PERSON**

All items below are included, there is no need to pre-select or pre-order. GRAND MARNIER CRÈME BRULÉE SEASONAL CHEESECAKES BITES CHOCOLATE BROWNIES



# **Appetizer Course Packages**

Here are prepackaged appetizer packages that you can add to any meal All items below are included. There is no need to pre-select or pre-order.

Your guests will receive all items passed or served at the table

#### BASIC 2-ITEMS ADD \$7 per person

#### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin

#### **Artisan Bruschetta**

olive tapenade, Mediterranean salsa, pecorino romano

#### STANDARD 3-ITEMS ADD \$9 per person

#### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin

Mistral Satay Duo (2 items) Teriyaki Steak & Scampi Prawns

#### PREMIUM 4-ITEMS ADD \$12 per person

#### Ciliegine mozzarella & heirloom cherry tomato

extra virgin olive oil & aged balsamic

#### Mistral Satay Trio (3 items)

Teriyaki Steak & Scampi Prawns & Cajun Chicken

#### <u>ULTIMATE 5-ITEMS ADD \$16 per person</u>

Ciliegine mozzarella & heirloom cherry tomato

extra virgin olive oil & aged balsamic

#### Mistral Satay Trio (3 items)

Teriyaki Steak & Scampi Prawns & Cajun Chicken

#### **Stuffed Roasted Mushrooms**

truffle-mozzarella cheese, herbed-breadcrumb gratin



# \$60 per person

Choice of two salads & four Entrees.

All items below are served Banquet portions

Salad two choices will be offered

#### Seasonal Salad

Please refer to our current menu for description of this choice.

#### Caesar Salad

Romaine heart, crushed crostini, shaved parmesan

Entrée four entrees will be offered

#### Grilled New York Steak or similar

Please refer to our current menu for description of this choice.

#### Salmon

Please refer to our current menu for description of this choice.

#### Chef's Vegetarian Pasta or Risotto

please ask the event coordinator for the seasonal recipe.

#### **Roasted Chicken**

Please refer to our current menu for description of this choice.

#### **Dessert Platter of three items**

served family style mini crème brulée

seasonal berry cheesecake bites chocolate brownies



# \$70 per person

Choice of two salads & four PREMIUM Entrees.

All items below are served Banquet portions

#### Salad two choices will be offered

#### **Seasonal Salad**

Please refer to our current menu for description of this choice.

#### Caesar Salad

Romaine heart, crushed crostini, shaved parmesan

Entrée four entrees will be offered

#### **Classic Mistral Skirt Steak**

teriyaki marinade, mashed potatoes, seasonal vegetables, crispy onion strings

#### **Seasonal Premium Fish of the Day**

**Based on availability and seasonality; Alaskan Halibut or similar**Please refer to our current menu for description of this choice.

#### Chef's Vegetarian Pasta or Risotto

please ask the event coordinator for the seasonal recipe.

#### **Roasted Chicken**

Please refer to our current menu for description of this choice.

#### **Dessert Platter of three items**

served family style

mini crème brulée seasonal berry cheesecake bites chocolate brownies



# \$80 per person

Choice of two Salads & four Entrees.
All items below are served in full-size portions

#### **Salad** two choices will be offered

#### **Seasonal Salad**

Please refer to our current menu for description of this choice.

#### Caesar Salad

Romaine heart, crushed crostini, shaved parmesan

#### Entrée please select four entrees

#### **Grilled RibEye Steak**

Please refer to our current menu for description of this choice.

#### **Whole Maine Lobster Tail**

Based on availability and seasonality

Please refer to our current menu for description of this choice.

#### Chef's Vegetarian Pasta or Risotto

please ask the event coordinator for the seasonal recipe.

#### **Roasted Chicken**

Please refer to our current menu for description of this choice.

#### **Dessert Platter of four items**

served family style

mini crème brulée seasonal berry cheesecake bites chocolate brownies